LEMON PRESS

holiday menus

WELCOME

THE HOLIDAY SEASON IS NEAR, OUR FAVORITE TIME OF YEAR. A TIME TO SLOW DOWN, GATHER WITH LOVED ONES, AND CELEBRATE TOGETHER. THIS SEASON, OUR GOAL IS TO OFFER BOTH THE SPACE AND THE FLAVORS THAT MAKE EVERY MOMENT FEEL SPECIAL. FROM THE FIRST POUR TO THE LAST BITE, WE INVITE YOU TO SAVOR IT ALL.

LEMON
PRESS

MENU OPTIONS

ALL MENUS HIGHLIGHT SEASONAL NANTUCKET INGREDIENTS, COASTAL NEW ENGLAND INFLUENCES,
AND SIGNATURE LEMON PRESS MEDITERRANEAN–PERSIAN FLAVORS

GATHER & GRAZE

2–HOUR SERVICE COCKTAIL PARTY STYLE, APPROXIMATELY 8–10 BITES PER PERSON

FAMILY–STYLE HOLIDAY DINNER

3–COURSE OR 4–COURSE DINNER SERVICE WITH LEMON PRESS HOSPITALITY.

HOLIDAY BUFFET MENU

BUFFET–STYLE SERVICE | MIN. 25 GUESTS

ALCOHOL PACKAGES AND BAR SERVICE ARE AVAILABLE UPON REQUEST.

LEMON
PRESS

GATHER & GRAZE

PASSED APPETIZERS

SEA & SHORE

CISCO SMOKED SALMON BLINIS — CRÈME FRAÎCHE, ALEPPO HONEY, DILL
MINI LOBSTER ROLLS — WARM BRIOCHE, TARRAGON AIOLI, LEMON ZEST
TUNA TARTARE CONES — SESAME–AVOCADO, CRISPY SHALLOT
ISLAND OYSTERS — CUCUMBER–MINT MIGNONETTE, CRANBERRY GASTRIQUE
MINI CRAB CAKES — HARISSA AIOLI, FENNEL SLAW
SEARED SCALLOPS — SAFFRON BEURRE BLANC, CITRUS DUST

LAND & GARDEN

JOOJEH CHICKEN LOLLIPOPS — SAFFRON YOGURT, CHARRED TOMATO
BRAISED SHORT RIB BITES — TRUFFLE POTATO CRISP, HORSERADISH CREAM
MINI LAMB KOOBIDEH SKEWERS — SUMAC ONION, POMEGRANATE MOLASSES
CRISPY CAULIFLOWER — GOLDEN RAISIN BROWN BUTTER, ALMOND
HALLOUMI BITES — ALEPPO DRIZZLE, MINT YOGURT
MINI TRUFFLE MAC CROQUETTES — SMOKED CHEDDAR, ALEPPO CHILI DUST
ROASTED BABY CARROTS — ALEPPO HONEY, LABNEH, ZA'ATAR CRUMB

VEGETARIAN & SEASONAL

MINI SOFREH BOARDS — BEET HUMMUS, SABZI, PERSIAN PICKLES, PITA CHIPS
HARISSA AVOCADO TOAST BITES — FETA CRUMBLE, PICKLED CORN
BUTTERNUT SQUASH TARTLETS — SAGE BROWN BUTTER, WHIPPED RICOTTA
BRIE & BARTLETT'S PEAR PHYLLO CUPS — HONEY–THYME DRIZZLE

SWEET BITES

PERSIAN LOVE CAKE SQUARES — ROSE GLAZE, PISTACHIO
CHOCOLATE TAHINI TRUFFLES — ESPRESSO DUST, SEA SALT
MINI APPLE CROSTATAS — VANILLA CREAM DRIZZLE
CRANBERRY ALMOND BAKLAVA CUPS — NANTUCKET HONEY

STATIONARY BITES

MEDITERRANEAN MEZZE TABLE – HUMMUS TRIO, LABNEH, PICKLED VEG, PITA, CRUDITÉ

LOCAL CHEESE & HONEY BOARD – SURFING GOAT CHEESE, BARTLETT'S FARM HONEYCOMB, NUTS & FRUIT

MINI BREAD BOWL STATION – WHIPPED LABNEH, HERBED BUTTER, HOUSE PICKLES

RAW BAR DISPLAY – OYSTERS, SHRIMP, CHILLED MUSSELS (+$20 PER GUEST)

PRICING & INFO

TIER I: 4 PASSED ITEMS + 1 STATIONERY — $68 PER GUEST

TIER II: 6 PASSED ITEMS + 2 STATIONARY — $85 PER GUEST

TIER III: 8 PASSED ITEMS + 2 STATIONARY + DESSERT BITES — $105 PER GUEST

FORMAT 2–HOUR SERVICE, APPROXIMATELY 8–10 BITES PER PERSON.

FAMILY-STYLE HOLIDAY DINNER

FIRST COURSE (CHOOSE 2)

GRILLED ROMAINE — BEET HUMMUS, QUINOA CRUNCH, CONFIT LEMON
ROASTED BEET & LOCAL GREENS SALAD — FETA, BALSAMIC PEARLS, MINT
CREAMY PARSNIP & APPLE SOUP — BROWN BUTTER CRUMBLE, CHIVE OIL
PERSIAN LENTIL SOUP — TURMERIC, CRISPY SHALLOTS
WINTER BURRATA — ROASTED SQUASH, POMEGRANATE, PISTACHIO CRUMBLE
HUMMUS — PITA, SABZI, PERSIAN PICKLES

MAIN COURSE (CHOOSE 2–3)

LEMON PRESS KEBAB

SERVED WITH GRILLED TOMATO, SHISHITO PEPPERS, AND A CHOICE OF SAFFRON OR HERBED RICE.

CHOOSE FROM:
JOOJEH CHICKEN — SAFFRON YOGURT, LEMON, SHALLOT
LAMB KOOBIDEH — ONION, HERBS, POMEGRANATE GLAZE
STEAK BARG — GARLIC OIL, THYME, CRACKED PEPPER
GRILLED VEGGIE SKEWERS — ZUCCHINI, TOMATO, HALLOUMI, ALEPPO DRIZZLE
SEAFOOD KEBAB (ADD-ON) — LOCAL CATCH, CITRUS, MINT OIL (+$12/GUEST)

KEBAB PLATTER UPGRADE: $30/GUEST
INCLUDES 3 KEBAB VARIETIES + ALL ACCOMPANIMENTS FOR THE TABLE.

THE TAGINE COLLECTION

ADD WARMTH, AROMA, AND DEPTH TO YOUR MENU WITH ONE OR MORE OF OUR WINTER TAGINES

MOROCCAN-SPICED LAMB TAGINE — APRICOTS, ALMONDS, CINNAMON, PRESERVED LEMON, SAFFRON COUSCOUS, MINT YOGURT (+$14 PER GUEST)
HARISSA CHICKEN & CHICKPEA TAGINE — ROASTED TOMATO, CARROT RIBBONS, LEMON YOGURT, CILANTRO (+$12 PER GUEST)
WINTER VEGETABLE TAGINE (VEGAN OR VOP) — SWEET POTATO, EGGPLANT, CAULIFLOWER, CHICKPEAS, GOLDEN RAISINS, TAHINI DRIZZLE (+$11 PER GUEST)

TAGINE TRIO EXPERIENCE: $28/ GUEST
ALL THREE SERVED TABLESIDE WITH JEWELED COUSCOUS & MINT YOGURT |

MAIN COURSE (CONTINUED)

COMFORT & SIGNATURE PLATES

BRAISED SHORT RIBS — TRUFFLE FRIES, HOUSE SALAD
SALMON WITH SAFFRON ZUCCHINI RISOTTO — CRISPY SKIN, MINT OIL
HERB-ROASTED CHICKEN — LEMON-DILL BUTTER, ZA'ATAR JUS
KHORESHT GOHMEH SABZI — LAMB SHOULDER, SAFFRON RICE
ROASTED CAULIFLOWER "STEAK" — GOLDEN RAISIN, BROWN BUTTER, ALMOND
BUTTERNUT SQUASH & FARRO PILAF — FETA, POMEGRANATE, PISTACHIO

SIDES (CHOOSE 3–4)

SABZI POLO — HERBED PERSIAN RICE
ZERESHK POLO — SAFFRON BARBERRY RICE
HARISSA-HONEY GLAZED CARROTS — MINT LABNEH
LOCAL ROOT VEG GRATIN — THYME CREAM, PARMESAN CRISP
ROASTED BRUSSELS SPROUTS — LEMON AIOLI, ALEPPO CHILI
SHIRAZI SALAD — CUCUMBER, TOMATO, RED ONION, MINT-LIME VINAIGRETTE
CUCUMBER MINT YOGURT — COOLING SIDE

DESSERT COURSE

PERSIAN LOVE CAKE — MASCARPONE, ROSE SYRUP
NANTUCKET HONEY BAKLAVA — ALMOND & PISTACHIO
WARM APPLE CROSTATA — VANILLA CREAM, CARAMEL DRIZZLE
CHOCOLATE TAHINI TART — SEA SALT, POMEGRANATE REDUCTION

OPTIONAL ADD-ONS

CAVIAR SERVICE — BAERI, KRISTAL, OR OSCIETRE PRESTIGE (+$80–150/OZ)
RAW BAR — ISLAND OYSTERS, SHRIMP, CHILLED MUSSELS (+$20 PER GUEST)
SPECIALTY HOLIDAY COCKTAIL PAIRINGS — ADD $18 PER GUEST
LOCAL CHEESE & HONEY GRAZING BOARD — ADD $12 PER GUEST

PRICING & INFO

3-COURSE DINNER — $95 PER GUEST
4-COURSE DINNER — $120 PER GUEST
PREMIUM FEAST MENU (CAVIAR, RAW BAR, MAINS) — $150 PER GUEST
FORMAT: 3 OR 4-COURSE DINNER SERVICE WITH LEMON PRESS HOSPITALITY.

INDIVIDUAL PLATED COURSES ARE AVAILABLE UPON REQUEST

HOLIDAY BUFFET MENU

ENTRÉES

JOOJEH CHICKEN KEBABS — SAFFRON YOGURT MARINADE, ROASTED TOMATO, CHARRED SHALLOTS
LAMB KOOBIDEH SKEWERS — PERSIAN-SPICED GROUND LAMB, POMEGRANATE GLAZE, HERBS
BRAISED SHORT RIBS — THYME JUS, TRUFFLE POTATO PURÉE
HERB-ROASTED LOCAL CHICKEN — LEMON-DILL BUTTER, ZA'ATAR JUS
CITRUS-HERB SALMON — SAFFRON BUTTER, MINT OIL, CRISPY SKIN
MOROCCAN VEGETABLE TAGINE — EGGPLANT, CHICKPEAS, SWEET POTATO, GOLDEN RAISINS (VEGAN, HOLDS PERFECTLY IN CHAFERS)
HARISSA CHICKEN & CHICKPEA TAGINE — TOMATO, CARROTS, CILANTRO, LEMON YOGURT
WINTER VEGETABLE LASAGNA — ROASTED ROOT VEGETABLES, WHIPPED RICOTTA, ZA'ATAR BÉCHAMEL (VEGETARIAN CROWD-PLEASER)

SIDES

SABZI POLO — HERBED PERSIAN RICE WITH DILL AND CILANTRO
ZERESHK POLO — SAFFRON RICE WITH BARBERRIES
ROASTED ROOT VEGETABLES — THYME, OLIVE OIL, SEA SALT
HARISSA-HONEY CARROTS — MINT YOGURT DRIZZLE
LOCAL GREEN SALAD — BARTLETT'S GREENS, QUINOA CRUNCH, BEET HUMMUS VINAIGRETTE
MEDITERRANEAN COUSCOUS SALAD — CHICKPEAS, CUCUMBER, TOMATO, FETA, LEMON DRESSING
CRISPY BRUSSELS SPROUTS — ALEPPO AIOLI, POMEGRANATE SEEDS

DESSERT DISPLAY (PREMIUM BUFFET)

PERSIAN LOVE CAKE SQUARES
WARM APPLE CROSTATAS
CHOCOLATE TAHINI TARTLETS
CRANBERRY ALMOND BAKLAVA CUPS

BREAD & CONDIMENTS

WARM PITA & SOURDOUGH
LABNEH, HUMMUS TRIO, WHIPPED BUTTER
PICKLED VEGETABLES & PERSIAN SABZI

PRICING

CLASSIC BUFFET — 2 ENTRÉES + 3 SIDES – $75 PER GUEST
SIGNATURE BUFFET — 3 ENTRÉES + 4 SIDES – $95 PER GUEST
PREMIUM BUFFET — 3 ENTRÉES + 4 SIDES + DESSERT DISPLAY – $115 PER GUEST
FORMAT: BUFFET-STYLE SERVICE – MIN. 25 GUESTS