



PREMIER CHEF
SERVICES

Dining Guide
2025



Hello and welcome to the beautiful island of Martha's Vineyard! Whether you have just arrived, remotely planning your future wedding or vacation we thank you for the opportunity to cater your next event. You could not have picked a more picturesque, quaint and inspiring location!

Premier Chef Services Inc. is a full service catering company that solely services Martha's Vineyard and specializes in custom chef designed island to table events. Our dining guide is an outline and excellent resource for planning your wedding, cocktail party, private chef dinner, clambake, birthday & anniversary party or any other catered experience on Martha's Vineyard. This guide is only a starting point and is a great way to get the ball rolling for your menus and catering order. Do not hesitate if there is something specific you would like that you do not see here!

We source only the highest quality ingredients and have a strong emphasis on island to table cooking. We utilize over 20 local farms and fisherman to bring you the highest quality, seasonal ingredients. As the seasons change from spring, summer and fall so do our menus and ingredients. Additionally, we can easily source specialty ingredients from off island including caviar, Japanese Wagyu beef, caviar, west coast fish & mushrooms, tropical fruits and we are happy to incorporate these into your menus upon request.

Inside you will find great selections of menus' that are divided into two sections:

1. Weddings (50+ Guests)

The weddings & large events section is geared towards events that will be executed at remote locations for groups with groups with higher guest attendance. Here you will find menus' & options that work well for large gatherings and can be executed in your favorite farm field or at the end of that long bumpy road for the masses.

2. Private chef (or smaller catered functions 6-50 guests)

Private chef events and smaller gatherings have more diversity and options for dining as we typically are executing these out of a rental home or residence kitchen for a smaller group of people and have full access to things like water, electrical hookup and fully stocked kitchens. Think of these like your own fine dining or personal restaurant in your residence or rental home.

Q: Can we pick items from the private chef or smaller event menu for our wedding or larger event/vice versa?

A: Yes! But... Some of the appetizers, entrees and options may be difficult to prepare and will be at an additional expense due to staffing and equipment requirements. Please do not hesitate to ask, we want to make everything perfect for your event. These menus are a great starting point, but we will work with you to create a custom menu for any event that is being booked big or small.

Q: On our proposal I see a service & gratuity charge for 10% and credit card fee of 3%, what is this and why is it included in my proposal?

A: For all groups we add a 10% service & 10% gratuity charge. For clients that prefer to pay with CC we will require a 3% credit card fee. The gratuity fee helps us to support our staff with increasing cost of living for housing which is a crisis for employees on MV and making sure we have the most qualified and motivated staff for your event. In addition to staff gratuity the service fee is an administrative fee that covers our time for planning, transportation expenses, rental and beverage coordination with your event planner or directly through us for smaller events and other expenses that our incurred for planning and execution of our events.

Q: You charge 3.5% additional credit card fee? What if I want to pay with check cash or wire transfer?
fees based on Stripe processing 2025

A: Yes, unfortunately we have to charge this fee as it would be a huge expense on our part. We are one of the only catering companies on island that accepts credit card payments and this can help you for hotel and mileage points for that Honeymoon, and the card is kept on file. As per our catering contract all payment is due 7 days prior to event date, so it is the easiest method for final payment not having to track down checks in the Vineyard mail system. If you would like to pay by cash, check or wire transfer, we can take off the additional 3.5% CC fee, no problem!

Q: Can you accommodate special food requests for our event?

A: Yes of course! This is only a guide and we can literally cook anything, just ask! In the past we have done special hors d'oeuvres for weddings such as a request for grandmas' samosa recipe from India and replicated an anniversary dinner enjoyed 20 years ago by a couple in France. We are familiar with Kosher, vegan, vegetarian, gluten free, keto and many more specialized diets and is not difficult for us to accommodate.

Q: Can we mix and match starch, vegetable and sauce options from different menu items on the dining guide?

A: Totally! We can adjust any menu request to accommodate your personal tastes, and a lot of times our chefs will recommend different fish, vegetable and sides to accompany your entrée based on seasonal Martha's Vineyard cuisine.

Q: Can you help us with a custom designed cake for our wedding or event?

A: Absolutely, we have an in house pastry chef and work closely with both Cakes by Liz and Val Cakes. We can coordinate a small in house anniversary or birthday cake, but for the bigger wedding cakes or pastry needs I would recommend either Liz or Val. We would be happy to put you in touch or handle your order direct. We also work with other cake designers & pastry chefs on island, let us know your request and we will make sure it is taken care of!

Q: Do we need to do anything before the PCS team arrives for our event?

A: Not really! We only kindly ask that the counter space and kitchen is clean and spacious for our team to work upon arrival. It is important that our team is organized in your home and unloading dishwasher and cleaning the kitchen countertops before we start to work is difficult on our chef team. Their main goal is to ensure that you have the best possible dining experience. We will handle everything including setting up bar & dining table, folding napkins & decorating the table, staging rentals, execution of service and our specialty, leaving the place cleaner than we found it! Just sit back and relax!

Q: Will our rental house have appropriate plates, glassware, silverware, tables, chairs etc. for our dinner or event?

A: It depends, every rental house is different. It depends on your size of group, dining/event needs and how the houses are stocked. Most homes are stocked for about 8 to 10 guests with sets of silverware, plates & glassware. When you arrive to the home if you could take a look and let us know what is in stock and if we need to we are happy to arrange a rental drop off and pick up from Big Sky Tent Rentals. They will invoice you directly, but we are happy to coordinate this for you as part of our service, included in our fees. They have a diverse selection of event rental including tables, chairs, coolers, plates, silverware, linens etc. Rentals range from standard and economical to modern and sophisticated. They will drop off prior to event and pick up after event is finished.

Q: We have severe(or mild) allergy(ies), can you accommodate this and how do you prevent cross contamination?

A: At PCS we take allergies very seriously and in most cases is very easy to cook around any allergies or intolerances as well as dietary needs. All of our chefs are ServSafe and MA Allergen Awareness certified. The best course of action for serious allergies such as celiac, tree nuts and shellfish is to keep them out of the menu offerings completely. If you would still like to have these items although someone in the group has allergies, we can easily prepare their dish without the allergen or make another dish for this person. Please be sure to let us know when booking the event so we can make a note ahead of time and also let your chef & service team at time of arrival.

Q: How do we design multicourse chef tasting menus and how does pricing work?

A: The private chef dinner menus' below are based on a 3 course meal with a full sized salad/appetizer/soup, entrée and dessert. If you would like a 4 to 11+ course tasting menu that will be designed with smaller portions and a menu price per person determined by menu selections. This will be custom designed by our chef team to be seasonally inspired, elegantly prepared and built around your favorite items and culinary tastes.

Q: Do you offer wedding tastings?

A: Yes! We are proud to be the only offsite catering company on Martha's Vineyard that offers tastings. We understand that the wedding day goes quick and you would like to sample your wedding meal. Our tastings are for our wedding groups 90+ guests that have a confirmed reservation with deposit and contract. For groups of 90-150 guests we will invite you to the PCS kitchen in Edgartown for a meet and greet of the culinary team as well as a sampling of a few your selected hors d'oeuvres and each entrée. The in kitchen tasting is usually for 4-6 guests. For larger groups of 200+ we would offer a complimentary in home private chef tasting. This would be a sampling of each hors d'oeuvre and entrée selection. This is a more formal tasting, and usually suffices for dinner. This is usually for 6 guests. We schedule tastings middle of the week M-T, May through the 1st week of June and Middle of the week M-T in October until Thanksgiving. Please speak with your wedding planner or us directly in advance to schedule your tasting!

Q: Can you provide bartenders and bar coordination for our event?

A: Yes! We have an amazing group of professional and TIPS certified bartenders. We will coordinate with your wedding and event planner if applicable on this. For larger events and weddings they will typically take the lead on coordinating beverage purchasing, delivery and supply. For smaller catered events without a planner we are happy to arrange any beverage needs from a local 3rd party Your Market, Jim's Package Store and Vintage Wine. We will coordinate your beverage needs (included in our service fees) such as wine, beer, liquor, mixers, soft drinks/water etc. based on your bar needs with one of these companies and they will bill you directly. They will not bill for final balance until after the event is over and is based on consumption, so they will pick up any unopened bottles of wine, spirits & soft drinks, and unopened cases of beer. You only pay for what you use and do not have to worry about running out! We will arrange for delivery and stage leftovers after event for pick up or client storage. For any specialty cocktail needs we are happy to create a unique signature cocktail that will require any infused syrups, purees, herbs, spices or tropical fruits for garnish. We can handle everything including set up and break down so just let us know what your needs are! We are also partnered with Leila Gardner of the Cocktail Caravan, which is a converted vintage horse trailer that is a mobile bar on wheels!

Q: Are you insured for property damage, personal injury and liquor liability?

A: Yes, we have a strong catering insurance policy that covers liquor liability, personal injury and any incidental property damage. Our policy binder is available upon request.

A La Carte Wedding Dinner Options

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially among elderly or those with health issues**

All wedding dinner menu's start at \$80 per person and include a salad selection, PCS daily fresh baked bread offering, choice of entrees, dessert bar set up, Chilmark Coffee Co. coffee & cake cutting service. Premium items noted with surplus. Hors D'oeuvres, raw bar, stationed appetizers & dessert options additional & priced per person.

Passed Hors D'oeuvres

Priced Per Each/Guest Count

V=Vegan | VG=Vegetarian | GF=Gluten Free

GF-Menemsha Lobster Bisque in Demitasse Cup - \$5.50

Claw & Knuckle Meat, Tarragon-Vanilla Crema, Fine Chives

Mini Local Tuna Poke Taco on Lime Pedestal - \$5.50

Sesame-Ginger Marinade, Basil Aioli, Flying Fish Tobiko, Micro Cilantro

Local Tuna Poke in Squid Ink Cornet - \$6.50

Sesame-Ginger Marinade, Basil Aioli, Flying Fish Tobiko, Micro Cilantro

GF-Roasted Garlic & Rosemary Marinated Lamb Lollipop - \$8.00

Peruvian Anticuchos & Aji Amarillo Sauce

Petite Lump Crab Cake - \$6.50

Shaved Summer Truffle, Meyer Lemon Aioli

Japanese A5 Wagyu Beef Tartare Cornet - \$7.50

Foie Gras & Caramelized Onion Jam, Chive Blossom

VG & GF -MV Mycological Shitake Mushroom Ragout on Polenta Cake - \$5.00 Demi

Red Veined Sorrel, Fennel Pollen

GF-Polynesian Style Local Fluke Ceviche Spoon - \$5.50

Passionfruit-Ginger Marinade, Sous Vide Sweet Potato, Crispy Chulpe Corn

GF-Peruvian Style Local Black Bass Ceviche Spoon - \$5.50

"Leche De Tigre Marinade", Sous Vide Sweet Potato, Crispy Chulpe Corn

Good Farm Braised Pork Belly Bao Bun - \$6.50

Japanese Style Hoisin Aioli, Micro Cilantro, Pickled Red Onion

VG-Braised MVM Shitake Umami Bao Bun - \$6.00

Kimchi Aioli, Micro Cilantro, Pickled Red Onion

Mini Beef Wellington - \$6.00

MVM Shitake Mushroom Duxelle, Truffle Aioli, Aleppo Pepper

GF-Petite Menemsha Lobster "Puff" - \$6.50

Fresh Picked Menemsha Lobster, Garden Herb Remoulade, Crispy Fried Caper, Fennel Pollen

VG-Smokey Cheesy Arancini - \$5.50

Heirloom Tomato Spanish Romesco Sauce

VG-Greek Style Spanakopita Phyllo "Purse" - \$6.00

Lavender Infused Clover Honey, Toasted Pistachio

GF-Yellowfin Tuna Poke & Local Cucumber Canape - \$5.50

Sriracha-Lime Aioli, Fresh Togarashi Popcorn, Micro Cilantro



Passed Hors D'oeuvres

V-Lions Mane Crab Cake - \$6.00
Lemon Tabasco Aioli, Chervil

VG-MV Avocado "Toast" - \$4.50
Heirloom Tomato "Salsa", Mermaid Farm Feta Cheese, Demi Basil

VG-Spring Avocado "Toast" - \$5.50
Fava Beans, Asparagus Tips, Fresh Burrata, Demi Sorrel

GF-Good Farm Indian Curry Satay - \$5.50
Cucumber Yogurt Dipping Sauce

GF-Gluten Free MV Clam Chowder in Demitasse Cup - \$5.00
Chive Oil

V/GF-Summer Cucumber & Melon Gazpacho Shooter - \$5.00
Yuzu-Ginger Foam

"Pigs in a Blanket" - \$5.00

Vineyard Conch Fritter - \$5.50
Summer Corn, Cajun Aioli

Grey Barn Veal Meatball - \$5.50
Heirloom Tomato Marinara, Fried Basil, Charred Kale & Rapini Pesto

VG-Lightly Stewed Summer Heirloom Tomato Bruschetta - \$5.50
Shaved Manchego, Petite Basil, Cherry Balsamic Reduction

MV Smokehouse Bluefish Pate on Rye Crisp - \$5.50
Petite Red Veined Sorrel, Fennel Pollen

Roasted Prosciutto Wrapped Figs - \$6.00
Chevre & Pecan Filling, Cherry Balsamic Reduction

GF-Bacon Wrapped Vineyard Bay Scallops - \$5.50

A5 Wagyu Beef Tataki on Crispy Rice Cake - \$7.50
Bulgogi BBQ, Crispy Shallot Crunch, Apple-Jicama Relish

Asian Style Short Rib Mini Tacos - \$4.50
Mango & Lime Slaw, Saku Saku, Micro Cilantro

Braised Short Rib Empanada - \$6.00
Aji Amarillo Aioli, Pickled Serrano Pepper

Menemsha Lobster & MG Corn Empanada - \$6.50
Summer Pepper-Cocoa Mole, Micro Cilantro

Fried Katama Bay Oyster "On the Half Shell" - \$6.50
Sriracha & Roasted Garlic "Mignonette", Squid Ink Tobiko, Micro Green

Osetra Caviar & PCS Lox on Savory Macaron - \$7
Garden Herb Crème, Dill Sprig





Passed Hors D'oeuvres Continued

Ancient Grain Cake with Hudson Valley Duck - \$6.00

Hoisin Lacquered Smoked Duck Breast, Roasted Peanut Gremolata

GF & VG-Champagne Compressed Watermelon Spoon - \$5.00

Whipped Mermaid Island Feta, Micro Arugula, Pomegranate Gastrique

GF-Petite Shrimp & Grits Spoon - \$5.50

Charred Green Tomato & Poblano Relish, Cascabel Chile Oil

GF-Truffle Seared Beef Filet Skewer - \$5.50

Ruby Caramelized Cipollini Onion Jam, Chive Petal

Smoked Gravlax Mousse on Potato Latkeh \$6.50

Spanish Bacalao Croquettes \$6.00

Saffron & Preserved Lemon Aioli (Goes with Croquette Above)**

Mini Pressed "Cubano" Melt - \$5.50

Smoked Mojo Pork, Fennel Cured Ham, House-Made Pickles, Mustard Seed Smear

Brioche Grilled Cheese - \$5.50

Charred Tomato, Pepper Bacon Jam, Summer Arugula, Pickled Red Onion

Japanese Chicken "Katsu" Skewers- \$5.50

Tonkatsu Sauce, Firecracker Aioli

Short Rib "Cigar" \$6.00

Crispy Phyllo, Charred Onion Ash, Smoked Potato Crema

Short Rib Dumpling - \$5.50

Hoisin Chili Glaze, Green Onion "Wasabi" Lemon Tabasco Aioli, Chervil





Stationed Appetizers

Set Up on 3' or 6' Custom Maple Wood Display for Events over 30 Guests

Priced Per Person, we recommend doing 50% for groups over 50

Actual Selections Based on Availability

Chefs Artisanal Farm Stand Cheese Display - \$22

*5 Selections of Domestic Artisanal Farm Cheeses, Champagne Grapes, Fresh Berries & Figs,
Local Jams & Honeycomb, Assorted Fine Crisps*

Fine Charcuterie Display - \$22

*Good Farm Chicken Liver Mousse, Wild Boar & Tartufo Salumis, MV Smokehouse Bluefish Pate,
Prosciutto Spiced Mustard, Cornichons, Caperberries, Pickled Local Vegetables, Assorted Crisps*

Cheese and Charcuterie Display - \$22

The Best of Both with Accoutrements

Farm Vegetable Crudité Display - \$9

Choose 3 Dips For Crudite

*Dips: Moroccan Babaganoush with Pomegranate, Roasted Beet Hummus with Zaatar,
Mermaid Farm Yogurt Tzatziki, Carrot Ginger Puree, Italian White Bean Dip with White Truffle*

Salads

Pick one! First Course

MV Heirloom Tomato Caprese Salad

Garden Basil & Pine Nut Pesto, Grilled Eggplant, Smoked MV Sea Salt, Cherry Balsamic Reduction, Demi Basil

North Tabor Farms Petite Island Greens Salad (Spring)

*Strawberry-Prosecco Vinaigrette, Island Strawberries, Spring Snap Peas, Mermaid Farm Feta Cheese,
Candied Hazelnuts*

North Tabor Farms Petite Island Greens Salad (Summer)

Pickled Local Radish, Shredded Kohlrabi, Summer Cucumbers, French Herb Dressing

North Tabor Farms Petite Island Greens Salad (Fall)

*Caramelized Shallot & Sherry Vinaigrette, Heirloom Cherry Tomatoes, Grey Barn Bluebird Cheese, Toasted Pine
Nuts, Roasted Local Beets*

PCS Signature Caesar Salad

House Dressing, Parmesan Crisp, Sourdough Crouton, Shaved Pecorino, White Anchovies (If desired)

PCS Composed Greek Salad

*Marinated Heirloom Tomatoes, Summer Cucumber, Mermaid Farm Feta Cheese, Pickled Red Onion,
Castelvetro Olives, Preserved Lemon, Roasted Garlic Vinaigrette*

Summer Peach & Heirloom Tomato Salad

Ginger-Honey Vinaigrette, Fried Garlic, Pea Tendrils & Pods, Toasted Hazelnuts

Roasted Fall Beet & Heirloom Squash Salad

Truffled Beet Puree, Spiced Pecans, Frisee, Chevre Croquettes





Entrees

Select one fish, meat & vegetarian, or surf & turf & vegetarian

Pan Seared Chilean Sea Bass (+\$10 Surplus)

Miso Glazed Baby Bok Choi, Forbidden Black Rice, Yuzu Beurre Blanc

East Coast Halibut (+\$5 Surplus)

Lobster & Roasted Red Pepper Mash, Lobster Nage Beurre, , Morning Glory Asparagus

Pan Seared Organic Bone In Chicken Breast

Roasted Garlic & Truffle Potatoes, Char Grilled Broccolini, Rosemary Demi, Lemon-Herb Persillade

Striped Bass (June 15th-August 31st) (+\$10 Surplus)

Saffron Risotto, Fried Sunchoke Chip, Rosewater Beurre Blanc, Summer Haricot Vert & MG Corn Succotash

6oz. Sous Vide Filet Mignon (+\$10 Surplus, 8 oz option, +\$15 Surplus)

Caramelized Fennel Puree, Truffled Potato Pave, Grilled Caulini, Truffled MVM Shitake Mushroom Demi

Top Sirloin Steak "Baseball Tenderloin"

*Caramelized Fennel Puree, Pommes Puree, Morning Glory Jumbo Spring Asparagus,
Truffled MVM Shitake Mushroom Demi*

8 Hour Bordeaux Braised Shortrib Steak

Crème Fraiche & Roasted Garlic Pommes Puree, Glazed Rainbow Carrots, Demi Braise Reduction

Rack Of Lamb (+ CO-\$20 NZ-\$15 Surplus)

Triple Chop, Smoked Eggplant Puree, Mint Salsa Verde, Red Wine Cous-Cous

Ribeye Heart (+\$10 Surplus)

Bruleed Foie Gras & Rosemary Butter, Truffled MVM Shitake, Parsnip Puree, Char Grilled Broccolini

Faroe Island Salmon

Beurre Rouge, Roasted Fingerling Potato, Glazed Rainbow Carrots, Truffled Creamed Summer Corn

"Surf & Turf" Samples

****Sub Short Rib Steak for Filet Option - \$10)**

- PICK ONE -

Petite Filet Mignon & Crab Stuffed Maine Lobster Tail Au Gratin (+\$20 Surplus)

Bordelaise Demi, Sauce Béarnaise, Seasonal Vegetable, Starch

-OR-

Petite Filet Mignon & New Bedford Jumbo Diver Scallops (+\$15 Surplus)

Bordelaise Demi-Glace, Saffron Beurre Blanc, Morning Glory Corn & Bean Summer Succotash

-OR-

Petite Filet Mignon & Achiotte Marinated Jumbo Prawns (+\$15 Surplus)

Bordelaise Demi-Glace, Garden Herb Chimichurri, Grilled Caulini, Crisp Polenta Cake





Vegetarian Selections

All can be made vegan with exception of Wellington, Ravioli

Summer Vegetable Wellington

Marinated Grilled Farm Vegetables, Puff Pastry, Spanish Style Romesco, Truffled Pea Greens

Seasonal Farm Vegetable Tagine

Carrot-Ginger Puree, Farroto, Moroccan Spiced Vegetables, Castelvetro Olive & Preserved Lemon Garnish

MVM Shitake Mushroom Risotto

Seared Trumpet Royale, Pickled Shitake, Shaved Burgandy Truffle

Chefs Seasonal Vegetarian Risotto

Spring, Summer & Fall Inspired

Shaved Burgandy Truffles

Herb & Parmesan Crusted Cauliflower Steak

White Chocolate & Roasted Cauliflower Puree, Clipped Herbs, Quinoa with Grilled Sweet Potato, Hazelnut Gremolata

Zaatar & Spice Roasted Local Beet

Vandouvan Curry Crema, Slow Roasted Rainbow Carrots, Preserved Lemon & Pistachio Dukkah

Ricotta & Lemon Ravioli

Rosewater Beurre Blanc, Spring Pea Pod & Fava Bean, Shaved Burgandy Truffle

Raw Bar!

Price Per Piece

Local options of farmed oysters upon request!

Variety Cottage City & Menemsha Creek Oysters - \$3.50

Request Oysters - \$3.50

Island Littleneck Clams - \$1.75

Poached Jumbo Shrimp - \$5.50

Half Poached MV Lobster Tails - \$15 Each

King Crab Legs - \$Market Price

Accoutrements (Included with Oysters, Clams & Shrimp Cocktail)

Pick two mignonettes for raw bar

Bloody Mary Cocktail Sauce

Fresh Grated Horseradish

Sliced Lemons

Yuzu & Summer Cucumber Mignonette

Passionfruit Mignonette

Latin Tequila "Hogwash" Mignonette

Traditional French Mignonette

Assorted Hot Sauces

Caviar Station

Market Price Osetra or Beluga

ACCOUTREMENTS - \$6 Per Person

Blini, Grated Egg Whites & Yolks, Cornichons, Capers, Clipped Herbs, Crème Fraiche, Red Onion



Dessert Buffet Options

Priced per each

Assorted French Macarons - \$3.50
Mini Chocolate Chip Cannoli's - \$6.00
Double Fudge Brownies - \$5
Liz's Lemon Bars - \$5
Mini Passionfruit or Lemon Curd Tartlets - \$4
Mini Crème Brûlée in Mason Jars - \$8
Flavors: Passionfruit, Chocolate, French Vanilla, Green Tea,
Mango, Nutella, Chilmark Café, Peanut Butter
Mini Lavender Cookies - \$3
Cream Puffs (Vanilla, Matcha, Ferrero Rocher) - \$4.50
Strawberry Lemon Bars - \$5.00

Assorted Fresh Baked Cookies - \$4.50
(Chocolate Chip, Oatmeal Raisin, Peanut Butter)
Attended Cotton Candy Station - \$2 per person
\$150 Machine rental fee
Attended Ice Cream Sundae Station - \$6 per person
Selection of Hagen Daz Vanilla or Chocolate or Locally Supplied
Ice Cream, Sprinkles, Gummy Bears, M&M's, Chopped Heath
Bars, Bananas, Dragon Fruit, Strawberries, Hot Fudge & Caramel
*** Swiss Folls - \$4.50
**Black Forest, Strawberry, Matcha Mango, Guava Flg
***S'mores Tartlets - \$5.00

Late Night Bites

Passed or Stationed

Recommended for 50% of Guest Count

Mini Pizza Rolls - \$4.50
Pepperoni & Mozzarella Wonton, Blue Cheese Herb Ranch

Kobe Beef Sliders on Kings Hawaiian Roll - \$10
House Thousand Island, B&B Pickle, Bib Lettuce

Truffle Parmesan Fries - \$6
Classic Aioli, Ketchup

Buffalo Chicken Wings - \$6
Doctored Franks, Blue Cheese Herb Ranch, Celery

Chinese Style XO Chicken Drumette - \$6
Sweet Chile Sauce

***Brioche Grilled Cheese - \$5.50*

Charred Tomato, Pepper Bacon Jam, Summer Arugula, Pickled Red
Onion

Mac & Cheese Bites - \$5.00
Blackberry Compote

Mini Lobster Rolls - \$12
Buttery Brioche, Garden Herb Remoulade, Crispy Capers

Meatball Sliders - \$7
Heirloom Tomato Marinara, Fontina Cheese, Charred Rapini Pesto

Lacquered Short Rib, Roasted Shallots, Maitake (Hen of the Wood) Mushrooms, Taleggio Cheese

Roman "Pinzas"
Morning Glory Tuscan Kale, Shaved Brussels, Baby Kale, Almonds,
Crumbled Goat Cheese or Humboldt Fog Cheese

Shaved Yukon Potatoes, Roasted Leeks, House-made Ricotta, Fontina, Pistachio Pesto *Wilted Summer Spinach,
MM Shitake Mushrooms, Roasted Garlic, Creamy Gorgonzola Cheese

Kids Menus

\$30 Each

Organic Hand Breaded Chicken Tenders with 3 Cheese Mac
Pan Seared Chicken Breast with Mash & Broccoli
Kids Butter Noodles with Kids Caesar Salad (or Marinara)
Petite Filet with Mash & Broccoli (+\$10 surplus)
Grilled Cheese with Tomato Soup
Kids Burger or Hot Dog with Sweet Potato Fries

A la Carte Post Wedding Brunch

Roasted New Potato Hash - \$7
Summer Peppers & Onions, Garden Herbs

Local Hen Egg Scramble - \$7
Fresh Chevre, Clipped Garden Herbs

Farm Vegetable Quiche - \$9
Melted Leeks, Heirloom Cherry Tomatoes, Wilted Farm Greens, Gruyere Cheese

NY Nova Locks & Edgartown M&F Fresh Bagel Station - \$14
Assorted Fresh Baked Bagels, Cornichons, Capers, Thin Sliced Jalapeno & Red Onion, Cream Cheese Assortment

Fresh Tropical Fruit Display - \$7
Pineapple, Honeydew, Cantaloupe, Star Fruit, Seasonal Mango, Passionfruit, Dragonfruit, Berries

Chef Attended Farm Egg Omelette Station - \$14
Chef Attendant \$250 Flat Rate for each 75 guests
Diced Onions, Heirloom Tomatoes, Portuguese Linguica, Bacon, Jalapenos, Spinach, Garden Herbs, MVM Shitake Mushrooms, Shredded Cheddar & Pepperjack Cheese, Summer Bell Pepper, Egg Whites upon Request

Homemade Cinnamon Rolls - \$7
Cream Cheese Glaze

Assorted Breakfast Pastries - \$7
Danish, Scones, Crossaints

Grey Barn & MV Cheese Display - \$16
Prufrock, Eidolon, Alpine Cheese, Champagne Grapes, Fresh Berries, Fig Jam, Artisanal Crips

Fresh Baked Muffins - \$7
Blueberry & Banana

Mermaid Farm Yogurt Station - \$10
Local Honey, Fresh Berries with Mint & Gran Marnier Syrup, Apricot Vanilla Granola

Mermaid Farm Yogurt Parfait in Mini Mason Jars - \$9
Passionfruit Puree, Seasonal Berries with Mint & Gran Marnier Syrup, Apricot Vanilla Granola



A la Carte Post Wedding Brunch

Assorted Bread Station - \$7

With Toaster

Whole Wheat, Rye, White or Sourdough with Whipped Sea Salt Butter & Beach Plum Jam

Farm Egg Shakshuka in Mini Cast Iron - \$9

Heirloom Tomato Sauce, Mermaid Farm Feta Cheese, Garden Herbs, Griddled Bread

Southern Style Shrimp & Grits - \$13

Creamy Mascarpone White Corn Grits, Jumbo Prawn "Jumbalaya" with Okra

Chilmark Coffee Station - \$3.50

Assorted Hot Teas Upon Request

Dark Bold & Decaf

Cream, Milk, Non Dairy Creamer, Stir Sticks, Assorted Sugars

Red Velvet or Classic Waffles - \$7

Cream Cheese Glaze & Maple Syrup

Thick Cut Bacon & Homestyle Sausage - \$7

PCS Signature Bloody Mary Station - \$6

Presented in Mason Jars, Alcohol Provided by 3rd Party

*Candied Bacon, Pickled Local Carrots & Radish, Pickles, Celery Sticks, Lemons & Limes, Spicy Celery Seed Garnish,
Pickled Summer Hot Pepper*

Mimosa Station - \$6

Alcohol Provided by 3rd Party

*Passionfruit Puree, White Apricot Puree, Hibiscus Puree, Blackberries, Strawberries, Blueberries
Grapefruit, Orange & Tropical Juice*



A la Carte Private Chef Dinner Menu Options

Salads

MV Heirloom Tomato Caprese Salad - \$20

Garden Basil & Pine Nut Pesto, Grilled Eggplant, Smoked MV Sea Salt, Cherry Balsamic Reduction, Demi Basil

North Tabor Farms Petite Island Greens Salad (Spring) - \$18

Strawberry-Prosecco Vinaigrette, Island Strawberries, Spring Snap Peas, Mermaid Farm Feta Cheese, Candied Hazelnuts

North Tabor Farms Petite Island Greens Salad (Summer) - \$18

Pickled Local Radish, Shredded Kohlrabi, Summer Cucumbers, French Herb Dressing

North Tabor Farms Petite Island Greens Salad (Fall) - \$18

Caramelized Shallot & Sherry Vinaigrette, Heirloom Cherry Tomatoes, Grey Barn Bluebird Cheese, Toasted Pine Nuts, Roasted Local Beets

PCS Signature Caesar Salad - \$18

House Dressing, Parmesan Crisp, Sourdough Crouton, Shaved Pecorino, White Anchovies (If desired)

Smoked Oyster Caesar - \$22

Grilled Baby Gem, Local Baby Kale, Smoked Oysters, Brown Butter Oyster Cracker, Pickled Red Onions

Italian Summer Finocchio Salad - \$19

Blood Orange & Grapefruit Segments, Meyer Lemon Vinaigrette, Toasted Pistachios, Clipped Garden Herbs, Shaved Pecorino

PCS Composed Greek Salad - \$18

Marinated Heirloom Tomatoes, Summer Cucumber, Mermaid Farm Feta Cheese, Pickled Red Onion, Castelvetrano Olives

Summer Gold Bud Peach & Tomato Salad - \$22

Ginger-Honey Vinaigrette, Fried Garlic, Roasted Garlic Vinaigrette, Toasted Hazelnuts, Grey Barn Fromage Fraiche

Watermelon & Mermaid Feta Stacks - \$20

Avocado Mousse, Mint Yogurt, Aged Balsamic, MV Sea Salt, Cornbread Crouton

Soups

Gluten Free New England Clam Chowder - \$14

Peruvian Purple Potato, Pork Belly, Melted Leeks, Vineyard Quahogs, Morning Glory Corn

Can be served without pork belly*

Menemsha Lobster Bisque - \$18

Tarragon-Vanilla Crème Fraiche, Claw & Knuckle Meat, Chives

Chilled Heirloom Tomatoe & Cucumber Gazpacho - \$14

Yuzu-Ginger Foam, Demi Cucumber Blossom (Add Achioté Jumbo Prawn +\$8 Surplus)



Appetizers

4 Hour Sous Vide Octopus - \$26

Crisp Tentacles, Spanish Romesco Sauce, Herb Grilled Confit Potatoes, Castelvetro Olive Tapenade

Local Tuna Poke - \$28

Yellowfin, Bigeye or Bluefin, Depends on Seasonality

Avocado Mousse, Macerated Balsamic Strawberries, Italian Chili Crisp, Fried Basil

Local Tuna Tataki - \$28

Warm Truffle Yuzu Sauce, Fresh Popped Popcorn, Kimchi Furikake, Blistered Shishito Peppers

Grilled Local Vegetable "Wellington" - \$22

MV Farmed Summer Squash, Peppers, Onions, Eggplant & MVM Shitake Mushrooms Wrapped & Baked in Flaky Puff Pastry

Pan Seared Jumbo Diver Scallops - \$28

White Chocolate-Roasted Cauliflower Puree, Crispy Prosciutto, Eggplant Agnolotti, Pea Tendrils

Slow Roasted Summer Baby Rainbow Carrots - \$19

Vandouvan Curry Crema, Pomegranate Airils, Truffled Pea Greens, Shaved Burgandy Truffle

MV Day Boat Catch Crudo - \$26

Seasonal Chef Preparation

Local Black Bass or Jumbo Fluke Ceviche - \$22

Passionfruit-Ginger Marinade, Crispy Chulpe Corn, Sous Vide Sweet Potato, Micro Greens

Roasted Eggplant & Chevre Agnolotti - \$30

Rosewater Beurre Monte, Chile Thread, Shaved Summer Truffle, Toasted Hazelnuts

Summer Corn & Ricotta Ravioli - \$28

Lobster Beurre Blanc, Crispy Pancetta

Jumbo Whipped Ricotta Pappardelle - \$32

Lamb Ragout, Italian Pecorino

VT Buratta - \$24

Confit Heirloom Tomatoes, Compressed Melon, Cherry Balsamic Reduction, MV Sea Salt, Demi Basil

MVM Shitake Strudel - \$22

Local Shitake Mushrooms Wrapped in Puff Pastry, Gruyere Cheese, White Truffle Cream Sauce

Prime Beef Tartare Tart - \$32

Bone Marrow Espuma, Horseradish Snow, Cured Yolk, Pickled Beet

½ 1.5# Menemsha Lobster Meyer Lemon Lobster Nage, Crispy Sunchokes

Cacio & Pepe Alla "Chittara"

Homemade Spaghetti, Truffled Parmesan & Pecorino Sauce, Shaved Burgandy Truffles

Entrees

Sous Vide 1.5# Menemsha Lobster - \$50 (2# option +\$8 Surplus)

Smoked Mascarpone Polenta Cake, Lobster Nage, Crispy Sunchokes, Poached White Asparagus

New Bedford Jumbo Diver Scallops - \$42

Andouille Sausage & Butter Bean Cassoulet, Littlenecks, Truffled Sweet Corn Puree





Entrees Continued

Pan Seared Day Boat Striped Bass - \$44

Morning Glory Sweet Corn & Heirloom Tomato Succotash, Saffron Beurre Blanc

Roasted Day Boat Fluke "Tournade" - \$42

Dill-Caper & Meyer Lemon Picatta

6oz. Prime Filet Mignon - \$46 (8oz +\$6 Surplus)

Caramelized Fennel Puree, Truffled Potato Pave, Bruleed Foie Gras Butter, Seared Trumpet Royale, Bordelaise Demi Glace

Sous Vide 1.5# Menemsha Lobster (No Shell)- \$54 (2# - \$8 Surplus)

Creamy Smoked Polenta Cake, Meyer Lemon Lobster Nage

Lamb Loin Roulade - \$58

Parsnip Puree, Eggplant & Chevre Agnolotti, Bordelaise Demi Glace

Grilled 12oz. Bone In Iberico Pork Chops - \$54

12 Hour Apple Cider Brine, MVM Shitake Mushroom Brioche Bread Pudding, Summer Peach & Heirloom Tomato Salsa

(4 Chops) Herb & Pistachio Encrusted New Zealand Rack of Lamb - \$56

Truffle Potato Pave, Summer Vegetable Ratatouille, Sauce Bordelaise

Good Farm Duck Breast - \$48

Kirsch Glazed Cherries, Island Sweet Corn Risotto, Cherry Demi Glace

Good Farm Chicken Roulade - \$46

Creamed Barley, Fig Compote, Brown Butter Salsify

Togorashi Spiced Day Boat Tuna - \$46

Exotic Mushroom Dashi Broth, Sushi Rice Cake, Pickled Vegetable "Salad"

16 oz. Bone in Veal "Tomahawk" Steak - \$64

Bruleed Foie Gras & Rosemary Butter, Cauliflower Flan, Caramelized Fennel

10oz. Veal Osso Bucco - \$48

Hazelnut & Parsley Gremolata, Grey Barn Prufrock Polenta, Summer Baby Carrots, Braise Reduction Demi

Cuban Style Bone in Braised Shortrib Steak - \$46

Pickled Fresno Chile Herb Salad, Crème Fraiche & Roasted Garlic Pommes Puree, Demi Braise Reduction

Cast Iron Seared Atlantic Halibut - \$46

Chive Soubise, Grilled Fingerling Salad, Broccolini

Vegetarian Options

MVM Shitake Mushroom Risotto - \$32

Cast Iron Trumpet Royale, Shaved Pecorino, White Balsamic Pickled Shitake

Roasted Eggplant & Chevre Agnolotti - \$36

Rosewater Beurre Monte, Chile Thread, Summer Truffle



Vegetarian Options Continued

Sumer Vegetable Wellington - \$32

Marinated Grilled Farm Vegetables, Puff Pastry, Spanish Style Romesco, Truffled Pea Greens

Seasonal Farm Vegetable Tagine - \$32

Carrot-Ginger Puree, Farroto, Moroccan Spiced Vegetables, Castelvetro Olive & Preserved Lemon Garnish

Chefs Seasonal Vegetarian Risotto - \$32

Spring, Summer & Fall!

Shaved Burgandy Truffles

Herb & Parmesan Crusted Cauliflower Steak - \$32

White Chocolate & Roasted Cauliflower Puree, Clipped Herbs, Quinoa with Grilled Sweet Potato, Hazelnut Gremolata

Zaatar & Spice Roasted Local Beet - \$28

Vandouvan Curry Crema, Quinoa with Sweet Potato, Slow Roasted Rainbow Carrots, Parsnip Chips

Miso Braised Island Cabbage Steak - \$32

Creamed Barley, Truffled Red Beet Puree & Greens

Ricotta & Lemon Ravioli - \$32

Rosewater Beurre Blanc, Confit Heirloom Tomatoes, Shaved Burgandy Truffle

Desserts

Passionfruit-White Chocolate Cheesecake - \$21

Passionfruit Gelato, Orange Tuille, Macadamia Nut Crumb & Crust

Valrhona Chocolate Lava Cake - \$18

French Vanilla Ice Cream, Raspberry Coulis

Your Choice Crème Brulee - \$16

*Passionfruit, Green Tea, Mango, Chilmark Café, French Vanilla, Nutella
Fresh Berries, Homemade Biscotti*

Morning Glory Farms Spring Strawberry Shortcake - \$16

Gran Marnier Vanilla Chantilly, Homemade Biscuit

Kiwi Entremet - \$21

Black Sesame Cake, Kiwi Confiture, Yuzu Cream, Shisho Sorbet

Homemade Key Lime Pie - \$15

Graham Cracker Crust

Lemon or Passionfruit Bruleed Meringue Curd Tartlet - \$16

Seasonal Berries, MV Blueberry Lemon Salt, Lavender Mint

"Cookies & Cream"- \$21

Chocolate Cake, Vanilla Mousse, Chocolate Shell, Cookies and Cream Ice Cream, Chocolate Sable

"Strawberry Fields" - \$19

Financier Cake Filled with Roasted Strawberries, Basil Crumb, Roasted Strawberry Sorbet, Basil Oil

Milk Chocolate Sphere with Tableside Milk Chocolate Pour - \$24

Hazelnut Mousse & Crunch, White Chocolate Pop Rocks, French Vanilla Ice Cream

PCS "Candy Bar"

Peanut Nougat, Caramel Ganache, Sponge Shortbread, Chocolate Glaze

Kids Menu

\$25 Each

Organic Hand Breaded Chicken Tenders with 3 Cheese Mac
Pan Seared Chicken Breast with Mash & Broccoli
Kids Butter Noodles or Red Pasta with Kids Caesar Salad
4 oz. Petite Filet with Mash & Broccoli (+\$10 surplus)
Grilled Cheese with Tomato Soup
Kids Burger or Hot Dog with Sweet Potato Fries

BBQ Dinner Menu

\$90 Per Person

Aged WI Cheddar & Jalapeno Cornbread

- CHOOSE 3 SIDES -

Red Cabbage & Julienne Farm Vegetable Coleslaw
Yuzu-EVOO Vinaigrette, Toasted Celery Seed

Morning Glory Grilled Mexican Street Corn (or regular grilled & buttered)
Chipotle Lime Crema, Cotija Cheese, Micro Cilantro

MV Heirloom Tomato Caprese Salad
Garden Basil & Pine Nut Pesto, Grilled Eggplant, Smoked MV Sea Salt, Cherry Balsamic Reduction, Demi Basil

Mediterranean Grilled New Potato Salad (or traditional)
Roasted Red Peppers, Grilled Eggplant, Pine Nuts, Garden Herb Pesto Aioli

Truffled Mac & Cheese Gratin
Fresh Cavatelli Pasta, Homemade 5 Cheese Bechamel, Shaved Burgandy Truffle

Grilled Watermelon & Mermaid Farm Feta Salad
Summer Rocket, Avocado Puree, Aleppo Pepper

Morning Glory Sweet Corn & Edamame Succotash
Heirloom Cherry Tomato, MVM Shitake Mushroom, Garden Herbs, Pickled Red Onion

PCS Signature Caesar Salad
House Dressing, Parmesan Crisp, Sourdough Crouton, Shaved Pecorino, White Anchovies (If desired)

Local Baby Kale Salad
Dried Cranberries, Spiced Pepitas, Lime-Ginger Vinaigrette, Sweet Potato



BBQ Menu

- CHOOSE 3 PROTEINS -

Homemade Allspice & Summer Hot Pepper Grilled Jerk Chicken

Slow Smoked Wild Boar Baby Back Ribs

Assorted Gates Fine Kansas City BBQ Sauces, Green Onion

Korean Bulgogi BBQ Beef Spareribs

Gochujang BBQ, Green Onion

Garlic & Herb Marinated Grilled Hangar/Skirt Steak

30 Day Prime Dry Aged 20oz. Cowboy Ribeye +\$60 Surplus Per Steak (4-5 Portions Sliced)

Foie Gras & Rosemary Compound Butter

Grilled Local Swordfish Kebabs

Local MV Summer Squash, Eggplant, Onion & Pepper, Gochujang & Charred Green Onion Glaze

Grilled Tenderloin or Kebabs (Vegetarian Available)

Local MV Summer Squash, Eggplant, Onion & Pepper, Balsamic Marinated MVM Shitake Mushroom

Grilled 14oz. Bone In Iberian Pork Chops (+\$12) Surplus Per Person)

Summer Peach & Heirloom Tomato Salsa

Slow Roasted 11 Spice Good Farm Chicken

Rosemary Chicken Jus

Slow Smoked Lamb Ribs (Based on availability)

Mango Summer Pepper BBQ

Grilled Mahi Mahi Filets

Garden Herb Chimichurri, Grilled Pineapple & Pickled Papaya Slaw

Build a Burger & Dog Station on Brioche Buns

American Wagyu Burger & Dogs, Assorted Cheeses, Bib Lettuce, Heirloom Tomatoes, Thin Sliced Red Onion, House B&B Pickles, Thin Sliced Jalapenos, Bacon, Ketchup, Sriracha Aioli, French Mustard

- DESSERT -

Chefs Selection Crème Brulee

Seasonal Berries

Homemade Key Lime Pie

Seasonal Berry or Peach Cobbler

French Vanilla Ice Cream, MV Blueberry-Lemon Salt, Blood Orange & Coconut Crumb

Homemade Cookies & Double Fudge Brownies





Buffet MV Clambake Menu

\$110 Per Person + Staff, Tax & Service

Fresh Baked Focaccia

Garden Basil & Pine Nut Focaccia, Sun Dried Tomatoes

Creamy Gluten Free Quahog Chowder

Melted Leeks, Garden Herbs, Local Potatoes

- OR -

Homemade Menemsha Lobster Bisque

Claw & Knuckle Meat, Tarragon Crème Fraiche

North Tabor Farms Petite Island Green Salad

Summer Radish, Candied Hazelnuts, Champagne Lavender Vinaigrette, Heirloom Cherry Tomatoes, Mermaid Farm Feta

Steamed Menemsha Mussels & Littleneck Clams

Buttery Sauvignon Blanc Broth, Caramelized Fennel & Shallot, Picked Fine Herbs

Roasted Garlic & Truffle Scented Fingerling Potato

Morning Glory Corn on the Cobb

Garlic & Herb Marinated Skirt Steak or Pastured Chicken Breast + \$10 Surplus Per Person

Cracked & Steamed 1.5# Menemsha Lobster or Sous Vide Prime Filet Mignon

Drawn Butter & Fresh Lemon or Sauce Bordelaise

Seasonal Berry or Peach Cobbler

French Vanilla Ice Cream, MV Blueberry-Lemon Salt, Blood Orange & Coconut Crumb





Plated MV Clambake Menu

\$110 Per Person + Staff, Tax & Service

Fresh Baked Focaccia with Garden Herb Pesto & Sundried Tomatoes
For the Table

- 1ST COURSE -

Creamy Gluten Free Quahog Chowder & North Tabor Farms Petite Island Green Salad

- OR -

Menemsha Lobster Bisque with Cognac & North Tabor Farms Petite Island Green Salad

- 2ND COURSE -

Steamed Local Menemsha Mussels and Littleneck Clams
Buttery Sauvignon Blanc Broth, Caramelized Fennel & Shallot, Picked Fine Herbs

- ENTRÉE -


Steamed & Cracked 1.5# Menemsha Lobster or Sous Vide Prime Filet (+\$8 Surplus 2# Lobster)
Roasted Garlic & Truffle Scented Fingerling Potato, Morning Glory Corn on The Cobb, Drawn Butter & Fresh Lemon

Grilled Summer Vegetable "Wellington" (Vegetarian Option)

- 4TH COURSE -

PCS Composed Dessert
TBD with Client & PCS Chef Team





All full service catered events will require staffing and is based on groups event needs for timing. Private chef events, cocktail parties and smaller events are typically 4-6 hours and weddings and larger functions are between 8-12 hours staff times.

Staffing Costs

Chef/Event Manager (All Staffed Events) - \$550 Flat Rate

Sous Chef - \$60/Hour

Bartenders - \$60/Hour

Servers - \$55/Hour

Dishwashers - \$40/Hour

Drop Off Fee - \$300

Over 20 Guests or Holidays Drop Off - \$450

