

EASY ENTERTAINING

local +/- organic + pasture-raised + grass-fed + non gmo + in-season / no nitrates / no hormones

picnics

ready-to-eat / perfect for hosting
perfect room temperature
includes upgraded packaging

BAJA PICNIC (FEEDS 6) \$650

farm crudites + dip board, 2 foot
chicken tacos + feta + goddess, gf
tuna tostadas + avocado mousse, gf + p
watermelon + coconut + feta, gf + veg
green goddess quinoa salad, veg + gf
street corn, feta + pimento aioli, gf + veg

SUMMER TEA (FEEDS 12) \$995

grilled vegetable antipasto
lobster blt club sandwich, 12
chicken salad biscuits, pasture raised, 12
french salad, green beans + smoked salmon
lemon tortellini salad, feeds 12
chocolate chip cookies, 12 / 24 pcs

HIGH TEA (FEEDS 12) \$950

farm crudites + dip board, 2 foot
herb chicken + kale + romaine, garlic vin
seared tuna + farm greens, goddess, gf + p*
house lemon tortellini salad + arugula, veg
burrata + squash salad, pepitos, gf + veg
seared artichokes + parm mousse, gf + veg

YACHT PICNIC (FEEDS 18-24) \$1850

cheese + charcuterie, 2 foot
farm crudites + dip board, 2 foot
chicken tacos + feta + goddess, gf, 24 pcs
mini lobster rolls, pesc 24 pcs
tuna tostadas + avocado mousse, gf 24 pcs
picnic chicken, honey mustard + ranch, 3 lb*s
kale caesar salad, croutons on the side, veg
seared artichokes + parm mousse, gf + veg
dirty corn, feta + pimento aioli, gf + veg
sesame noodle salad, vegan + gf
dessert board, cookies + fruit, veg

SURF + TURF BBQ PICNIC

FEEDS 12 \$1750 / FEEDS 24 \$2750

farm crudites + dip board, 2 foot
old bay shrimp + charcuterie board, 2 foot
filet of beef + vegetable skewers, 16 / 32 pcs
bbq chicken skewers, gf (has soy), 24 / 48 pcs
deconstructed chilled lobsters, 24 / 48 pcs
dirty corn, feta + pimento aioli, gf + veg
sesame noodle salad, raw vegetables, v + gf
kale caesar salad, croutons on the side, veg
watermelon wedges, gf + vegan
chocolate chip cookies, 12 / 24 pcs

tacos + tea sandwiches

ready to eat / mini sandwiches

LOBSTER ROLLS \$350

aioli + celery + sweet potato roll, 24 pcs

TUNA TOSTADAS \$150

sushi grade, avocado mousse, 12 pcs

TURKEY BLTS \$125

pasture raised house smoked turkey +
farm tomato + mecox bacon, aioli, 24 pcs

PROSCIUTTO + BURRATA \$125

sliced prosciutto + burrata + arugula
fig vinaigrette on the side, 12 pcs

CHICKEN SALAD BISCUITS \$150

pasture raised chicken + farm celery +
house aioli + lemon + s&p, 12 whole

WAGYU SLICED BEEF \$125

horseradish cream + arugula, 24 pcs

CHICKEN TACOS \$185

housemade tortilla + pulled chicken + salsa
verde + green goddess + feta, gf, 24 pcs

LOBSTER TAIL BLT \$205

butter poached lobster tail + mecox bacon +
farm tomato + lettuce, 12 pcs

grazing boards

FARM CRUDITÉS \$250

raw organic vegetables + tortilla chips
guacamole + onion dip + ranch, 2 ft

SHRIMP + CHARCUTERIE \$350

old bay shrimp + assorted charcuterie, 2 ft

CHEESE + CHARCUTERIE BOARD \$250

raw + pasteurized cheese + nitrate free, 2 ft

GRILLED VEGETABLES ANTIPASTO \$275

seared artichokes + broccolini + mushrooms
+ haricot verts, eggplant caponata + olives

SMOKED SALMON BRUNCH BOARD \$375

farm sliced tomato + red onion + cucumber
creme fraiche, toast + avocado smash

desserts

DESSERT BOARD, (FEEDS 12), \$150

seasonal berries + fruits, cookies + brownies

CHOCOLATE CHIP COOKIE, 6pcs / \$14

BOURBON CHOCOLATE PECAN, 1 pie / \$32

POT DE CREME, 12 pcs / \$125, V + GF

Dinner parties

includes ready-to-eat & reheatable
all items delivered cold, oven ready

HAMPTONS BOIL (FEEDS 6) \$675

6 whole lobsters, 1 1/4, decon, gf + pesc
old bay shrimp boil + corn, 2lbs gf + pesc
crispy smashed potatoes, v + gf
romaine + kale caesar salad, parmesan

AL FRESCO (FEEDS 6) \$675

wild salmon + lemon + artichokes, gf, 2lbs
filet of beef + grilled veg skewer, gf, 16 pcs
pomme puree, balsam farm, gf + veg
simply prepared broccolini, gf + vegan
farm chicory + romaine, garlic vin, gf + veg

RANCH'ETTE (FEEDS 18), \$1900

old bay shrimp + charcuterie board
bbq chicken skewers, 48
sliced filet of beef, horseradish, 6lbs*
pomme puree, balsam farm, gf + veg
grilled vegetable antipasto, gf + v
fig + goat cheese salad, fig vin, veg

CASUAL

FAMILY SUPPER (FEEDS 12) \$645

pasture raised fried chicken, buttermilk
mecox farm mac + cheese, veg
haricot verts + mushroom vin, v + gf
dirty wedge salad, buttermilk ranch

OUT EAST (FEEDS 6-8) \$695

house peking duck, breast + hoisin
shaved korean beef + broccoli, 2 quart
house soba noodle salad + raw veg, gf + v
farmer's fried rice, veg + gf, 2 quart
scallion pancakes + steam buns

TACO NIGHT (FEEDS 12-18) \$755

build your own, deconstructed
house-made corn tortillas + fixings
tuna tostadas + avocado mousse
acabonac spiced ground beef
pasture raised pulled verde chicken
queso + guacamole + chips
green goddess quinoa salad, gf + veg
watermelon salad, veg + gf
dirty corn + feta. veg

WEEKEND BRUNCH

EASY BRUNCH SPREAD \$140

organic fruits + melons, gf + v
seasonal croissants
6 greek yogurt + granola parfaits, gf + veg
kale + gruyere quiche, veg
potato galette, caviar cream

*see our online menu for more brunch options

EASY ENTERTAINING

BUILD YOUR OWN MENU

ALL ORDERS ARE MADE TO ORDER WITH 48 HOURS NOTICE
ORDER ONLINE, CALL: 631.684.9635, TEXT: 631.383.9617

MAIN DISHES

humane / grassfed / pasture raised / FEEDS 6, unless otherwise specified

LEMON SALMON \$185*

preserved lemon marinated whole salmon filet (med rare)
with artichokes + eggplant caponata, gf + df + pesc / oven ready

SEARED TUNA, SUSHI-GRADE \$225*

marinated + tamari + sesame, gf + df + pesc (contains sesame), 2 lbs

ROASTED COD \$185

farm tomato + white bean, 6, 6oz filets, gf + df + pesc // oven ready

LOBSTER, TAILS + CLAWS \$315

butter poached, deconstructed + cracked, tarter +
clarified butter / 6x 1 1/4 lobsters / serve chilled or warmed through

FLANK STEAK \$175* oven ready, 3lbs

bbq marinated flank steak + roasted tomato + crispy shallot, gf + df

BUTTERMILK FRIED CHICKEN \$135

pasture raised, served with buttermilk ranch / oven ready / 2 whole birds

CONFIT CHICKEN THIGHS \$175

confit pasture raised, artichokes + olives / oven ready

FILET OF BEEF* \$375

finished + sliced (serve cold) or seared + oven ready, df + gf
with horseradish cream, 3 lbs * feeds 8 - 10 /

PEKING LI DUCK \$350

traditionally cured + smoked duck breasts, 3lbs / 16 steam buns

RACLETTE STUFFED CHICKEN BREAST \$210

farm greens + potato + prosciutto, oven ready / gf

SKEWERS

FILET OF BEEF seasonal vegetables / 16 pcs, \$235, df + gf*

BBQ CHICKEN SKEWERS great room temp, too / 24 pcs, \$140 (has soy)

SALSA VERDE SHRIMP herb rubbed/ 48 pcs, \$195, df + gf

FARM SIDES FEEDS 12, \$135

BURRATA + SQUASH squash three-ways, pepitos + fennel +\$25 (enjoy cold)

SEARED ARTICHOKE parmesan mousse + shaved parmesan, + \$25

POMME PUREE balsam farm potatoes + farm butter, gf + veg

BROCCOLINI garlic oil, gf + v

STREET CORN pimento cheese aioli + feta (enjoy cold) gf + veg

MAC + CHEESE mecox cheddar + breadcrumbs, veg

HARICOT VERTS mushroom vinaigrette + seasonal mushrooms, v + gf

LEMON TORTELLINI SALAD house-made, serve room temp + \$40

SUMMER CORN RISOTTO parmesan, gf + veg / oven ready

SESAME NOODLE SALAD raw farm vegetables + sesame, v + gf

CRISPY SMASHED POTATOES with buttermilk ranch, gf + v

SWEET POTATOES + TAHINI honey + tahini, v + gf

SMOKED EGGPLANT eggplant caponata, vegan + gf, 6 pcs

POTATO GALETTE shaved farm potatoes, caviar crema, veg / pesc + \$15

ROASTED BEETS sesame vinaigrette + kale, serve cold, v + gf

DIPS + CHIPS

PESCA FRESCA \$96 / quart, chilled shrimp + octopus, gf + df

LOBSTER QUESO serve hot, \$42 / pint (add tortilla chips: \$12)

CARAMELIZED ONION DIP \$24 / pint (add potato chips: \$7)

GUACAMOLE \$28 / pint (add tortilla chips: \$12)

TRADITIONAL QUESO \$24 / pint (add tortilla chips: \$7)

SPINACH + ARTICHOKE DIP \$24 / pint, serve hot

CHICKEN SALAD pasture raised + lemon + aioli, gf \$35

WEEKLY WHIPPED BUTTER with baguette \$22 / 1/2 pint

HOUSE MADE TORTILLA CHIPS \$8 / bag

PITA CHIPS \$10 / bag

SNACKS / ADD ONS

PICNIC CHICKEN boneless + pasture raised, fried chicken, 3lbs \$150

LOADED CROQUETTES bacon, served with ranch, \$95 / 24 pcs

TUNA TOSTADAS seared tuna + avocado mousse + tortilla, \$175 / dzn

OLD BAY SHRIMP tarter + cocktail sauce, \$96 / 2lbs

PIGS IN A BLANKET oven ready, \$68 / 24 pcs

FALAFEL oven ready, honey tahini dip, \$68 / 24 pcsm v + gf

DEVILED EGGS feisty acres farm eggs, \$95 / dozen

PEKING DUCK APPETIZER steam buns + hoisin + scallion, \$125 / lb

CRAVINGS

DETROIT PIZZA SUPREME square, mecox sausage, 9 pcs, \$48

SESAME CHICKEN traditional, \$48 / quart (has soy / wheat free)

KOREAN SHAVED BEEF broccolini, \$48 / quart gf + df

FARMER'S FRIED RICE farm vegetables + egg, \$28 / quart

SAUSAGE + PEPPERS mecox farm, tomato sauce, \$48 / 1 lb

ACABONAC BEEF TACOS decon, tortillas + fixings, \$85 / 16 tacos

CHICKEN TACOS decon, tortillas + fixings, \$85 / 16 tacos

KIDS

CHICKEN TENDERS boneless + pasture raised, ranch 1lb / \$32 (7-9 pcs)

CHEESE TORTELLI + TOMATO SAUCE quart / \$24 (feeds 4)

SLICED TURKEY BREAST pasture raised, for sandwiches, \$27 / lb

WAYGU BEEF grassfed + finished, for sandwiches, \$34 / lb

BBQ CHICKEN SKEWERS pasture raised, df (has soy), \$30 / 6 pcs

KID'S MAC + CHEESE quart, \$24 (feeds 4)

LEAFY GREENS FEEDS 12, \$125

ROMAINE + KALE CAESAR shaved parmesan, croutons on side, gf

FIG + GOAT CHEESE bitter farm greens, fig vinaigrette, gf

GREEK ROMAINE feta + olives + artichokes, red wine vin, gf (avail v)

GREEN GODDESS QUINOA pomegranate + avocado poblano, gf

MUFFULETTA nitrate free cured meats + provolone + olives, gf

DIRTY WEDGE mecox bacon + bleu + buttermilk ranch + radish

ENTREE SALADS feeds 6 / \$150

HERB CHICKEN a la plancha herb chicken + romaine + kale, garlic vin

FRENCH SALAD green beans + farm bibb + mustard vin, smoked salmon

DUCK SALAD shaved cabbage + carrot + endive, peking duck, sesame vin

FALAFEL GREEK farm romaine + feta + olives + artichokes, red wine vin

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. All orders are Pre-Order, 48 hours in advance / order online required / please alert us of any allergies upon booking