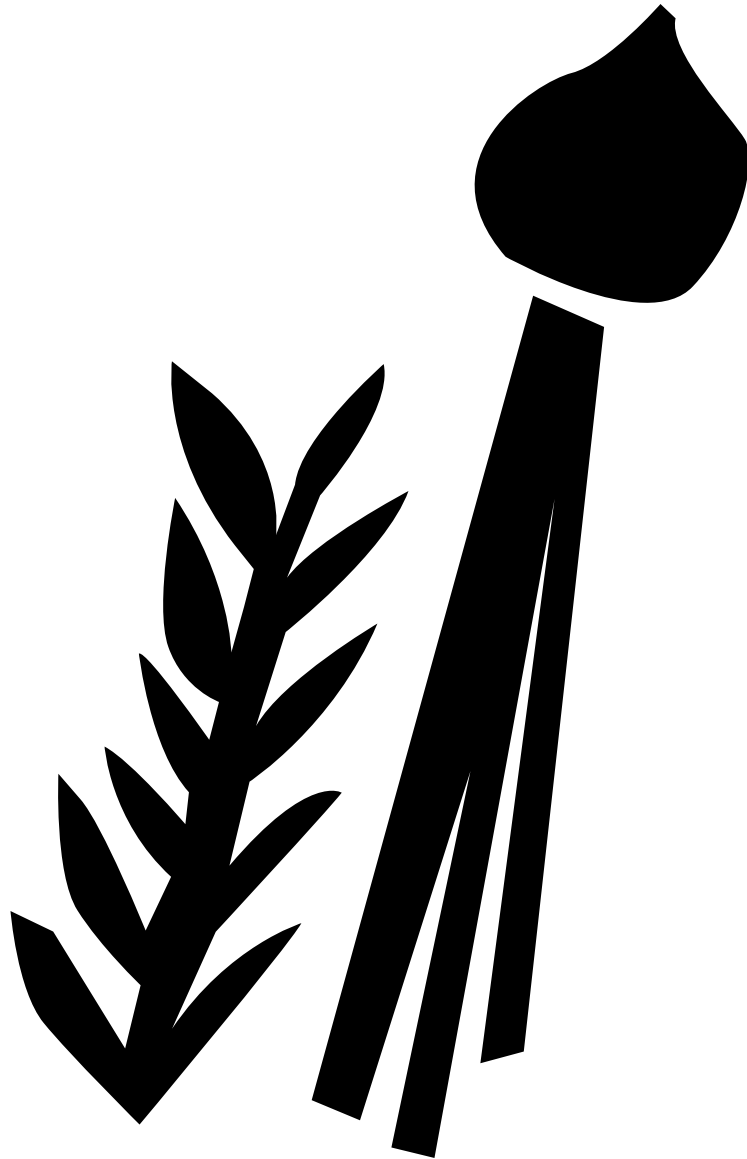


LEMON PRESS



NOURISH YOUR SOUL



At Lemon Press, it's our goal to provide you with
exceptional food and beverage experiences.

Allow us to deliver a memorable occasion in our
space or in yours, customized to your specific needs.

RACHEL AFSHARI
GENERAL MANAGER
508.330.3142
INFO@LEMONPRESSNANTUCKET.COM



BREAKFAST

Cultivated on the idea of a fresh start, we have curated the perfect selection of healthy eats for events at home or parties off shore without sacrificing flavor or visual appeal.

BRUNCH MENU

The Light LP Breakfast Spread (\$41/person)

LP Signature Pastries

Seasonal Fruit Platter

Mini Parfaits

Assorted LP Breakfast Sandy's

Hot Coffee/Tea

Spindrift Seltzers

The Signature LP Breakfast Spread (\$62/person)

above menu plus

Quiche with Feta, Spinach, Tomato, Peppers, Pesto

Chia Pudding & Overnight Oats

LP Signature Breakfast Potatoes

Bacon & Sausage



BRUNCH MENU ADD ONS

Acai Bar with Assorted LP Toppings (\$19/person)

Pancakes with Maple Syrup, Berries & Cream (\$16/person)

Lemon Press Famous Energy Bites (\$22/dozen)

Smoked Salmon Platter (\$120-servers 5)

Cream Cheese, Capers, Pickle Onion, Toasted Bagel, Dill

Avocado Toast (\$19/person)

Pickled Veggies, Quinoa, Pea Shoots, Olive Oil, Sourdough

Truffled Breakfast Potatoes, Parmesan, Truffle (\$10/person)



LUNCH

Meals are meant to be celebrated and our custom lunch options for at home or on the go are no exception. We have the perfect pairing to appease any appetite.



LUNCH MENU

Kelpy Salad (\$110, serves 5)

feta, tomato cucumber, avocado, quinoa, pickle onion, harissa dressing

Chopped Mediterranean Salad (\$110, serves 5)

parmesan, salami crumble- tahini caesar dressing- olives- tomato-cucumber- pickled veggies

Greek Style Penne Salad (\$110, serves 5)

basil pesto, cherry tomato, balsamic, kale, summer veg

Assorted Gyros (\$90, serves 5)

lamb, chicken, falafel with yogurt, pickled veg, tomato, feta, hummus, pita

Shrimp Lettuce Wraps (\$130, serves 5)

saffron, kaffir lime, bibb lettuce, chili crisp

Turkey BLT (\$90, serves 5)

roasted turkey, bacon, tomato, bibb lettuce, basil mayo, whole wheat

Tuna Wrap (\$90, serves 5)

tuna apple salad- shredded lettuce, pickle onion, tomato, tortilla

Assorted Kebabs (\$90, serves 5)

chicken, steak, veggie, cucumber yogurt, grilled lemon

THE KEBAB BOX

serves 4 people, \$135+

Organic Mediterranean Skewers (8)
choice of veggie, chicken, shrimp or steak

Corn on the Cobb, Grilled & Marinated (4)

Pasta Salad, ancient grain salad

Kami's Avocado Dip (16oz)

Cucumber Mint Yogurt

Grilled Lemon & Pita Bread

MEZZE PLATTER

8-10 people, \$95 or 2-3 people, \$50

Whipped Feta

Muhammara

Hummus

Fresh Crudite

Pickled Veg

Pita Bread & Pita Chips

Add Cheeses & Charcuterie (\$25 for small, \$50 for large)

THE SANDY BOX

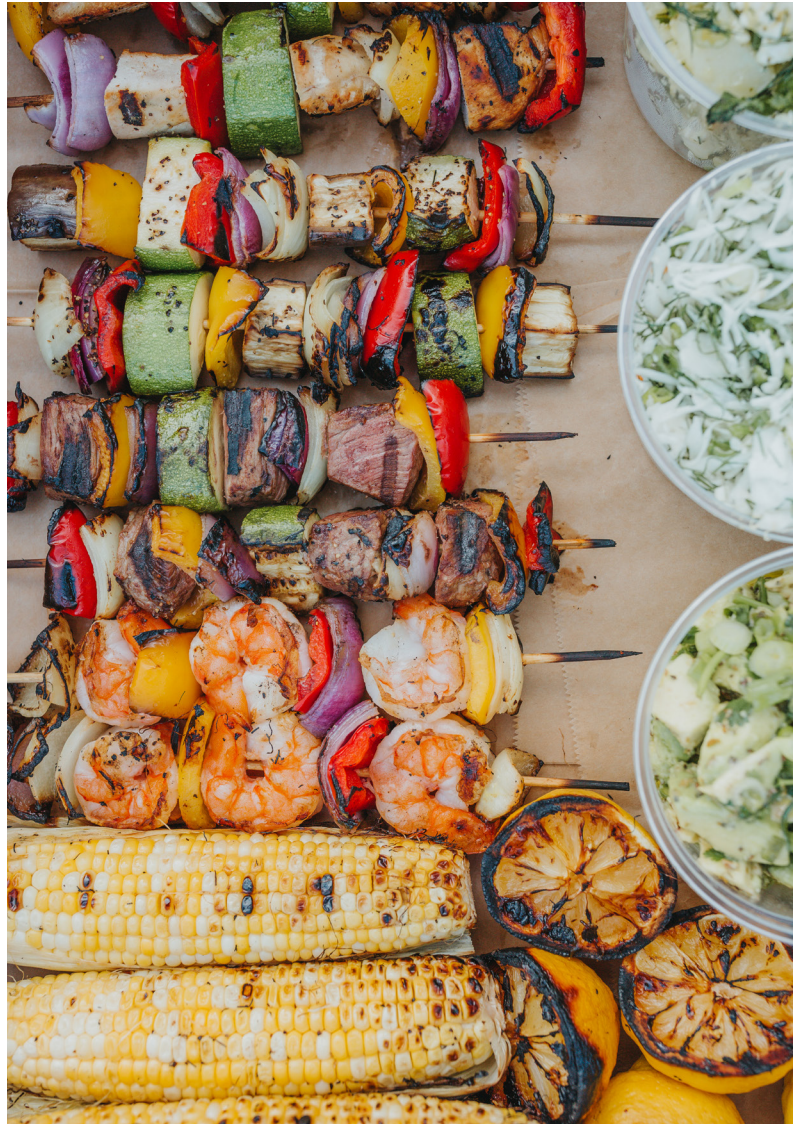
serves 10 people, \$175

Hummus Falafel Wrap (3)

Tahini Chicken Caesar Wrap (3)

LP Turkey Club (2)

Nantucket Crisps(3)





THE SAVORY BRUNCH BOX

serves 4 people, \$110

LP Breakfast Sandy with Bacon ⁽³⁾
 Breakfast Potatoes with Parmesan
 Hard Boiled Eggs ⁽³⁾
 Everything Bagels ⁽²⁾
 Herbed Cream Cheese ^(8oz)
 Smoked Salmon ^(4 portions)
 Fresh & Pickled Vegetables

THE SWEET BRUNCH BOX

serves 4 people, \$85

Rose Water Pancakes ⁽²⁾
 Chocolate Croissants ⁽³⁾
 Fruit Salad ^(16oz)
 Coconut Chia Puddings ^(4oz x 3)
 Cinnamon Buns ⁽²⁾
 Macadamia Nut Cookies ⁽³⁾
 Gluten Free Scones ⁽²⁾





THE LEMON PRESS CLAMBAKE \$58/PERSON

Served Buffet Style

Nantucket Clam Chowder

Steamers

Mussels

Corn On The Cob

Steamed Red Potatoes

Lobster

Butter, Lemon & Broth

LEMON MEAL PREP

*7 item minimum

*\$25/day delivery fee or pick up at LP between 2-4pm.

*orders must be placed 48 hours in advance

COLD PRESS JUICES \$12.41

Clean Green - celery, kale, cucumber, romaine, parsley

Celery Juice

Orange Juice

Vibrancy- carrot, apple, lemon, ginger

Cool Cucumber- cucumber, lemon, ginger, matcha

Midnight- charcoal, lemon, ginger, pineapple

Pucker up- beet, apple, lemon, ginger

Stock your fridge for the week with...

Organic Tahini Chicken Caesar Wrap (local greens, roasted chicken breast, parm cheese, tahini caesar dressing, whole wheat wrap)

Lemon Press Chicken Salad (organic chicken, granny smith apple, celery, fresh herbs, dijon mayo, golden raisins, onion)

Falafel Hummus Wrap (whole wheat wrap, harissa hummus, carrots, banana peppers, local greens, falafel, pickled onions)

Gluten Free Pasta Salad (pesto, cherry tomato, feta, roasted red pepper, lemon)

Harvest bowl salad (local greens, organic chicken breast, heirloom potato, radish, feta, carrots, pumpkin seeds, sabzi dressing)

Energy Bites (peanut butter, organic oats, coconut, chia seeds, flax meal, honey, vanilla, dark chocolate chips)

Persian bowl (local greens, falafel, tomato ezme, pickled veg, banana peppers, hummus, sumac, sweet heat dressing)

LP Parfait (sour cherry yogurt, berries, granola, coconut dukkah
*CONTAINS: NUTS)

Overnight oats (organic oats, chia seeds, almond milk, lemon, vanilla, berries, coconut, maple, dark chocolate, granola)

Turkey Sandy (whole wheat bread, pesto, mayo, turkey, bacon, lettuce, tomato)

Seasonal Fruit

Chia pudding (coconut, chia seeds, vanilla, lemon, maple, almond extract, berries, pistachios)

Acai Bowls (must be stored in freezer)

Nantucket Crisps





DINNER

Based on tradition and infused with a thoughtful local spirit our offerings are the perfect well rounded pairings to make any occasion unique.

DINNER

OPTION 1

PLATED/COURSED DINNER

1 **Small Plate** (per guest)

1 **Entrée** (per guest)

1 **Dessert** (per guest)

three options in each category to choose from

OPTION 2

TAPAS/FAMILY STYLE DINNER

Pick 5-10 Plates

sent out in waves

OPTION 3

BUFFET STYLE

Pick 2-3 Small Plates

Pick 2 Entrées

Pick 1-2 Desserts

\$85-\$175 per person depending on selections.

If you have something specific in mind, we are happy to create custom menus, these are just suggestions!



SMALL PLATES

House Laffa

hummus,sumac dressing,feta cheese,basil,mint

Fried Calamari

chickpea guacamole,preserved lemon salsa,micro salad,quinoa crumble

Charred Pea Tendrils

mole sauce,feta,pumpkin seed,pita chips

Swordfish Kebab

peach,lime,mint

Hudson Valley Foie Gras

seared w/ persian dukka,date chutney,cardamom glaze,garden flowers

Grilled Local Asparagus

burnt onion chimichurri,pomegranate,roasted walnuts

Persian Style Chatham Mussels

vergus,pickled summer veggies,olive crumble,chili crisp,toasted sourdough

Peruvian Fluke Crudo

lime,olive oil,bolivian sea salt,cilantro,grapefruit,jalapeno,green apple,avocado purée

Grilled Octopus Saltado

sauteed shishito peppers,baby leeks,tri colored potatoes,lime,mint dressing

Chopped Mediterranean Salad with Burrata

tahini dressing,olives,tomato,cucumber,roasted



Candied Beets

toasted pistachio,balsamic honey,goat cheese,microgreens,nantucket strawberries

Roasted Bone Marrow

smoked brown sugar,pickled onion,parsley,grilled sourdough

Grilled Persian Street Corn

harissa aioli,feta crumble,sesame crunch,herbs



ENTRÉES

Four Story Hill Farm Duck Breast
seared with pumpkin pond carrots,crispy prosciutto,cucumber salad

Confit Duck Mac & Cheese
feta,kofta spice,sweet & sour sauce

Orecchiette Pasta
lamb chorizo,broccolini,garlic,white wine,butter, parmesan

Coconut Breaded Halibut
fried and served with mango relish,kaffir lime gastric,radish/herb salad

Peruvian Short Rib Anticuchos
cilantro emulsion,fried potato,tomato salad

Braised Lamb Shank
banana pepper, cucumber labneh,pomegranate,zaatar

Crispy Chicken Thigh
creamy corn risotto,basil

*vegetarian dishes available upon request

DESSERTS

Pistachio Chocolate Mousse

Chocolate Raspberry Cheesecake Bites

Mini Tangy Lemon Squares

Date Walnut Cookies with Rose Water Glaze

Kefir Lime Pomegranate Panna Cotta

LP Signature Walnut Date Cardamom Cookie

LP Suman Sour Cherry Frozen Yogurt



PASSED APP MENU

Sold by the dozen range \$48-\$98/dozen

Watermelon Relish Prosciutto Crumble

Fried Veggie Spring Rolls with Kaffir Lime & Chili Crisp

Rice Dolma with Cucumber Yogurt

Kami's Avocado Bites with Pita Chips

Tuna Tartar with Harissa Aioli on Crispy Rice

Mozzarella Skewers Cherry Tomato with Pesto & Balsamic

Curry Chicken Satay with Coconut, Lime Sauce & Mint

Kofta Lamb Meatballs With Saffron Yogurt & Cilantro

Garden Spring Rolls With Seasonal Veg, Greens & Chimichurri

Goat Cheese Crostini Pomegranate with Fried Pita

Bacon Wrapped Dates with Citrus & Honey

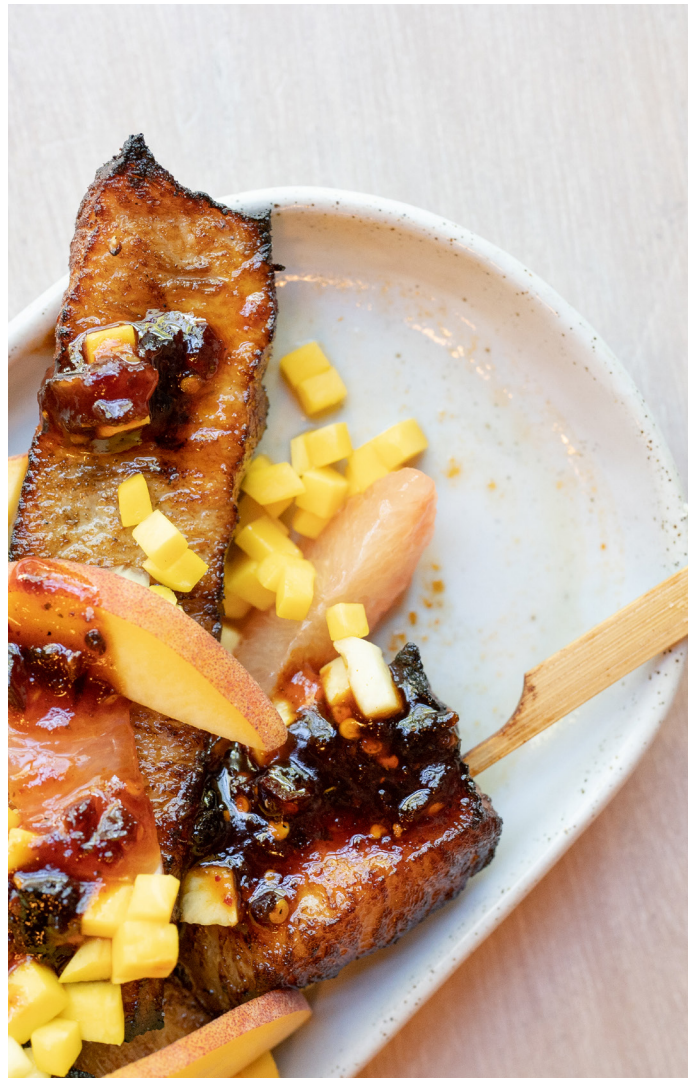
Scallop Ceviche with Jalapeno & Avocado

Smoked Salmon with Cucumber, Pickle Onion, Whipped Feta

Fried Panisse with Olive Tapenade- Goat Cheese

Chicken Lemongrass Potstickers, Peanut, Soy Vinaigrette

Green Chickpea Crostini with Shakshuka with Feta Crumble & Crispy Pita





ADD ONS

Dessert & Coffee Bar (\$15/person)

Chef's selection of dessert bites beautifully displayed
regular & decaf coffee with dairy and non dairy
creamers sugar etc...;

Mezze, Cheese & Charcuterie (\$19/person)

Chef's selection of charcuterie, artisan cheese, crudite,
dips/spreads, crisps, fruit, meant to be grazed on
through the event, displayed on the LP way

Raw Bar (\$MRKT Price)

grey lady oysters, persian shrimp cocktail, mini
lobster rolls, little necks, mignotte

AFTER PARTY MENU

*\$60-\$120/dozen depending on selections

Truffle Fries

Fried Sesame Chicken Sliders

Crispy Spring Rolls

Mini Cheesy Smash Burger

Mini Gyros

Persian Nachos

Flat Bread

Beignets

DRINKS

All events held at Main Street location will have a bar based on consumption.

Please be specific with dollar limit on consumption bar, When limit is reached the liability will transfer to guest in form of cash bar.

Parties over 25 choose 2-3 cocktails from our specialty cocktail list to have available.

OFF-SITE BAR PACKAGES

TIER 1

\$35/PERSON

Beer & Wine
selection of domestic beer
1 red, 1 white, 1 rose

TIER 2

\$39/PERSON

Beer & Wine
selection of local and domestic beer
2 red, 2 white, 1 rose, bubbles
add on: champagne toast (\$6/pp)
add on: specialty cocktail (\$7/pp)

TIER 3

\$47/PERSON

Basic Full Bar
selection of local and domestic beer
2 red, 2 white, 1 rose, bubbles
vodka, rum, gin, scotch, bourbon/whiskey, tequilla
garnish, club soda, tonic water, cola, ginger ale, cranberry
juice, and orange juice

TIER 4

\$57/PERSON

Top Shelf Full Bar
selection of local and domestic beer
2 red, 2 white, 1 rose, bubbles
top shelf vodka, rum, gin, scotch, bourbon/whiskey, tequilla
garnish, club soda, tonic water, cola, ginger ale, cranberry
juice, and orange juice



POLICIES & PROCEDURES

All parties for the restaurant buy-outs require a deposit of \$500 & signed contract.

The deposit will be applied to the final bill at the conclusion of the event. If the food and beverage minimum is not met, the difference will be added to the final bill as a room rental charge (non-inclusive of 7% state sales tax or service charge).

The food and beverage minimum includes all food and beverages consumed on the premises. Standard booking window is 4 hrs. Additional time increases food and beverage minimum.

Final payment of any remaining balance is due upon completion of the event.

50% of the food and beverage minimum will be charged to groups that do not show up for their scheduled event or cancel with less than 3 weeks notice. The amount will be charged to the credit card on file.

A gratuity or labor fee will be added to the check the night of the event which may be increased or decreased by you at this time.

All food and beverage charges are subject to a 7% sales tax.

Our full menu is offered for parties of up to 11 guests. Parties of 11 or more guests are required to select a custom menu.

Menu selections are due no later than 2 weeks prior to the event. Guaranteed guest counts are due no later than 2 weeks. All events will have a hosted bar unless otherwise noted in the Beverage Service section on the contract. Limited and custom bar menus are available.