



**DOWNSTAIRS CAFE**

80-100 GUESTS FOR COCKTAILS  
40-50 SEATED DINNER  
800 SQ FT

GOOD FOR WEDDINGS, CORPORATE RETREATS,  
SOCIAL GATHERINGS & LIFE MILESTONES,  
LARGE SCALE & COMMUNITY EVENTS

**UPSTAIRS GARDEN ROOM**

80 - 100 FOR COCKTAILS  
40-60 SEATED DINNER  
900 SQ FT

GOOD FOR WEDDINGS, CORPORATE RETREATS,  
SOCIAL GATHERINGS & LIFE MILESTONES,  
LARGE SCALE & COMMUNITY EVENTS



**OFF-SITE COCKTAIL & DINNER**

COCKTAIL STYLE RECEPTION  
PLATED OR FAMILY STYLE SEATED  
SELF SERVE DISPLAY TABLE  
GOOD FOR WEDDINGS, CORPORATE RETREATS,  
SOCIAL GATHERINGS & LIFE MILESTONES, LARGE  
SCALE & COMMUNITY EVENTS



**OFF-SITE BREAKFAST & LUNCH**

COCKTAIL STYLE RECEPTION  
PLATED OR FAMILY STYLE SEATED  
SELF SERVE DISPLAY TABLE  
GOOD FOR WEDDINGS, CORPORATE RETREATS,  
SOCIAL GATHERINGS & LIFE MILESTONES, LARGE  
SCALE & COMMUNITY EVENTS

# EVENTS & CATERING

hosted by  
*lemon press*



**CLAM BAKES**

REHEARSAL DINNERS  
PRIVATE DINNER PARTIES



**RAW BAR**

WELCOME PARTIES  
EVENT COCKTAIL HOURS  
DINNER PARTIES



**KEBAB GRILL STATION**

WELCOME PARTIES  
PRIVATE DINNER PARTIES



**CAVIAR BAR**

WELCOME PARTIES  
EVENT COCKTAIL HOURS  
PRIVATE DINNER PARTIES

# EVENT TYPES & EXPERIENCES

hosted by lemon press

LEMON PRESS OFFERS SEASONAL, COASTAL, INGREDIENT-DRIVEN CUISINE, INSPIRED BY NANTUCKET AND SUBTLY INFLUENCED BY MEDITERRANEAN FLAVORS. OUR MENUS CELEBRATE FRESH HERBS, VIBRANT PRODUCE, AND LOCAL SEAFOOD WHEN AVAILABLE — DESIGNED TO FEEL ELEVATED, WELCOMING, AND EFFORTLESS.

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## AT LEMON PRESS

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### DOWNSTAIRS CAFE

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SOCIAL GATHERINGS & LIFE MILESTONES,  
LARGE SCALE & COMMUNITY EVENTS



### UPSTAIRS GARDEN ROOM

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40-60 SEATED DINNER  
900 SQ FT

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SOCIAL GATHERINGS & LIFE MILESTONES,  
LARGE SCALE & COMMUNITY EVENTS

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## OFF-SITE EVENTS

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### OFF-SITE COCKTAIL & DINNER

COCKTAIL STYLE RECEPTION  
PLATED OR FAMILY STYLE SEATED  
SELF SERVE DISPLAY TABLE

GOOD FOR WEDDINGS, CORPORATE RETREATS, SOCIAL GATHERINGS &  
LIFE MILESTONES, LARGE SCALE & COMMUNITY EVENTS



### OFF-SITE BREAKFAST & LUNCH

COCKTAIL STYLE RECEPTION  
PLATED OR FAMILY STYLE SEATED  
SELF SERVE DISPLAY TABLE

GOOD FOR WEDDINGS, CORPORATE RETREATS, SOCIAL GATHERINGS &  
LIFE MILESTONES, LARGE SCALE & COMMUNITY EVENTS

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## ADD ONS

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### CLAM BAKES

REHEARSAL DINNERS  
PRIVATE DINNER PARTIES



### KEBAB GRILL STATION

WELCOME PARTIES  
PRIVATE DINNER PARTIES



### CAVIAR BAR

WELCOME PARTIES  
EVENT COCKTAIL HOURS  
PRIVATE DINNER PARTIES



### RAW BAR

WELCOME PARTIES  
EVENT COCKTAIL HOURS  
DINNER PARTIES

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# BREAKFAST

hosted by lemon press

AVAILABLE FOR PICKUP, DELIVERY, OR FULL-SERVICE OFFSITE CATERING. BUFFET, FAMILY-STYLE, PASSED, OR PLATED FORMATS AVAILABLE.  
48-72 HOUR NOTICE RECOMMENDED.

ALL ITEMS CAN BE CUSTOMIZED TO ACCOMMODATE DIETARY PREFERENCES.

## A NOTE ON CUSTOMIZATION

LEMON PRESS BREAKFAST CATERING IS FULLY CUSTOMIZABLE. THE SELECTIONS ABOVE REFLECT OUR MOST REQUESTED AND SIGNATURE OFFERINGS. WE ARE HAPPY TO TAILOR YOUR MENU TO ACCOMMODATE EVENT STYLE, DIETARY NEEDS, CULTURAL PREFERENCES, PORTION PREFERENCES, AND SERVICE FORMAT. WHETHER YOU ARE HOSTING AN INTIMATE GATHERING, CORPORATE MEETING, YACHT MORNING, OR WEDDING WEEKEND BRUNCH, OUR TEAM WILL WORK WITH YOU TO CREATE A BREAKFAST EXPERIENCE THAT FEELS THOUGHTFUL, ABUNDANT, AND ALIGNED WITH YOUR VISION.

## TOASTS, BAGELS, HANDHELDS

minimum 6 per selection - whole or half cut option for platter

### AVOCADO TOAST

Fennel. pickled onions. confit tomatoes.  
sun-dried tomato tahini. quinoa crumble  
\$21 per piece  
add poached egg +5 / add smoked salmon +9

### SMOKED SALMON BAGEL

Whipped feta. Shirazi salad. capers.  
vinaigrette on za'atar bagel  
\$23 per piece

### BREAKFAST SANDWICH

English muffin. egg. cheddar.  
aleppo aioli  
\$13 per piece  
Add sausage. bacon. or avocado +3

### HERBED LABNEH & CUCUMBER TOAST

Sourdough. labneh. shaved cucumber. fresh  
herbs. lemon zest. olive oil. flakey sea salt  
\$21 per piece

### ZA'ATAR GARDEN BAGEL

Muhammara. tahini. cucumber. tomato.  
avocado. greens. pickled onions  
\$18 per piece

### BREAKFAST BURRITO

Eggs. potatoes. cheddar. peppers.  
onions. aleppo aioli. hot sauce  
\$16 per piece  
add duck hash +4  
add sausage. bacon. or avocado +3

## EGGS & CLASSICS

platters serve 6-8

### TURKISH EGGS TRAY

Labneh. green shakshuka. poached eggs.  
aleppo butter. basil oil.  
served with sourdough  
\$130

### PERSIAN BREAKFAST TRAY

Eggs. duck hash. date chutney. feta.  
pickled onions. pita  
\$145

### SEASONAL VEGETABLE FRITTATA TRAY

Farm vegetables. herbs. olive oil  
\$95

### SOFT SCRAMBLED EGGS TRAY

Creamy scrambled eggs. sea salt  
\$85

### LP BREAKFAST TRAY

Scrambled eggs. sausage or bacon.  
breakfast potatoes. multigrain toast  
\$125

### PERSIAN LOVE CAKE FRENCH TOAST TRAY

Saffron-cardamom-rosewater  
custard. sesame crumble. whipped  
cream. cardamom syrup. pistachios  
\$120

## WELLNESS & LIGHT

### CHIA PUDDING (SET OF 6)

Coconut milk. seasonal fruit  
\$60

### AÇAI BOWLS (MINIMUM 6)

Choice of three toppings  
\$16 each

### GREEK YOGURT PARFAIT (SET OF 6)

Greek yogurt. honey. seasonal  
fruit. house granola  
\$60

### SEASONAL FRUIT PLATTER (SERVES 8-10)

\$95

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## SIDES

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### BREAKFAST POTATOES

*serves 6-8*  
\$55

### DUCK HASH

*serves 6-8*  
\$75

### SAUSAGE OR BACON

*serves 6-8*  
\$65

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## HOUSE PASTRIES

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*minimum half dozen*

### CARDAMOM CINNAMON BUNS

*Soft brioche, cardamom sugar,  
light glaze*  
half doz 36 / doz 68

### ALMOND CROISSANTS

*Almond frangipane, toasted  
almonds, flaky pastry*  
half doz 36 / doz 68

### GLUTEN-FREE MATCHA ZUCCHINI MUFFINS

*Olive oil, citrus glaze*  
half doz 36 / doz 68

### CHOCOLATE CROISSANTS

*Dark chocolate, flaky  
laminated pastry*  
half doz 34 / doz 64

### PLAIN BUTTER CROISSANTS

*Classic laminated pastry*  
half doz 30 / doz 55

### LEMON PRESS MORNING BAKERY DISPLAY

*assortment of all pastries served with  
whipped salted butter, house jam  
selection, & local honey*  
\$110 serves 10-12 people

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## SMOOTHIES

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*minimum 6 per flavor — 16 each*

### SMOOTHIE BOX

*6 total, choose 3 flavors*

### BERRY YOUTHFUL (V,GF)

*Blueberries, strawberries, spinach,  
almond butter,  
almond milk, collagen, camu camu, açai*

### KICK START (V,GF)

*Banana, blueberries, walnuts, chia, flax,  
almond  
butter, vanilla protein, almond milk*

### ISLAND GREEN

*Mango, peaches, apple juice*

### LIQUID SUNSHINE

*Spinach, mango, pineapple, apple  
juice, ginger, chia, lime,  
spirulina*

### GOLDEN GIRL

*Passionfruit, mango, banana,  
apple juice, sea moss, ginger,  
turmeric, black pepper*

### HONEY POT

*Banana, honey, peanut butter*

### MOON MILK

*Cherries, strawberry, maca, lion's mane,  
reishi, almond milk, date, cacao, beet,  
avocado*

### STRAWBANA

*Strawberries, banana, apple juice*

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## COLD PRESSED JUICE

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*individual bottles 15 / gallon 55*

### CLEAN GREEN

*celery, kale, cucumber, romaine, parsley*

### CELERY JUICE

*celery*

### VIBRANCY

*carrot, apple, lemon, ginger*

### COOL CUCUMBER

*cucumber, lemon, ginger, matcha*

### MIDNIGHT

*charcoal, lemon, agave, pineapple*

### PUCKER UP

*beet, apple, lemon, ginger*

### SWEET GREEN

*apple, cucumber, celery, romaine, parsley, kale*

### ORANGE JUICE

*fresh pressed oranges*

### LEMON GINGER SHOT

*lemon, ginger*  
\$6

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## CAFE SERVICE

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### COFFEE CAMBRO (SERVES 10-12)

*hot coffee, creamer, sugar & cups*

### COLD BREW CAMBRO

*cold brew, creamer, sugar, cups*

### PERSIAN TEA SERVICE

*priced per guest*

### STAFFED EXPRESSO BAR

*custom quote*

# SELECTION RECOMMENDATIONS

*hosted by lemon press*

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## MAIN STREET MORNING

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HANDHELD  
*choice of 2*

BREAKFAST POTATOS  
& SEASONAL FRUIT PLATTER

COFFEE SERVICE  
*choice of 1*

\$32 PER GUEST | 15 GUEST MINIMUM  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

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## PERSIAN BRUNCH

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PERSIAN BREAKFAST TRAY  
OR  
TURKISH EGGS

BREAKFAST BURRITOS  
SEASONAL FRUIT PLATTER

COFFEE & JUICE SERVICE  
*chose 1 each*

\$42 PER GUEST | 20 GUEST MINIMUM  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

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## THE WELLNESS MORNING

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CHIA, AÇAÍ, OR YOGURT PARFAIT  
*choice of 2*

AVOCADO TOAST PLATTER  
SEASONAL FRUIT PLATTER

FRESH JUICE  
*choice of 2*

\$34 PER GUEST | 15 GUEST MINIMUM  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

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## THE WEDDING WEEKEND BRUNCH

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HANDHELD  
*choice of 3*  
1 LARGE FORMAT  
EGG DISH

BREAKFAST POTATOS  
PERSIAN LOVE CAKE FRENCH TOAST

SEASONAL PLATTER  
COFFEE & JUICE SERVICE  
*chose 1 each*

\$48 PER GUEST | 25 GUEST MINIMUM  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

# LUNCH

hosted by lemon press

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## A NOTE ON CUSTOMIZATION

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## KEBAB LUNCHES

*platters serves 6-8*

*6 skewers. basmati rice. shirazi salad pickled onions. cucumber mint yogurt. pita*

### JOOJEH CHICKEN

*Saffron. lemon & yogurt  
marinated chicken*  
\$145

### HAARISSA SHRIMP SKEWERS

*Lightly spiced shrimp with  
citrus finish*  
\$175

### STEAK BARG

*Charcoal-grilled filet with  
lemon & olive oil*  
\$195

### MIXED GRILL

*Select 2 proteins  
includes 8 total skewers  
(4 of each protein)*  
\$265

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## SALADS & BOWLS

*platters serve 6-8*

### MEDITERRANEAN CRISPY RICE

*Crispy rice layered with labneh.  
greens. peppadew. cucumber. olives.  
pickled onion and lemon tahini*  
\$95

### HARISSA AVOCADO BOWL (V)

*Kale and greens with quinoa.  
avocado. chickpeas. feta. corn.  
persian pickle. harissa vinaigrette*  
\$105

### POKE BOWL

*Rice and greens with choice of  
protein (tuna. salmon. chicken). soy glaze.  
wakame and avocado*  
\$125

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## PROTEIN & DELI SELECTIONS

*32 oz container serves 4-6 as a main or 6-8 as a side*

### GRILLED CHICKEN ADD-ON

*Lemon herb grilled chicken breast. sliced  
and served chilled with olive oil drizzle and  
sea salt*  
\$42

### LP CHICKEN SALAD

*Roasted chicken folded with red onion.  
celery. golden raisins. fresh parsley and  
basil. green apple and a light apple  
cider vinaigrette with whole grain  
mustard and mayo.*  
\$46

### GRILLED SALMON ADD-ON

*Sustainably sourced atlantic salmon. grilled  
and served chilled with lemon and herb  
vinaigrette*  
\$62

### PALEO TUNA SALAD

*Wild tuna tossed with crisp apple. parsley.  
celery and scallion. dressed simply with  
lemon. olive oil. sea salt and cracked  
pepper.*  
\$44

### QUINOA SHIRAZI SALAD (V, GF)

*Fluffy quinoa folded with persian  
cucumber. tomato. fresh herbs. lemon and  
olive oil — bright. clean and refreshing.*  
\$36

### PESTO TORTELLINI SALAD

*Tender tortellini tossed in basil pesto with  
cherry tomatoes. feta and roasted red pepper.  
finished with lemon.*  
\$38

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## ARTISIAN SANDWICHES

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### TAHINI CAESAR WRAP

Roasted chicken, green leaf lettuce and baby kale, parmesan and house tahini caesar dressing, whole wheat wrap

\$16

### JOOJEH CHICKEN BAGUETTE

Saffron-yogurt marinated chicken, cucumber mint yogurt, pickled onion and local greens on a lightly toasted french baguette.

\$17

### HARISSA CHICKEN & WHIPPED FETA

Grilled chicken layered with whipped feta, peppadew peppers, greens and harissa vinaigrette on rustic sourdough.

\$17

### LP CHICKEN SALAD SANDWICH

Chicken salad with golden raisins, fresh herbs and green apple on cranberry pecan or sourdough bread.

\$15



### PB&J

Whole wheat bread with peanut butter and sour cherry jam.

\$12



### LOBSTER ROLL

Fresh local lobster lightly dressed with lemon and herbs, served chilled on a toasted brioche roll.

market price

### MEDITERRANEAN TUNA SANDWICH

Olive oil-dressed tuna with fresh herbs, sliced tomato and greens on multigrain or sourdough.

\$18



### CAPRESE BAGUETTE

Fresh mozzarella, ripe tomato, basil, olive oil and balsamic glaze on toasted baguette.

\$16

### WHIPPED FETA & ROASTED VEGETABLES

Whipped feta, seasonal roasted vegetables, local greens and herb vinaigrette on sourdough.

\$16

### EGG SALAD

Egg salad (persian pickly, mayo, mustard, herbs), local greens, whole wheat bread

\$15



### STEAK & CARAMELIZED ONION

Sliced grilled steak, slow caramelized onions, local greens and mustardaise on toasted baguette.

\$19

### PROSCIUTTO & BURRATA

Prosciutto, creamy burrata, fresh local greens, olive oil and cracked pepper on rustic ciabatta.

\$20

### TURKEY CLUB

Roasted turkey, sharp cheddar, crisp bacon, pesto aioli, tomato and lettuce on cranberry pecan bread.

\$16



### FALAFEL WRAP

Falafel, hummus, muhammara, peppadew, greens, pickled onion and harissa vinaigrette whole wheat wrap

\$15

### AVOCADO & CRISPY KALE

Avocado, sauteed kale, greens, tomato, onion, roasted red pepper and lemon tahini on ciabatta.

\$15

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## WARM STARTERS

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### MEZZE PLATTER

Whipped feta, muhammara, hummus, fresh crudité, GF falafel, pickled vegetables, pita & pita chips

Serve 2-3 \$68 / Serve 8-10 \$130

Add Cheeses & Charcuterie  
Small +25 / Large +50

### CHICKEN WINGS

za'atar, feta, quinoa crunch

Platter serves 6-8

### CALAMARI

lemon aioli, peppercorns, herbs

Platter serves 6-8

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## SIDES

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### MIXED SEASONAL VEGETABLES (V, GF)

Seasonal vegetables, simply roasted

\$85

### SHIRAZI SALAD

Cucumber, tomato, herbs, lemon.

32oz \$36

### FRIES

Crispy golden fries with sea salt.

\$50

### RICE TRAY

Fluffy basmati rice

\$55

### QUINOA SALAD

Quinoa with seasonal vegetables and herbs.

32oz \$36

### TRUFFLE FRIES

Crispy fries with truffle oil and parmesan.

\$65

# EVENTS MENU

hosted by lemon press

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## MEDITERRANEAN MEZZE DISPLAY

### SEASONAL MEZZE SPREAD

Whipped feta with Aleppo honey. Labneh with olive oil & fresh herbs. Classic hummus & muhammara. Roasted eggplant dip. House-made seasonal jam or fruit compote. Honeycombs. Marinated olives & Persian pickles. Heirloom tomato & cucumber herb salad. Roasted seasonal vegetables with green tahini. Manchego & marinated chèvre. Stuffed grape leaves. Warm pita. lavash chips & grilled sourdough.

### LEMON PRESS GRAZING BOARD

Selection of artisanal cheeses and cured meats. Seasonal fruit & house preserves. Honeycombs. Whole grain mustard & sour cherry jam. Marcona almonds & spiced nuts. Marinated olives. Crostini & specialty crackers

## PASSED BITES

### MINI LOBSTER ROLL

Butter-poached lobster. brioche

### CRAB CAKE BITE

Jumbo lump crab. lemon aioli

### TUNA CRUDO SPOON

Citrus. olive oil. flaky sea salt

### SEARED SCALLOP BITE

Saffron glaze

### SHRIMP WITH PRESERVED LEMON & ALEPPO

Served warm or chilled

### CRISPY CAULIFLOWER

Harissa glaze

### BRAISED LAMB MEATBALL

Whipped feta. pomegranate

### CHICKEN SHAWARMA BITE

Cucumber mint yogurt

### CRISPY CHICKEN CUTLET

Lemon aioli

### CRISPY CHICKEN THIGH

Hot honey glaze

### BEEF TENDERLOIN CROSTINI

Horseradish crème

### SHORT RIB ARANCINI

Truffle aioli

### CRISPY HALLOUMI

Honey. sesame

### ROASTED BEET & WHIPPED FETA TARTLET

balsamic & micro's

### TOMATO & BURRATA CROSTINI

Basil oil

### MINI SPANAKOPITA

Spinach & feta. flaky phyllo pastry.

### WILD MUSHROOM TART

Thyme

### STUFFED GRAPE LEAVES

Herbed rice. olive oil

### PERSIAN CUCUMBER CUP

Whipped hummus. Shirazi-style tomato. pickled onion. mint. sumac

## HAND HELD PASSED

### GYRO SMASH BURGER SLIDER

Lamb and beef blend. tzatziki

### MINI BUTTERMILK FRIED CHICKEN SLIDER

Slaw. pickle

### ½ LOBSTER ROLL

Butter-poached lobster. brioche

### MINI LAVASH WRAP

Grilled kefta chicken. tahini yogurt. herbs. pickled vegetables

### FALAFEL SLIDER

Tahini. pickled onion

### CHARRED HARISSA CHICKEN WINGS

Yogurt dipping sauce

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## SALADS

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### SHIRAZI STYLE SALAD ✦ FROM OUR SOFREH

Local greens, tomato, Persian cucumber, sumac  
lime vinaigrette, mint

### HEIRLOOM TOMATO & BURRATA

Basil oil, flaky salt

### LITTLE GEM CAESAR

Parmesan, sourdough crumbs

### HARISSA AVOCADO SALAD ✦ FROM OUR SOFREH

Kale, quinoa, Persian pickles, feta, tzatziki

### SHAVED FENNEL & CITRUS

l. pistachio, olive oil

### SEASONAL SALAD

Chef's selection of seasonal greens & local veg

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## COMPOSED STARTERS / SHARED PLATES

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### GRILLED BABY CARROTS ✦ FROM OUR SOFREH

Labneh, Aleppo honey

### PERSIAN MUSSELS ✦ FROM OUR SOFREH

Garlic, fennel, saffron, orange zest

### ROASTED HONEYNUT SQUASH

Labneh, pomegranate

### LAMB LOLLIPOPS

Grilled lamb, herbs, yogurt

### TUNA CRUDO

Olive oil, citrus

### MINI CRAB TOAST

Crab, lemon, herbs on toast

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## MAINS

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### JOOJEH CHICKEN ✦ FROM OUR SOFREH

Saffron yogurt, charred tomato



### SALMON ✦ FROM OUR SOFREH

Saffron zucchini risotto, mint oil



### ROASTED CHARRED CAULIFLOWER ✦ FROM OUR SOFREH

Golden raisin, brown butter foam

### HERB-ROASTED ORGANIC CHICKEN

Preserved lemon

### ROASTED ATLANTIC COD

White beans, fennel

### STUFFED EGGPLANT ✦ FROM OUR SOFREH

Tomato, herbs

### CHICKEN MILANESE

Arugula, lemon

### SEARED HALIBUT

Saffron lentils, preserved lemon

### WILD MUSHROOM RISOTTO

grains, herbs, yogurt

### GRILLED CHICKEN BREAST

Garlic yogurt, herbs

### GRILLED SWORDFISH

Herb oil, charred citrus

### SEASONAL VEGETABLE TAGINE ✦ FROM OUR SOFREH



### KHORESH GHEIMEH ✦ FROM OUR SOFREH

Lamb shoulder, dried lime, kidney beans

### BUTTER-POACHED LOBSTER

charred lemon



### RED WINE BRAISED SHORT RIB

Celery root purée

### GRILLED LAMB CHOPS

Mint yogurt

### GRILLED FILET MIGNON

Shallot jus

### LAMB KOOBIDEH ✦ FROM OUR SOFREH

Saffron rice, grilled tomato

### NY STRIP STEAK

Herb butter

STEAK BARG ✦ FROM OUR SOFREH  
Saffron rice, grilled tomato

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## SIDES

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GRILLED BABY CARROTS ✦ FROM OUR SOFREH

ROASTED BEETS

CHARRED BRUSSELS SPROUTS

GRILLED ASPARAGUS

SEASONAL LOCAL VEGETABLES

BROCCOLINI WITH LEMON

TRUFFLE FRIES

WHIPPED POTATOES

CRISPY FINGERLINGS

POMMES PURÉE

HERB ROASTED BABY POTATOES

TOMATO & CUCUMBER SALAD ✦ FROM OUR SOFREH

ZERESHK POLO ✦ FROM OUR SOFREH

SABZI POLO ✦ FROM OUR SOFREH

SAFFRON POLO ✦ FROM OUR SOFREH

WARM FARRO



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## PLATED DESSERTS

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PERSIAN LOVE CAKE ✦ FROM OUR SOFREH

*Rosewater cream. pistachio. candied citrus*

FLOURLESS CHOCOLATE TORTE

*Sea salt. crème fraîche*

VANILLA BEAN CRÈME BRÛLÉE

*Seasonal berries*

OLIVE OIL CAKE ✦ FROM OUR SOFREH

*Citrus glaze. mascarpone*

LEMON PANNA COTTA

*Berry compote*

WARM STICKY DATE CAKE

*Toffee sauce*

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## MINIATURE DESSERTS

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PISTACHIO BAKLAVA BITE ✦ FROM OUR SOFREH

*Flaky pastry. pistachio. honey*

CHOCOLATE MOUSSE CUP

*Rich chocolate mousse*

CHOCOLATE-DIPPED STRAWBERRY

*Fresh strawberry. dark chocolate*

MINI LEMON TART

*Bright lemon curd in a crisp shell*

VANILLA BEAN CHEESECAKE BITE

*Creamy vanilla bean cheesecake*

MINI OLIVE OIL CAKE SQUARE ✦ FROM OUR SOFREH

*Olive oil cake with citrus*

# SELECTION RECOMMENDATIONS

*hosted by lemon press*

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## THE GATHERING

*Buffet Service*

### SALAD

*choose 1 salad or composed starter*

### ENTRÉES

*select 2*

### SIDES

*select 3*

### MINIATURE DESSERT DISPLAY

*select 3*

### ARTISAN BREAD & BUTTER

\$92—\$115 PER GUEST

BUFFET STYLE FOR WELCOME DINNERS, LARGE GUEST COUNTS, RELAXED CELEBRATIONS.  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

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## THE SOFREH TABLE

*Family-Style Service*

### STARTERS

*select 2 from salads  
or composed starters*

### ENTRÉES

*select 2*

### SIDES

*select 3*

### DESSERT

*select 2*

### ARTISAN BREAD & BUTTER

\$115—\$135 PER GUEST

REHEARSAL DINNERS, CULTURAL CELEBRATIONS, INTIMATE WEDDINGS.  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

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## THE CHEF'S TASTING

*Plated Multi-Course Service*

*Please note: While two selections are offered, guests must choose their entrée in advance of the event.*

### FIRST COURSE

*select 2*

*from salads or composed starters*

### ENTRÉES

*select 2*

### PLATED DESSERT

*select 2*

### ARTISAN BREAD & BUTTER

EACH ENTRÉE IS THOUGHTFULLY COMPOSED BY OUR CHEFS, WITH SIDES AND ACCOMPANIMENTS DESIGNED TO COMPLETE THE DISH.

\$145—\$185 PER GUEST

FORMAL WEDDINGS, BLACK-TIE EVENTS, REFINED GATHERINGS.  
NOTE: PREMIUM SELECTIONS MAY INCUR AN ADDITIONAL CHARGE.

# CHARCOAL GRILL KEBAB STATION

hosted by lemon press

INTERACTIVE ON-SITE EXPERIENCE

BASE: 2 PROTIENS – STARTING AT \$42 PER GUEST --- ADDITONAL PROTIENS – \$6-\$12 PER GUEST

MINIMUM 25 GUESTS. CHEF AND SERVICE STAFFING ARE CUSTOMIZED BASED ON GUEST COUNT, EVENT DURATION, AND LOCATION LOGISTICS. FINAL PRICING PROVIDED UPON CONSULTATION.

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## PROTIENS



### JOOJEH CHICKEN

saffron, lemon & yogurt  
marinade



### HAARISSA SHRIMP SKEWERS

Lightly spiced shrimp with  
citrus finish



### SEASONAL VEGETABLE SKEWERS

Ta'atar-spiced



### STEAK BARG

Charcoal-grilled filet with  
lemon & olive oil



### KOOBIDEH

seasoned ground beef & lamb



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## ACCOMPANIMENTS

### WARM LAVASH OR PITA

with olive oil and herbs

### SIGNATURE SAUCES

Whipped labneh. Cucumber mint  
yogurt. Green herb sauce

### CUSTOM TOPPININGS

Pickled Persian cucumbers.  
Sumac onions. Fresh herbs

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## SIDES

### MIXED SEASONAL VEGETABLES (V, GF)

Seasonal vegetables, simply roasted  
\$85

### SHIRAZI SALAD

Cucumber, tomato, herbs, lemon.  
32oz \$36

### FRIES

Crispy golden fries with sea salt.  
\$50

### RICE TRAY

Fluffy basmati rice  
\$55

### QUINOA SALAD

Quinoa with seasonal vegetables and herbs.  
32oz \$36

### TRUFFLE FRIES

Crispy fries with truffle oil and parmesan.  
\$65

# RAW BAR

*hosted by lemon press*

A CLASSIC NEW ENGLAND RAW BAR HIGHLIGHTING FRESH LOCAL SHELLFISH AND TRADITIONAL ACCOMPANIMENTS. CLEAN, ELEGANT, AND PERFECT FOR COCKTAIL RECEPTIONS.

BASE: 2 PROTEINS – STARTING AT \$42 PER GUEST --- ADDITIONAL PROTEINS – PRICED AS LISTED

MINIMUM 25 GUESTS. CHEF AND SERVICE STAFFING ARE CUSTOMIZED BASED ON GUEST COUNT, EVENT DURATION, AND LOCATION LOGISTICS. FINAL PRICING PROVIDED UPON CONSULTATION.

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## FROM THE SEA

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LOCAL OYSTERS  
*included*



TUNA CRUDO  
*+\$8 per person*



LITTLENECK CLAMS  
*+\$6 per person*



CHILLED SHRIMP COCKTAIL  
*included*



SCALLOP CRUDO OR CEVICHE  
*+\$10 per person*



LOBSTER TAIL  
*market price*

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## ACCOMPANIMENTS

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### INCLUDED

*Classic cocktail sauce. Red wine mignonette. Fresh horseradish. Lemon wedges. Served on crushed ice with citrus, and fresh herbs*

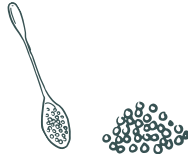
MEDITERRANEAN MIGNONETTE ✦ FROM OUR SOFREH  
*+2 per person*

SERVICE OPTIONS: PROFESSIONAL OYSTER SHUCKER / ATTENDANT AVAILABLE UPON REQUEST. MARKET PRICING MAY ADJUST BASED ON SEASONAL SHELLFISH AVAILABILITY.-

# CAVIAR SERVICE

*hosted by lemon press*

A CELEBRATORY AND REFINED OFFERING FEATURING PREMIUM CAVIAR PRESENTED WITH ELEGANT ACCOMPANIMENTS AND SIGNATURE LEMON PRESS STYLING.



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## CAVIAR SELECTION

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### TIER I

*Starting at \$34 (½ oz per guest)*

#### KALUGA HYBRID

*Rich, buttery caviar*

### TIER II

*Starting at \$48 (½ oz per guest)*

#### ROYAL OSSETRA

*Rich, nutty caviar with firm, golden pearls.*

### TIER III

*Market price (½ oz per guest)*

#### RESERVE SELECTION

*Premium caviar with a smooth, refined finish.*

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## ACCOMPANIMENTS

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### INCLUDED

*Nantucket crisp potato chips. Toasted house sourdough  
Crème fraîche. Chopped chives. Finely diced shallots. Traditional egg garnish  
Mother-of-pearl spoons  
Styled presentation on ice with fresh herbs and citrus*

SERVICE OPTIONS: AVAILABLE AS PASSED SERVICE, STYLED DISPLAY, OR INTERACTIVE STATION.