



The Phantom Chef™
They'll never know you didn't cook!
Gourmet meals delivered

ENTREES

Seafood Paella Vineyard Style!

Our Paella is created on premise; your guests will enjoy watching their dinner prepared by our Executive Chef

Shrimp, Littlenecks, Mussels, Calamari, Chicken, Spicy Sausage, Vegetables, home made Chicken stock, Saffron & Rice create a memorable dish

CHICKEN

Organic, Fresh, Chicken

Jerk Chicken with a Mango Puree

Our recipe for a Spicy Chicken with a Mango Puree to balance the heat

Chicken Tzatziki (za-DZEE-kee) gf

Skewered chicken, Greek spices. Tzatziki sauce with local Yogurt.

Chicken Satay

A traditional Thai peanut sauce

Chicken Cilantro Bites

Asian style Mini Meatball with Scallions, Water Chestnuts, Soy Sauce

Smothered Chicken Sliders

All white meat, house bbq
piled high on a soft bun

LOCAL SEAFOOD, SHELL FISH & MORE

Mini Lobster Rolls

Sweet lobster meat, mayo & celery

Petit Lobster Taco's

Fresh lobster, avocado, creme fraiche
nestled in our petit taco shells

Shrimp Cocktail

Jumbo Shrimp, sweet & plump
Our classic cocktail sauce

Grilled Spicy Shrimp, Pineapple Salsa

A spicy rub, grilled then chilled
tossed on a fresh pineapple salsa

Shrimp Canape

Parmesan in Puff Pastry
Lemon Aoli

Shrimp and Scallion Cakes

sweet shrimp, local roasted corn, lemon aoli



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Scallop and Bacon

Presented Au Natural

Smoky Bacon Vidalia Onion jam
fresh lemon & sweet butter finish this perfectly!

Stuffed Quahogs

A very old Island recipe

Lemons & hot sauces make this a perfect station of Island Clams

Oysters Rockefeller

Vineyard Oysters, Classic Rockefeller

Our Version Crab Rangoons

Pan seared pockets filled with Crabmeat and Cream Cheese
Rangoon sauce & scallions

Asian Crab Cakes

Lump Crabmeat, Panko bread crumbs

Scallion and Ginger; pan seared and served with Lemon Aoli

Crab Louis

Lump Crabmeat, Artichokes & Cream Cheese on
cracked Black Pepper Crostini

Grilled Cheese & Lobster

not your mom's grilled cheese

We often pare this with our soup collection for a soup and sandwich

The best of both a Lobster Roll & Grilled Cheese Sammy

Lobby Mac n' Cheese Pie

A petit slice of Lobster Mac n' Cheese;

Hot Sauce drizzle

Pao de Queijo

Brazilian cheese puffs filled with your choice of Lobster Salad, Shrimp Mousse or Smoked

Salmon Mousse

Pao de Queijo, shrimp mousse

Brazilian cheese bread (puffs) filled with Shrimp Mousse

Smoked Salmon Canape

With Scallion Cream Cheese on Crostini

Smoked Bluefish Canape

Local Water, Local Smoke! on Homemade Pita

BEEF

Beef & Lamb & Pork

Roasted Tenderloin with Fine Herbs

Sliced paper thin, piled high on French bread rounds, Topped with Horseradish Cream sauce
and cracked Black Pepper.



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Mini Sirloin Burgers

Fresh ground Sirloin, Special Sauce, Cheese, and Kosher Pickles.
Fresh made Mini Buns are gluten-free and delicious.

Mini Lamb Burgers

Pasture fed ground lamb, spices
on mini pao de queijo

Mini Meatballs

Beef, pork and fresh ricotta, local tomato sauce
mini Italian sub rolls

Franks in Blanks

wrapped in Puff Pastry, honey mustard sauce

Lamb Kabobs

Pasture fed, ground lamb, seasoned perfectly
Chefs selected sauces

BBQ Pulled Pork Slider

Slow-cooked Pork Butt with our special sauce on Mini Buns