

Dry Island

Rev: 7/21/17

Typical Menus

And

A few suggestions from our kitchen staff,
plus drink selection and dietary restriction info.

(Please feel free to suggest new or interesting items)

Note: Unless there are special needs, we serve the chosen meal to everyone. Please suggest items you and the others would like and we will try to select from your choices.

Make comments as needed along side each item. Check as many as you like and we will do our best to please you.

In order to give you privacy, all ingredients for breakfast and lunch will be left for you to easily prepare and serve. The dinner meal will be done by our chef. He is generally on premise daily from 3 pm until dinner has been completed around 8 pm. Before leaving, he will set out all that is needed for the next day's breakfast and lunch. Some items will be in the fridge waiting for you.

If you have any last minute requests, please e-mail them to us so that we might try to find them in the local stores. (pilot555@aol.com)

Do not be shy about letting us know how you like your food served. We are here to please you and not at all offended by your suggestions.

If you have a favorite preparation at home and would like it served, please send us the instructions.

Breakfast:

Juices (See below)

Honey Dew, Cantaloupe, others

Croissants, Blueberry muffins

Fresh Blueberries, Raspberries, Bananas, Strawberries, Grapes, Cherries, etc.

Eggs (Sunny side up, poached, over easy, scrambled, hard boiled, soft boiled, omelets, eggs Benedict, etc.

Sausage, ham, etc.

French toast with real syrup, butter, cinnamon, sugar, etc.

English muffins, bagels
Toast (White, rye, etc.)
Cold Cereals (Specify)
Yogurt (Specify)
Fresh baked popovers

Lunches:

Chilled Melon in season

Fresh fruits in season

Juices: Pineapple, Orange, Apple, Apricot Nectar, Pear Nectar

Lobster salad – Large tomato stuffed with lobster mixed with Mayo, celery, onion, and fresh herbs all on a bed of lettuce.

Tuna, chicken, or egg salad sandwiches, lettuce, tomato, celery, on Pita bread with fresh fruit.

Warm Chicken Salad – Mixed greens, avocado, mango, strawberry, raspberry, with cilantro, lime, ginger, oil dressing.

The Dakota – Turkey, Swiss, coleslaw, Thousand Island dressing, on a seedless rye bread.

Adirondack burger – Hand made burgers with grilled onions, mushrooms, Swiss, Jack, Cheddar, Blue Cheese, seasonings, etc. Cooked on the outdoor grill.

Roast Beef sandwich – Cheddar, lettuce, tomato, red onion, and Horseradish sauce.

Smoked Salmon sandwich – Smoked salmon, cream cheese, onion, greens, and capers on home made bread.

Spinach Quiche
Salmon Quiche
Other specialty Quiches

Grilled Scallops on a bed of fresh linguini, raspberry dressing

Home made soups

Seared Ahi with seaweed and Wasabi sauce

Barbecued Breast of Chicken salad

Sushi luncheon

Fresh Caprese with Buffalo Mozzarella

Boars Head knockwurst and Veg beans

Chocolate pudding with cherries

Various other deserts and fruits

Afternoon snacks:

Swiss, onion, and apple canapé with red seedless grapes

Smoked Salmon (Peppered etc.)

Smoked Salmon and cream cheese roll

Charcuterie plate – Various cold meats of the season with bread
or crackers

Pesto and Tomato Crostini

French bread baked and topped with pesto, tomatoes, and a sprinkle of
mozzarella cheese

Baked Brie and cranberry chutney served with a variety of crackers and apple
wedges.

Reindeer Snack

Popcorn, bugles, cheerios, and pretzel sticks, baked in butter, Chile powder and
garlic.

Brandy cheese ball and wheat crackers

Smoked salmon and dried fruits.

Raw vegetable platter with creamy buttermilk dressing

Round of Rye bread stuffed with spinach dip, raw veggies, and bread cubes.

Guacamole and corn chips

Fresh fruit and cheese board

Assorted fresh fruit, Swiss, cheddar, etc. served with a baguette.

Caprese

Tomato slices marinated in pesto sauce and olive oil, topped with fresh mozzarella cheese and basil from our garden.

Hot cheese dip and a variety of specialty crackers.

Aged Salami and various cheeses

Cheeses: Majama, Smokey Blue, Triple Cream Goat, Cheddar wheel, Petit Agoura, Gabriel Coulet Roquefort, etc.

Salsa and chips – Specify Hot, Mild, etc.

Cold Appetizers:

Jumbo Shrimp Cocktail with lettuce and horseradish sauce

Brochettes of melon, proscuitto, and fresh mozzarella

Seaside Mary – A Bloody Mary (virgin or with vodka) topped with Jumbo shrimp and celery

Soup:

Seafood chowder

Home made chicken soup

Hot appetizers:

Stuffed Portabella Mushrooms
Seafood topped with scallops

Steamed Clams
Spicy clams with green sauce

Smoked Salmon and melon

Steamed Clams with cilantro and red pepper

Liver, bacon, and onions

Grilled fresh veggies (Red, yellow, green peppers, onions, etc.)

Salads:

Greek salad – Tomatoes, cucumbers, red onions, Greek Kalamata olives, Feta cheese, on a bed of Romaine lettuce.

Caesar salad

Spinach salad

Garden salad

Filet Mignon salad

Grilled marinated chicken salad

Tomato salad Madame Bertrand

Seared Ahi, pepper encrusted slices with wasabi sauce

Caprese Salad (Tomato, mozzarella, basil, salt, pepper, virgin olive oil, pesto sauce, balsamic vinaigrette, etc.)

Main course selections:

Meat dishes:

Grilled Filet Mignon in a rosemary marinade

Served with warm Béarnaise sauce, mushrooms, onions, and Marsala wine.

Grilled baby back beef spareribs with special barbecue sauce

Grandmother's Meatloaf – Grilled pepper, mashed potatoes, fresh mixed vegetables, rich brown gravy, cranberry sauce.

Chicken Francaise – A tenderized boneless and skinless chicken breast dipped in egg and sautéed in a light olive oil, then simmered in lemon, white wine, chicken broth, and butter.

Veal Marsala – Cutlets simmered in a marsala wine sauce and served with broccoli, rice pilaf, and fresh fruit.

Pork tenderloin – marinated in olive oil, garlic, and soy sauce

Lamb Chops – Prepared on the barbecue with various seasonings

Main Lobster or Australian Lobster Tails as available

Spaghetti and meatballs

Weiner Schnitzel

Poultry dishes:

Chicken Parmesan

BBQ chicken

Chicken stir-fry

Grilled marinated chicken breast

Baked stuffed Rock Cornish game hen

Seafood dishes:

Shrimp Scampi

Fresh or frozen Tilapia

Orange Roughy

Farm raised salmon prepared with horseradish, thyme, mustard basil sauce, breadcrumb encrusted, etc.

Butterflied jumbo shrimp topped with seafood stuffing

Jumbo Scallops in a brandy cream sauce

Jumbo Scallops on a bed of light linguini

South African Lobster tails

Side Dishes:

Baked and mashed potatoes

Scalloped Potatoes

Baked Idaho potatoes

Boiled red potatoes

Sweet potatoes (yams)

Rice Pilaf

Couscous

Acorn Squash

Butternut Squash

Yellow Squash

Corn on the cob

Fresh Asparagus

Fresh beets

Fresh green beans

Green peas

Desserts:

Apple, Peach, Nectarine, Pineapple, Apple/Blueberry or Plum, Betty (House favorite)

Strawberry Peach Trifle

Crème de Menthe parfait

Fruit Cobbler (whatever is in season)

No sugar chocolate pudding with fresh fruit

Fresh assorted fruit layered with whipped cream

Pineapple upside down cake

Hagen Daaz ice cream (Specify your favorite flavors)

Banana Split with cherries, whip cream, sauce, etc.

Angel food cake, fresh strawberries, whipped cream.

Chocolate glazed Marzipan cake

Banana bread pudding with rum sauce

Baked apples with sabayon and strawberry sauce reduction

Non alcoholic refreshments

Cranberry limeade (Sweet and tangy)

Sparkling citrus punch with floating ice disks filled with sliced fruit, berries, and mint.

Non alcoholic sangria

Orange Juice (Specify pulp or no pulp)

Lemonade

White grape juice

Regular grape juice

Yoo-hoo chocolate drink

Apple cider

Apple juice

Soda (specify)

Ice tea, Hot tea

Coffee (Specify choices)

Hot chocolate

Pineapple juice

Peach, apricot nectar

Shirley Temple

Tomato Juice

Milk (Specify type)

Wine coolers

Hawaiian punch

Dietary Information:

I am allergic to the following foods: _____

Others in my group with special dietary needs or allergies: _____

Are you or any others in your party on a special diet such as Atkins, Vegetarian, Kosher, Low fat, Dairy free, etc?

What are your favorite foods? _____

Favorite foods for others in your party: _____

Dry Island

DRINK PREFERENCES:

Liquor, spirits, beer, wine, children's drinks, beverages, etc. Please indicate those items you like by circle or check mark. Feel free to cross off, add, or edit with your own preferences.

Special Note: We try to keep normal "upper end" wines and liquors on the island but we are not prepared for large quantities, extra special brands or a designated vintage. We suggest that you consider bringing your own bottles to that end. Be sure they are packed carefully for the boat ride and walk up the hill to the main house. You can also ship anything to us in advance and we will have it there for you.

SCOTCH

J+B Rare Scotch _____

Johnny Walker Red Label _____

Johnny Walker Black Label _____

Dewars _____

Romano Sambuca _____

Drambuie _____

WHISKEY

Jack Daniels _____

Yukon Jack _____

Canadian Club _____

Black Velvet _____

Seagrams VO _____

Canadian Ltd
Crown Royal

VODKA

Smirnoff
Absolut
Absolute Citron
Stolichnaya
Gray Goose

GIN

Tanqueray
Beefeater
Gordons

BOURBON

Southern Comfort
Old Grand Dad
Wild Turkey

RUM

Bacardi Gold
Bacardi Rum
Malibu Rum

OTHER

Jose Cuervo Tequila
Frangelica
Kahlua
Ameratto
Grand Marnier
Tia Maria
Bailey's Irish Cream
White Crème de Menthe
Green Crème de Menthe

Sweet Vermouth
Dry Vermouth
Old Fashioned bitters

MIXERS

- Coke
- 7-up
- Ginger ale
- Tomato juice
- Tabasco
- Worcestershire sauce
- Celery salt
- Lemons/limes
- Olives
- Tonic
- Orange Juice
- Cherries
- Cranberry Juice

WINES (Chablis, White Zinfandel, Cabernet Sav., Chardonnay, Merlot, etc.)

Red Wine _____

White Wine _____

BEER _____

Other drinks and suggestions: _____

Children's drinks: _____

Coffee _____

Instant or brewed (Brand?) _____

Tea _____

Milk (Non fat, 1%, 2%, whole) _____

Cream _____

Sugar (Sweet & Low, Equal, etc) _____

Jams and Preserves (Cherry, Blueberry, _____
Peach, Strawberry, Grape, Marmalade, Apricot