



PO Box 58, Perry, ME 04667

(207) 853 4629

www.blueberrypointchefs.com

Chef's night out: Blueberry Point Chefs will feature a weekly dinner selection from our Summer Fare menu and will deliver your dinner for two to your door in Eastport or Calais with a bottle of wine. (\$25 per person) Special orders from the Summer Fare menu are available with 7 days notice for six persons or more. Delivery outside of Eastport or Calais available.

Call us for further information: 207 853 4629

SUMMER FARE SELECTIONS

1. HORS D'OEUVRES

- Antipasto with avocado and red pepper
- Banderillas - Chilean dipping sauce with fish, vegetable and cheese tidbits
- Vegetable crudité platter with curry and herb dips
- Fresh fruits and imported cheese selection
- Melon prosciutto

- Eggplant caponata
- Smoked salmon or smoked trout pate
- Sliced smoked salmon or salmon gravlax (\$supplement)

2. CHICKEN, VEAL, PORK

- Ginger Lemon chicken
- Chicken tandoori
- Curried peanut chicken bites
- Barbequed rum chicken
- Cold stuffed pork loin
- Vitello tonnato (\$ supplement)
- Breast of veal roulade with prosciutto and cheese (\$ supplement)

3. SALADS

- Maine crab salad or Maine lobster salad: done as a salad or as lobster or crab rolls (\$supplement will depend on current price of lobster and crab)
- Chicken salad Veronique (chicken salad with grapes and walnuts)
- Curried chicken salad
- Scandinavian seafood salad (\$ supplement)
- Tuna salad nicoise
- Potato salad with capers and dill
- Pantry red potato salad with creamy chive dressing
- Tomato and basil salad with fresh mozzarella
- Ginger slaw with fresh mint
- Brie and pasta salad
- Seasonal fresh greens with mustard vinaigrette
- Russian salad

4. DESSERTS

- Chocolate walnut torte
- Mayan chocolate torte
- Lemon cream cake
- Ginger cake
- Beyond Brownies
- A selection of summer fruits

HOT ENTREES

1. SEAFOOD:

BRAZILIAN SALT BAKED FISH

MADRAS SHRIMP CURRY

LOBSTER AND SPINACH NAPOLEAN (\$supplement)

POACHED SALMON WITH SAUCE MOUSSELINE

MAINE CIOPPINO

CRABMEAT SARDI

NEW ENGLAND BOUILLABAISSSE ** (\$supplement)

2. CHICKEN AND VEAL

BLACK BEAN CHICKEN ENCHILADAS

CAZUELA -SOUTH AMERICAN CHICKEN AND VEGETABLE STEW

COQ AU VIN

MADRAS CHICKEN CURRY

CHICKEN POT PIE

VEAL MARENGO

3. BEEF AND LAMB

BEEF BOURGIGNON

GREEK MOUSSAKA

ROAST SIRLOIN OF BEEF OR FILET OF BEEF WITH SAUCE BEARNAISE
(\$supplement)

4. VEGETARIAN

RATTATOUILLE

POMMES DAUPHINOIS

PEPPERS STUFFED WITH TOMATO, BASIL AND CHEVRE

ISLAND RICE AND SNOW PEAS

CURRIED CAULIFLOWER WITH YOGURT AND MINT SAUCE

CARROT FETTUCINI

TOMATO CONFIT WITH TOASTED PINE NUTS