

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

ELEGANT BRUNCH BUFFET

\$85 PER PERSON*

(*Price can be reduced with removal of items)

Tropical Fruits and Berry Display

Grey Barn Cheese Display with Local Honeycomb, Beach Plum Jam,
Assorted Crisps

Thimble Farm Baby Green Salad with Fresh Cucumber, Lavender-
Champagne Vinaigrette

Traditional or Vineyard Benedict with Butter Poached Menemsha
Lobster, Fresh Arugula and Chipotle Hollandaise

Farm Egg Quiche, Island Tomatoes, Chèvre, Melted Leeks Balsamic
Reduction, White Truffle Drizzle

Garlic and Herb Roasted Leg of Lamb

Fresh Baked Pastries and Croissants

Blueberry & Passionfruit Curd Tarts

Signature Spicy Bloodies':

Pickled Baby Carrot & Jalapeños, Celery Sticks, Candied Bacon
Strip, Roasted Tomato & Summer Pepper Bloody Mix

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

SIMPLE BRUNCH

\$30 PER PERSON*

(Additions can be made at supplemental charge)

Sliced Melon and Tropical Fruit Platter

Farm Egg Quiche, Sun-Dried Tomatoes, Chèvre,
Melted Leeks, Balsamic Reduction

Assorted Breads and Bagels, Vermont Creamery
Butter,
Beach Plum Jam

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

BACKYARD BBQ BUFFET

\$75 PER PERSON*

(*Price can be reduced with removal of items)

Island Heirloom Tomato Caprese Salad

Grilled Hearts of Romaine Caesar Salad
Farm Vegetable Coleslaw

Hot Pork Belly Baked Bean Cassoulet

Mediterranean Pasta or Potato Salad

Grilled Caribbean Jerked Chicken Legs, Allspice & Basil
Jerk

Pastured Whole Roasted Chicken, Bourbon & Summer
Pepper BBQ Sauce

House-smoked Pork Spare Ribs with Sweet Heat BBQ Sauce

Grilled Local Striped Bass, Peruvian Chimmichurri

Chefs Choice Creme Brûlée or Panna Cotta

Fresh Baked Cookies

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

VINEYARD DINNER BUFFET/ CLAMBAKE

\$80 PER PERSON (RAW BAR NOT INCLUSIVE)

(*Price can be reduced with removal of items)

Honeysuckle Oysters & Vineyard Necks on the Half Shell

Tabasco, Fresh Horseradish, Yuzu & Summer Cucumber
Mignonette, Bloody Mary, Cocktail Sauce

Fresh Baked Focaccia & Rolls with Piped Herb Butter & MV
Sea Salt

Creamy Melted Leek & Chopped Quahog Clam Chowder
(Gluten Free)

Steamed Local Mussels and Littlenecks Clams, Sauvignon
Blanc-Butter Broth with Garden Herbs & Caramelized Fennel

Island Baby Green Salad, Candied Hazelnuts, Champagne
Lavender Vinaigrette, Heirloom Cherry Tomatoes, Chevre
Croquettes

Crispy Fingerling Potatoes with Soft Roasted Garlic, Truffle
Oil Drizzle MV Smoked Sea Salt

Grilled Morning Glory Corn on the Cobb with Smoked Lime
Crème & Buttery Toasted Breadcrumb

Cast Iron Seared Filet Mignon, Red Wine & Rosemary Demi
Glaze

Seasonal Vegetarian Option (Non-Shellfish Option)
Steamed Local 1.5# Menemsha Lobster

Seasonal Berry Cobbler with Homemade Vanilla Ice
Cream and Coconut-Blood Orange Crumb

Client Choice Flavored Crème Brulee or Panna Cotta

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

HORS D'OEUVRES

PRICED PER EACH

Mini Local Tuna Poke Taco on Lime Pedestal: Basil Aioli, Mango Salsa
\$3.50

Island Tuna Cucumber Canapé: Sriracha Aioli, Micro Cilantro, Fresh
Togarashi Popcorn
\$3.50

Foraged Mushroom Ragout on Polenta Cake: Truffle Oil Drizzle &
Fennel Pollen
\$3.50

MV Smokehouse Bluefish Pate on Griddled Rye Bread \$3.50
Mini Lobster "Puff": Farm Herb Remoulade, Crispy Caper, Portuguese
Puff
\$4.50

Crisp Fried Honeysuckle Oyster on the Half Shell: Meyer Lemon Aioli,
Cucumber & Pickled Mustard Seed Relish
\$3.50

Prosciutto Wrapped Mission Figs
\$3.50

Local Fluke or Diver Scallop Ceviche Spoons:
*Peruvian Style: Crispy Corn, "Leche de Tigre", Micro Cilantro
\$3.50

*South Pacific Style: Passionfruit-Summer Pepper Puree, Micro Sorrel
\$3.50

Summer Cucumber-Heirloom Tomato Gazpacho Shooter
\$3.50

Mini Prosciutto Wrapped Scallops: Spanish Romesco Sauce
\$4.50

Wild Mushroom Soup Shooter: Truffle Oil, MV Smoked Salt
\$3.50

Island Caprese Skewers: Confit Heirloom Tomato, Fresh Marinated
Buffalo Mozzarella, Fresh Basil
\$3.50

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

HORS D'OEUVRES

PRICED PER EACH

Roasted Garlic and Herb Marinated Lamb Lollipops with
Peruvian Anticucho Sauce
\$3.50

Smoky Cheesy Arancini: Lightly Smoked & Fried Risotto Balls
with Gruyere Cheese
\$3.50

Stewed Heirloom Tomato Bruschetta: Cherry-Balsamic
Reduction, MV Sea Salt, Manchego Cheese & Micro Basil
\$3.50

Togarashi & Sesame Fried Tuna Skewer With Hoisin Aioli
\$3.50

Curried Thai Chicken Skewers
\$3.50

Sous Vide Lamb Loin on Crostini: Eggplant Puree, Micro Sorrel
Fresh Baked Profiterole or Blini with Dill Crème Fraiche &
Osetra Caviar
\$4.50

Lamb Belly or Pork Belly Steamed Buns with Sriracha Aioli &
Micro Cilantro
\$5.00

Mini Phyllo Cup with Duck Confit, Roasted Piquillo Pepper,
Melted Chevre
\$3.50

Avocado "Toast" Crostini with Summer Tomato Salsa & Mermaid
Farm Feta Cheese
\$3.50

Garbanzo Bean & Okra Curry Spoons, Fried Fresh Chickpea,
Micro Cucumber Blossom
\$4.00

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 1

\$65 PER PERSON

Family Style Bread

Family Style Fresh Baked Rolls & Herbed Focaccia
accompanied by Piped Herb Butter with MV Sea Salt

Plated 1st Course:

Local Baby Green Salad, Candied Hazelnuts,
Champagne-Lavender Vinaigrette, Heirloom Cherry
Tomatoes

Plated Entrée Option 1:

8 Hour Bordeaux Braised Short-Rib, Roasted Garlic and
Crème' Fraiche Whipped Potatoes,
Herbed Baby Carrots, Caramelized Fennel, Boredeaux
Demi Glace Reduction

- or -

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 1 (CONTINUED)

\$65 PER PERSON

Plated Entrée Option 2:

Pan Seared Bone in Organic Chicken Breast, Roasted Garlic and Crème Fraiche Whipped Potatoes, Herbed Baby Carrots, Caramelized Fennel, Local Shitake Mushroom Demi-Glace

Seasonal Farmers Plate (Vegetarian Option)

Tri-Color Quinoa, Grilled Summer Squash & Asparagus Roasted Cauliflower Puree, Baby Carrots, Petite Greens

Cake Cutting Service

Chilmark Coffee and Premium Tea Service (Cream, Milk, Sugar Included, Rental Items Extra)

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 2

\$70 PER PERSON

Bread Service:

Family Style Fresh Baked Rolls & Herbed Focacci accompanied by Piped Herb Butter & Preserved Lemon Castelvetro Olive Tapanade

Baby Island Green Salad, Foraged Blueberries, Caramelized Shallot & Truffle Vinaigrette, Grey Barn Bluebird Blue Cheese, Toasted Pine Nuts, Petite Carrot and Radish Local Edible Flowers

Plated Entrée Option 1:

Pan Seared Day Boat Striped Bass, Basil Gnocchi, Sweet Summer Corn Succotash, Roasted Tomato Beurre Blanc, Micro Greens

-or-

Plated Entrée Option 2:

Top Sirloin "Baseball Steak", Crispy Duck Fat Confit Fingerling Potatoes, Broccolini, Caramelized Cauliflower Puree, Caramalized Fennel

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 3

\$85 PER PERSON

Family Style Bread Service:

Family Style Fresh Baked Rolls & Herbed Focaccia accompanied by Piped Herb Butter & Mini Chicken Liver Pate with Port Gelee & Castelvetro Olive Tapanade

Plate 1st Course:

Fresh VT Burratta Salad, Marinated Island Heirloom Tomatoes, Smoked MV Sea Salt, Farm Basil & Oregano Oil, Mini Huckleberry Tomatoes

-or-

Island Heirloom Tomato "Caprese" Salad, Buffalo Mozzarella, Garden Basil "Caviar", Smoked MV Salt, Aged Cherry Balsamic Reduction

-or-

Creamy Menemsha Lobster Bisque, Fresh Cracked Lobster Claw, Vanilla Orange Foam, Micro Mint

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER #3 (CONTINUED)

\$85 PER PERSON

Plated Entrée Options:

Northeast Family Farms 8 oz. Filet Mignon, Truffled French Potato Pave, Butter Braised Pearl Onions, Broccolini, Red Wine Demi Glace

-or-

Scallop Mouselline Stuffed 6 oz Lobster Tail, Saffron Risotto, Sweet Summer Corn Succotash, Caramelized Fennel

Seasonal Vegetarian Option

Handmade Eggplant-Ricotta Cheese Filled Ravioli,, Summer Tomato Ragout

Cake Cutting Service

Chilmark Coffee Co. Coffee and Premium Tea Service (Cream, Milk & Sugar Caddies Included, Rental Items Additional)

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 4

\$100 PER PERSON

Family Style Bread Service:

Family Style Fresh Baked Rolls & Herbed Focaccia accompanied by Piped Herb Butter & Mini Chicken Liver Pate with Port Gelee & Castelvetrano Olive Tapanade

Plated First Course:

Chefs Tasting Salad, Soup or Appetizers (Locally Sourced, Elegantly Presented)

No Restrictions or Supplemental Pricing Except Fois Gras, Caviar Etc.

Plated Entrée Options:

“Surf and Turf” :

4 oz Menemsha Lobster Tail -or- 2 Stuffed Jumbo Prawns
-or- 3 Butter Poached Diver Scallops

-and-

6 oz Prime Grass Fed Filet Mignon
Truffled Potato Pave', Roasted Cauliflower Puree, Red Wine Gastrique, Meyer Lemon Beurre Blanc

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

WEDDING PLATED DINNER # 4 (CONTINUED)

\$85 PER PERSON

Seasonal Vegetarian Plate

Chef to Discuss with Client Seasonal Options

Mini Creme Brûlée or Panna Cotta & Handmade Parisian
Macaroon Per Person and Served

Cake Cutting Service

Chilmark Coffee Co. Coffee & Premium Tea Service
(Cream, Milk, Sugar Caddies Included, Rental Items
Extra)

****All menus are samples and can be edited at clients
discretion, subject to price adjustment based on
seasonality****

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

PLATTERS & MENU ADDITIONS

CUSTOM RAW BAR: PRICED PER EACH

Honeysuckle Oysters

\$3

Vineyard Littleneck Calms

\$1.75

Yuzu or Bloody Mary Cocktail

Free

Fresh Grated Horseradish

Free

Traditional French Mignonette

Free

Homemade Summer Pepper Hot Sauce

\$.75/Person

Hot Sauce "Caviar"

\$1.00/ Person

Raw Bar Attendant

(1 per 75 People, required) \$160

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

PLATTERS & MENU ADDITIONS

Platters:

Premium Fine Cheese Display: Local and Imported Fine Cheeses (5-7 Cheeses)

Beach Plum Jam, Local Honey, Champagne Grapes, California Figs & Berries, Italian Breadsticks and Assorted Crackers

\$13 Per Person

Standard Local and Imported Cheese Display (3-5 Cheeses)
Beach Plum Jam, Champagne Grapes, Berries, Assorted Crackers

\$8 Per Person

Charcuterie Display:

La Quierca Domestic Cured Meats, Foie Gras Mousse, MV Smokehouse Bluefish Pate, Grilled Fennel Pork Sausage, Prosciutto, Wild Boar Salumi

Pickled Mustard Seeds, Cornichons, Caper Berries, Artisanal Mustard

Rye Crostini, Assorted Crackers

\$16 Per Person

Local Vegetable Crudite with Homemade Dips & Petite Vegetables:

Roasted Local Carrot Hummus, Moroccan Babaganoush, Farm Herb Crème Fraiche Ranch

\$8.00 Per Person

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

LATE NIGHT BITES

Slider Bar

House Cucumber B&B Pickles, Mini Sesame Seed Bun, Bib Lettuce, Tomato, Roasted Garlic & Truffle Aioli, Jalapeno Ketchup, Mustard
\$7.00 per Person

Truffle & Parmesan Thin Cut Frites

Jalapeno Ketchup, Roasted Garlic & Truffle Aioli
\$4.00 Per Person (If Fryer is Available)

Fresh Popped Corn

Choice of Truffle Butter, Butter & Sea Salt, Cheddar
\$3.00 Per Person

Peruvian Island Fish Ceviche Station

Sous Vide Sweet Potato, "Leche De Tigre" Micro Cilantro, Crispy Peruvian Corn

-or-

South Pacific Style

Passionfruit-Summer Pepper Puree, Crispy Chulpe Corn, Micro Sorrel
\$5.00 Per Person

Hand Spun Cotton Candy Station
with Assorted Flavors and Attendant
\$3.00 Per Person / \$150 Unit Rental

Belgian Milk Chocolate Fondue Station
with Assorted Berries & Candies
\$3.00 Per Person / \$150 Unit Rental

PREMIER CHEF SERVICES

SAMPLE MENU AND PRICING

STAFFING FEES

RATE PER STAFF MEMBER

Drop Off Fee (Non-Staffed Events)

\$150 Flat Rate

Chef/ Event Manager

\$300 Flat Rate (All Events except Drop Off Meals)

Sous Chef(s)

\$40 an Hour

Banquet Captain

\$40 an Hour

Server(s)

\$30 an Hour

Bartender(s)

\$35 an Hour

Dish Attendant

\$25 an Hour