



Catering Menu

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Platters and Trays

Stuffed Baby Artichoke with Crabmeat
New Orleans Blacken Shrimp
Steamed or Fried Dumplings
Grilled Vegetables
Tomatoes & Fresh Mozzarella with lemon Basil Oil
Grilled Marinated Chicken Skewers
Crab Cakes
Prosciutto Wrapped Asparagus
Mussels - Saffron, Red, Basil
Baked Clams
South of the Border Platter
Quesadilla Platter
Nantucket Shellfish Platter
Domestic Cheese Platter
Imported Cheese Platter
Grilled Vegetable, Cheese and Meat antipasta

Hors d'oeuvre by the piece

Beef Wellingtons
Coconut Shrimp
Goat Cheese Bruschetta
Lobster Cakes - Remolaude
Spring Rolls - Sesame Teriyaki
Artichoke Fritters - horseradish cream sauce
Pork Pot Stickers - teriyaki sesame spice sauce
Crab Cakes - chive and ranch dipping sauce
Mini Quesadillas - sundried tomato, bbq and poblano pepper sauce
Pigs in a Blanket
Bacon Wrapped Scallops
Seared Tuna
Duck Wontons
Mini Quiche
Edamame Pot Stickers
Fritters
Fried Artichokes
Beef Crostini
Guacamole and Tomatillo Crostini - with sweet peppers
Nuts and Berries
Caviar Crackers and Chives
Cuban Cigars
Fried Goat Cheese with Beet Pearl
Pancake with Sour Cream and Maple Pearls

Salad Bowls..over spring mix, arugula, romaine hearts or spinach \$40.00

(V)Park Bench.. cranberries, walnuts, feta cheese, cucumbers, carrots, cabbage, grape tomatoes and balsamic dressing.

Land Mark..diced apricots, walnuts, gorgonzola cheese, cucumber, carrots, cabbage, grape tomatoes and balsamic dressing

(V)Gemma.. fresh roasted peppers, fresh mozzarella, chopped basil, olives, grilled eggplant, cabbage, carrots, cucumber and grape tomatoes with balsamic dressing

The Senorita..sliced mango, feta cheese, chopped walnuts, cilantro, cabbage, carrots, cucumbers, grape tomatoes with a basil dressing..

The Mozart Antipasta. grilled chicken, grilled asparagus, grilled eggplant, roasted peppers, fresh mozzarella, chopped basil, cabbage, carrots, cucumbers, grape tomatoes & balsamic dressing

The Gulf Salad.. endive, chick peas, walnuts, gorgonzola cheese, cheese, cucumbers, cabbage, carrots, over a spring mix salad with a cusabi dressing..

The Napa Salad.. walnuts, chopped endive, apples, grape tomatoes, gorgonzola cheese, endive, chick peas, cucumbers, cabbage, carrots over a spring mix salad with a basil dressing..

The Shallow Brook Salad...local goat cheese, almonds, chopped cucumbers, cabbage, carrots, chick peas, grape tomatoes with a blue cheese or balsamic dressing

The Crescent Salad sliced marinated boneless duck, baby spinach, strawberries, goat cheese, almonds, cherry tomatoes, carrots, grilled pineapple with an asian ginger teriyaki dressing

The Sophia Salad baby arugula, fried artichoke hearts, roasted peppers, fresh mozzarella cheese, carrots, cabbage, grape tomatoes and balsamic dressing

Arugula with grilled long stem artichokes, red onion, goat cheese, sweet cherry peppers with a honey dion white balsamic dressing

Pasta Bowls \$40.00

Viola Pasta Salad... broccoli florettes, fresh mozzarella, roasted garlic, grilled asparagus and tossed with virgin olive oil

Senora Pasta Salad... feta cheese, chopped basil, sundried tomato pesto, and tossed with virgin olive oil

The Bella Pasta Salad... chick peas, spinach, broccoli rabe, cherry tomatoes, pecorino cheese, and tossed with virgin olive oil and roasted whole garlic

Pasta Nonna.. assorted grilled vegetables with virgin olive oil, roasted garlic and fresh basil

Sandwiches and Paninis Platters \$75.00 serving 12-14

The Palermo Panini. Grilled chicken, grilled eggplant, roasted peppers, fresh mozzarella, basil pesto on semolina bread

The Amore Panini...grilled seasoned sirloin, sliced vine ripe tomato, olive oil, fresh mozzarella on Italian semolina bread

Antonio Panini..breaded cutlet, prosciuto, provolone, vine ripe tomato on italian bread

The Roberto Panini. Grilled chicken, broccoli rabe, roasted peppers, basil pesto.

Fresco Panini. Fresh mozzarella, tomato, arugula, garlic, olive oil

The Sorrento Panini ...rosemary garlic bread, breaded chicken, sautéed spinach, sundried tomato pesto, melted provolone

The Maria Panini ...breaded chicken, breaded artichoke hearts, basil pesto, melted fontina on rosemary roll with a sundried tomato

The Roma. Imported prosciuto, tomato, fresh mozzarella, olive oil

The Wayne...grilled sliced filet mignons, tomato salsa, goat cheese

Cali Club... toasted 12 grain bread, all natural sliced turkey, avocado spread, tomato, applewood smoked bacon, arugula and bbq mayo

Sliced Steak Sandwich...grilled and served on french bread with garlic seasoning, melted swiss, tomato

Roast Beef..on a roll with choice of cheese, mayo, horseradish mayo, or remoulade with lettuce and tomato.

The Portofino...breaded eggplant, sautéed spinach, san marzano tomatoes, melted fresh mozzarella, aged balsamic reduction on ciabatta bread

Chicken Salad... pumpernickel, lettuce and tomato

Black Forest Ham...rye, swiss, mustard and tomato

California Fish Taco... cajun fish of the day, poblano pepper, tomatillo salsa, queso fresco, cilantro pesto, dab of guacamole

Miami Taco ...gulf shrimp, chorizo, mango, jalapeno pesto, queso fresco

Wrap Platters \$75.00 serving 12-14

The Frenchman Wrap...honey maple turkey, swiss cheese, vine ripe tomato, lettuce, mustard & chip.

The Bonfire Wrap...grilled chicken, bbq sauce, avocado, cheddar cheese, bacon, red onions

Bella Wrap...sirloin, avocado, tomato, arugula, cilantro pesto

Gemma Wrap...seared chicken, baby spinach, roasted yellow peppers, avocado, basil pesto

Hunters Wrap...maple ham, muenster cheese, honey mustard, vine ripe tomato, lettuce

The Southshore..Cajun chicken, salsa, avocado, sour cream, jack cheese and chopped lettuce

The Vedura...assorted grilled vegetables, fresh mozzarella, pesto

The Rustic Wrap...roastbeef, horseradish mayo, havarti cheese, vine ripe tomato, chopped lettuce

The Gondola...roast beef, garlic salt, mozzarella cheese, vine ripe tomato, chopped lettuce, mayo

The Orient..grilled chicken, melted muenster, basil mayo, vine ripe tomato

The Golden Pond..grilled chicken, muenster cheese, honey mustard, vine ripe tomatoes

The Cozumel..blackened chicken, mango salsa, jack cheese

The St. Barts..peppercorn turkey, roasted peppers, chopped lettuce and swiss cheese.

The Border Wrap...grilled chicken, roasted peppers, jack cheese, vine ripe tomato, lettuce with cilantro pesto.

The Nemo Wrap..tuna salad, avocado, boiled egg with mayo tomato chopped lettuce

Vegetarian Trays half and full \$55.00 and \$90.00

Breaded or Non breaded eggplant parmigiana
Grilled zucchini, eggplant and roasted pepper napoleans with melted fresh mozzarella, ricotta infused basil with a splash of light tomato sauce.
Pasta with broccoli rabe, grilled asparagus, sautéed in garlic with virgin olive oil and topped with shaved pecorino romano cheese.
Farfalle pasta tossed with a basil pesto cream sauce topped with roasted pignoli nuts. (very flavorful)
Pasta Pulto..crushed tomatoes, garlic, pitless green and black olives, basil, goat cheese, capers and mushrooms.
Rigatoni Pugliese..eggplant, crushed tomatoes, onions, garlic and basil
Pasta Napolentane..tomatoes, basil and fresh mozzarella.
Pasta Fungi..shiitake mushrooms, green peas, crimini mushrooms, with a basil and roasted garlic tomato sauce and a touch of cream

Catering Trays half and full

Veal - \$75.00 / \$160.00

Veal Medallions with wild mushrooms
Veal Medallions with prosciutto & artichokes
Veal with lemon, butter, wine & spinach
Veal with caramelized shallots, capers & herbs
Classic Veal Marsala with shiitaki mushrooms

Chicken - \$60.00 / \$140.00

all chicken is hormone free

Boneless Breast with artichokes, roasted peppers, basil, wine, garlic
Rosemary Chicken with a shallot chardonnay wine sauce & fresh spinach
Chicken Parmesan (breaded or non breaded)
Classic Chicken Marsala
Roasted Chicken

Beef - market

beef is all angus certified

Hanger Steak honey mustard marinade
Tenderloins of Beef
Strip Steak
Prime Rib on the bone
Pulled Beef BBQ style

Pork - \$65.00 / \$130.00

Stuffed Loin of Pork
Boneless Pork Loin stuffed with broccoli rabe, sun dried tomato pesto, pecorino cheese or cranberries, walnut pesto and gorgonzola cheese
Center Cut Pork Chops
Pulled Pork BBQ style

Lamb - market

New Zealand Rack of Lamb with a Dijon Herb Crust
New Zealand Lamb with a Port Wine & Shitake Mushroom Sauce

Pasta - half and full

- Rigatoni gembeli - tomatoes, basil, fresh mozzarella cheese
Penne belgemi - grilled chicken, mushrooms with garlic, herb balsamic sauce
Mini rigitoni provencal - assorted vegetables, herbs, garlic and virgin olive oil
Baked ziti rustica - ham, eggplant & three cheeses
Rigatoni bolognaise - house ground pork, beef, veal, san marzano tomatoes, basil, garlic finished with a dab of ricotta cheese
Spinach ravioli - served with nest of broccoli rabe, roasted yellow peppers with a plum tomato sauce a dash of cream and romano cheese
Tomassio pasta - linguini pasta tossed with chopped fresh tomatoes, roasted garlic, basil, eggplant and topped with goat cheese
Island ciopino - shrimp, scallops, clams, mussels, garlic, basil, san marzano tomatoes with fresh arugula served over linguini pasta
Salmon - broiled with an oregano crust roasted pepper aioli over angel hair pasta tossed with olive oil, roasted garlic, broccoli rabe and oven dried yellow tomatoes
Sea scallops - pan seared over linguini tossed with olive oil, garlic, spinach and shiitake mushrooms

Special Catering Trays half and full

- Broiled Sea Scallops.. lemon butter, dry wine, breading, thyme, lemon zest
Baked Salmon..fresh herb horseradish crust or broiled with lemon butter and herbs
Chicken Valermo.. sauteed with shallots, garlic, basil, mushrooms, tarragon, prosciuto, stock and brandy
Chicken Marsala..boneless breast sauteed with garlic, shallots, marsala wine and shiitake mushrooms
Pasta Basilico.. pasta tossed with a fresh basil cream pesto with pecorino cheese chunks of chicken or shrimp
Stuffed Loin Of Pork..dried cranberries, crushed walnuts, gorgonzola cheese and dressed with carrots and potatoes in a hearty gravy
Stuffed Chicken Breast.. boneless breast with prosciuto, broccoli rabe and fontina cheese topped with a light gravy
Pasta Mediterranean.. shrimp sauteed with garlic, shallots, spinach, artichoke hearts, basil, roasted peppers and olive oil
Pasta Del Sol.. chicken sauteed with garlic, tomatoes, cream, pecorino cheese and basil tossed with penne pasta

Side Dishes - half and full trays \$55.00 / \$95.00

- Mashed sweet potatoes
Yukon Garlic Mashed Potatoes
Roasted Baby Yukon Potatoes with herbs
Broccoli Rabe with roasted garlic
Haricot Verts
Broccoli and cauliflower with roasted garlic
Grilled Asparagus Oreganata
Roasted Root Vegetables

