

AOE LTD. / ART OF EATING

PASSED HORS D' OEUVRE:

PROVIDED BY CLIENT

PLATED DINNER:

APPETIZER :

* PLEASE CHOOSE ONE

- Salad of Local Asparagus with Mushrooms, Soy Vinaigrette and Drizzle of Hollandaise on Green Thumb Gathered Greens
Note – This could also be served family style – It looks amazing

or

- Local Asparagus Vinaigrette with Black Pepper Zabaglione

or

- Spring Caprese Salad – Roasted Cutchogue Tomatoes with Fresh Mozzarella, Pesto and a Garnish of Pine Nuts and Basil Leaves

ON TABLES:

* Baskets of Crusty Breads and Flatbreads

* Cruets of Basil Oil

ENTRÉE:

PLEASE NOTE – THIS CHICKEN WILL NOT BE DRY – IT IS THE BEST CHICKEN WE CAN BUY – IT IS BRINED TO RETAIN MOISTURE AND COOKED CAREFULLY ON SITE

* PLEASE CHOOSE ONE

- Grilled “Raised Right” Chicken with Citrus and Herb Fritto Misto “Splash”
Chicken is garnished with Splash of Tempured Herbs and Thinly Sliced Lemon Wheels and Finished with a Dollop of Orange Olive Tapenade
– Served with Gnocchi Tossed in Browned Butter
– And Sauté of Baby Carrots

or

- Braised “Raised Right” Chicken with Figs and Sweet Onions
–Served with Orzo Studded with Pine Nuts
–And Green Bean Sauté

or

- Grilled “Raised Right” Chicken with Preserved Lemon and Grilled Artichoke Hearts
–Served with Herbed Soft Polenta
–And Green Bean Sauté

Note – If Tomato Appetizer is Chosen we can substitute asparagus for any vegetable

or

- Grilled Salmon with Favetta, (a course fava bean puree) Radishes and Lemon Celery Citronetta
– Served with Tiny Roast Potatoes

Note- There will be 30 Vegetarian Options Available – Silent Option

DESSERT:

* Provided by Client and Plated By Art of Eating Staff

* Freshly Ground Special Blend Coffee, Swiss Water Decaf, Teas, and Herbal Teas