



*Our Commitment*

*To bring you the freshest food that our land has to offer.  
In addition, we will provide you with all the necessary  
skills and tools to make your event successful.*

*Our Products*

*We use local growers, vendors and suppliers of fine  
foods here in this part of the country to prepare your  
special event.*

*Luncheons  
Dinner Parties  
Cocktail Parties  
Holidays  
Special Events  
Wine Dinners  
Corporate Events  
Gathering of Friends*

***Farm Country Kitchen***

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# Farm Country Kitchen

## Vegetarian Entrees and Side Dishes

~ Breaded or Non breaded eggplant parmagian

~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.

~Cavatelli or 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, chopped

~Penne Alpino..pasta tubes, walnuts, zucchini, asparagus and a Gorgonzola cream sauce.

~Pasta Napolentane..tomatoes, basil and fresh mozzarella.

~Pasta Fungi..shiitake mushrooms, green peas and crimini mushrooms, with a basil and roasted garlic cream sauce with a touch of marinara

# Farm Country Kitchen

## Salads..over spring mix, arugula, romaine hearts or spinach 35.00

**Park Bench..** cranberries, almonds, feta cheese, cucumbers, carrots, cabbage, grape tomatoes and basil dressing.

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

**Sophia..** fresh roasted peppers, fresh mozzarella, chopped basil, olives, grilled eggplant, cabbage, carrots, cucumber and grape tomatoes with red wine vinaigrette.

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

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

**The Gulf Salad..** with, endive, chick peas, radicchio, pine nuts, goat cheese, cucumbers, cabbage, carrots, over a spring mix salad with a cusabi dressing..

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

# ***Farm Country Kitchen***

## **Pasta Bowls(12 inch bowls, feeds 12-15 as a side)\$35.00**

***Rustica***...broccoli rabe, roasted peppers, fresh mozzarella, red onion, garlic and virgin olive oil with pecorino cheese.

***Viola Pasta Salad***... grilled chicken, broccoli florettes, fresh mozzarella, chopped spring onions, grilled asparagus and tossed with virgin olive oil

***Frisco Pasta Salad***... grilled chicken, feta cheese, chopped basil, sundried tomato, and tossed with virgin olive oil

***Senora Pasta Salad***... grilled shrimp, gorgonzola cheese, fresh mozzarella, roasted peppers, broccoli, pecorino cheese and tossed with olive oil

***The Bella Pasta Salad***... pasta, grilled shrimp, chick peas, snap peas, spinach, pecorino cheese, and tossed with virgin olive oil.

***Pasta Nonna***...assorted grilled vegetables, pecorino, mozzarella and feta cheese with virgin olive oil, garlic and basil

# ***Farm Country Kitchen***

## ***Veal***

*Veal Medallions with Wild Mushrooms*  
*Veal Medallions with Prosciutto & Artichokes*  
*Veal with Lemon, Butter, Wine & Spinach*  
*Veal with Caramelized Shallots, Capers & Herbs*  
Half \$100.00 Full \$180.00

## ***Chicken***

*Boneless Breast with Artichokes, Roasted Peppers, Prosciutto, Wine & Garlic Sauce*

*Roasted Peasants 1/2 Chicken with Fingling Potatoes*

*Rosemary Chicken with a Shallot Chardonnay Wine Sauce & fresh Spinach*

## ***Lamb & Beef*** market price

*New Zealand Rack of Lamb with a Dijon Herb Crust*

*New Zealand Lamb with a Port Wine & Shitake Mushroom Sauce*

*Tenderloins of Beef*  
*Sauces & Accouterments*

## ***Pasta***

Half \$60.00 Full \$130.00

*Chicken del Sol - Chicken, Cream 7 Tomatoes*

*Rigatoni Gembeli - Tomatoes, Basil, Goat & Fresh Mozzarella Cheese*

*Penne Belgemi - Grilled Chicken, Mushrooms with Garlic, Herb Balsamic Sauce*

*Mini Rigatoni Provencal - Assorted Vegetables, Herbs, Garlic and Virgin Olive Oil*

*Baked Ziti Rustica - Ham, Eggplant & Three Chesses*

## ***Side Dishes***

(2.00 pp)

*Mashed sweet potatoes*  
*Mashed Fingerling potatoes*  
*Roasted New Potatoes*  
*Broccoli Rabe*  
*Haricot Verts*  
*Broccoli and Cauliflower*  
*Grilled Asparagus Oreganata*

*Additional menus may be prepared and created according to your event. Please ask your catering advisor.*

# Farm Country Kitchen

## Special Catering Trays

*Broiled Sea Scallops.. lemon butter, dry wine, breading, thyme, lemon zest*  
165.00 full tray

*Baked Salmon..fresh herb horseradish crust or broiled with lemon butter  
garlic and shallots with fingeling potatoes*  
150.00 full tray

*Pecorino Cheese and Bacon Wrapped Shrimp..*  
150.00 full tray

*Chicken Valermo..sauteed with shallots, garlic, basil, mushrooms,  
Tarragon, prosciuto, stock and brandy*  
130.00 full tray

*Seared Tuna Loin... served rare sliced with a wasabi cream and sesame oil  
Soy dipping sauce*  
185.00 full tray

*Chicken Marsala..boneless breast sauteed with garlic, shallots, Marsala  
wine and shiitake mushrooms*  
130.00 full tray

*Pasta Basilico..pasta tossed with a fresh basil cream pesto with pecorino  
cheese and chunks of chicken .*  
130.00 full tray

*Stuffed Loin Of Pork..dried cranberries, crushed walnuts, Gorgonzola  
cheese and dressed with carrots and potatoes in a hearty gravy*  
130.00 full tray

*Stuffed Lobsters and Whole Clams..25.00 per person*

*Stuffed Chicken Breast..boneless breast with prosciuto, broccoli rabe and  
fontina cheese topped with a light gravy*  
130.00 full tray

*Pasta Mediterranean..shrimp sauteed with garlic, shallots, spinach,  
artichoke hearts, basil, roasted peppers and olive oil..*  
135.00 full tray

*Pasta Del Sol..chicken sauteed with garlic, tomatoes, cream, pecorino  
cheese and basil tossed with penne pasta..*  
110.00 full tray

# Farm Country Kitchen

Wrap Platters (choose 4 types per platter total 12-14 per platter)

Cost: 70.00 per platter.

**Frenchman..**maple turkey, swiss chese, vine ripe tomato, lettuce.

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

**The Southshore..**Cajun chicken, salsa, avcado, 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 and tomato.

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

**The Orient..**grilled chicken, melted munster, basil mayo, vine ripe tomato, lettuce

**The Golden Pond..**grilled chicken, melted swiss cheese, honey mustard, vine ripe  
tomatoes, chopped lettuce.

**The Cozumel..**blackened chicken, mango salsa, melted 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, avacado, boiled egg with mayo tomato, chopped  
lettuce.

**The Chicken Salad...**chopped lettuce, vine ripe tomato.

# Farm Country Kitchen

## Sandwiches and Paninis Platter(12-14 per platter)

Cost: 70.00 per platter

**The Gemma Pannini.** Grilled chicken, grilled eggplant, roasted peppers, fresh mozzarella, pesto on semolina bread.

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

**The The Amore Panini**...grilled seasoned sirloin, sliced vine ripe tomato, olive oil, fresh mozzarella on italian semolina bread with a side salad.

**The Palermo Panini**...breaded cutlet, sliced tomato, sopressata, melted provolone on italian bread with olive oil and a splash of balsamic with a side salad.

**Wantucket Panini**..breaded cutlet, prosciutto, melted mozzarella, vine ripe tomato on italian bread with a pasta salad.

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

# Farm Country Kitchen

## Specialty Hors d'oeuvres

### Grilled Vegetables

Tomatoes & Fresh Mozzarella with Lemon Basil Oil

Grilled Marinated Chicken Skewers

Mini Salmon & Crab Cakes

Assorted Cheese and Berry Trays

Prosciutto Wrapped Asparagus

Zucchini and Basil Frittata

Small Tray (15 People) ~ \$55.00

Large Tray (30 People) ~ \$95.00

baby lamb chops 1.95 per piece

crab cakes Half tray 65.00/120

Farm Raised mussels Halftray 65.00/120

Baked clams (whole or chopped) Doz 10.00

Fried shrimp 1.50 per piece

Fried artichoke hearts with a creamy cucumber horseradish dip  
or fried zucchini stix Halftray 75.00/125

Seared tuna bites with a spicy remolaude Halftray 95.00/255

Grilled marinated shrimp 1.75 per piece

Goat cheese bruscetta 45.00/ 75.00

Mixed Antipasta Platter 45.00/75.00

(Grilled vegetables, meats and cheeses)

Salads 35.00

Pasta....Spring Mix....Arugula....Spinach....

Soups 55.00

New England Chowder, Seafood Chowder, Sweet Potato Bisque

Sweet Corn Chowder, Vegetable, Lentil, Split Pea