

Summer Dinner on the Sound

Hors d'Oeuvre Display

Chunky Fresh Guacamole
Fresh Tomato Cubes, Lime Juice, Cilantro
Fresh Mango Salsa
Fire Roasted Tomatillo Salsa

Tri-Color Tortilla Chips
Plantain Fingers

Raw Bar

Displayed on a bed of Ice & Seaweed

Poached Shrimp
Kumomoto Oysters
Little Neck Clams
Jonah Crab Claws

Accompanied by:
Zesty Tomato Horseradish, Classic Mignonette Sauce, Tabasco
White Horseradish, Joe's Crab House Mustard Sauce, Lemon Wedges

Passed Hors d'Oeuvres

Clam Fritters
Pigs in the Blanket

Seared Tenderloin "Carpaccio" with
Arugula, Aged Parmesan Shards, Lavash Triangle
Truffle Oil, Fresh Cracked Black Pepper

First Course

Grilled Watermelon with Ricotta Lemon Honey Cream, Toasted Pistachios

Dinner for the Adults

1.5. Steamed Lobster served Partially Cracked
Herb Grilled Filet of Beef, Horseradish Cream
Steamed Little Neck Clams, Pancetta, Butter, White Wine, Shallot,
Diced Red & Yellow Pepper, Lemon Zest
Fresh Steamed Farmer's Market Corn on the Cob
Drawn Butter

Angel Hair Pasta, Grilled Vegetables with Fresh Pesto Vinaigrette
Toasted Pine Nuts, Aged Parmesan Shards

Grilled Asparagus, Dizzled with Fresh Raspberry Vinaigrette
Garnished with Fresh Raspberries and Lemon Zest

Vine Ripened Tomato Salad
Mango, Mozzarella, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
Served on a Bed of Mache

Dinner for the Children

Mini Hamburgers w/ Dijon Dill Pickle Remoulade, Mini Cheeseburgers w/ Ketchup
Thin French Fries
Individual 4" Mac and Cheese Ramekins
Root Beer or Coke Floats

Dessert

S-Mores around the Firepit
Baby Citrus & Passion Fruit Parfaits
Handmade Ice Cream Sandwiches & Pineapple Citrus Sorbet Cups
Iced Espresso Coffee