

July Family Holiday

Drop off with Heating Instructions

DinnerOne

Cheddar Cheese Crisps with Your Favorite Summer Cocktails and Rose

Chilled Farm Fresh Gazpacho

Grilled Local Striped Bass, Spicy Fruit Salsa

Roasted Baby Veg/ Sweet and Red Bliss Potatoes on the Grill

Trifle of Mango, Caramelized Bananas, Sweetened

Coconut w Dark Chocolate Mousse

DinnerTwo

Garden Fresh Crudités w 2 Dipping Sauces

Big Fresh Organic Caesar Salad w Focaccia Croutons

Grilled Whole Tenderloin of Prime Angus Beef w Dijon and Green Peppercorns

Potatoes Anna and Grilled Lemon Asparagus

Key Lime Tartlets, Coconut Gelato w Tahitian Vanilla Whipped Cream

Third Dinner

Wasabi, Chipotle, Classic Dijon Devilled Eggs

Jicama, Carrot and Green Cabbage Slaw, Grilled Watermelon Salad

Fresh Green Bean, Radish and Fennel Salad, Heirloom Tomato and Purple Basil Salad

Buttered Corn Bread

Grilled Corn on the Cob, All-American Potato Salad

Prime Angus Center Cut NYStrip Steaks, Cabernet Caramelized Onion Jam

Blackberry Buttermilk Cake w/ Cassis Whipped Cream

Fourth Dinner

Rosemary Sea Salt Cashews, Caprese Skewers w/ Balsamic Glaze

Individual Ratatouille Tarts w Heirloom Green Tomato Concasse and Baby Beet Greens

Parmesan and Ricotta Stuffed Free-Range Chicken Breasts w a Roasted Yellow Pepper Coulis,
Herbed Orzo & Roasted Haricot Vert

Tangerine, Violet & Dark Chocolate Pots de Crème, Candied Violets

Fifth Dinner

Yummy Cheese and Charcuterie Board w Champagne Grapes, House Crackers & Condiments

Salad of local Heirloom Tomatoes, Corn, & Organic Beets, Goat Cheese Vinaigrette

Grilled local Halibut or Striped Bass (Market) Basil & Tarragon Chimichurri

Grilled Lemon Asparagus, Black and Wild Rice Pilaf

Strawberry Napoleons w/ Hazelnut Brittle