



Periwinkles
Catering & Cafe

"From Our Kitchen to Your Table"

Gourmet To Go

Fine dining cuisine
take home dinners

CLASSIC ENTREES

Steak Tips

*Beef tenderloin tips grilled medium rare
house steak marinade 15*

Chicken Parmigiana

*Crispy breaded chicken breast, san marzano
tomato sauce, mozzarella & basil 12*

Roasted Salmon

*Fresh Atlantic salmon pan roasted with
lemon & herbs 14*

Grilled Chicken Breast

Thyme, garlic & citrus marinated chicken breast 9

CLASSIC SIDES & SALADS

Serves 3 - 4

Classic Mac & Cheese

*Gruyere & sharp cheddar cheese, cavatappi pasta
& crispy breadcrumb topping 21*

Grilled or Roasted Vegetables

*Fresh seasonal vegetables roasted with olive oil,
balsamic vinegar & herbs 17*

Garlic Mashed

*Russet potatoes blended with roasted garlic,
butter & milk 15*

Roasted Sweet Potato Wedges

Roasted till golden brown 15

Grilled Asparagus

*Drizzled with imported olive oil & seasoning
In Season 22
Out of Season 24*

Periwinkles House Salad

*Mesclun, goat cheese, walnuts, dried cranberries
balsamic vinaigrette 11*

Greek Salad

*Greek feta cheese, cucumber, tomatoes, olives red
wine oregano vinaigrette 11*

SPECIALS

Stuffed Chicken Breasts

Chicken breasts stuffed with spinach, oven roasted pine nuts & taleggio cheese 14

Sirloin Steak with Olive Chimichurri Sauce

Pan seared sirloin steak, kalamata olives, parsley, red wine vinegar & chili flakes 14

Pan Seared Scallops with Bacon & Spinach

Jumbo sea scallops, applewood smoked bacon & bloomsdale spinach 21

SEASONAL SIDES

Serves 3 - 4

Asparagus Risotto

Arborio rice, fresh spring asparagus, parmigiano cheese 23

Stuffed Artichokes

A Southern Italian classic!

Large artichoke, garlic, white wine, herbs & breadcrumbs 27

Saffron Couscous Israeli Couscous

Saffron threads, vegetable stock, butter, lemon & fresh peas 17

Leek & Potato Gratin

Layered potatoes, sauteed leeks and gruyere cheese. Tossed with a blend of cream, garlic, thyme & nutmeg 21

SEASONAL SALADS

Serves 3 - 4

Green Pea Salad

Peas, roasted red pepper, sweet gherkins & cheddar cheese, light mayonnaise 14

Jicama & Orange Salad

Fresh crunch jicama sticks, orange supremes, peppery arugula, orange mustard vinaigrette 11

"Gourmet To Go" is our creative solution for our clients who are busy or simply enjoy an authentic, delicious home cooked meal without hours of preparation. Our founder Patrizia Spafford along with our executive chef Noelle Grant have enjoyed creating "GOURMET TO GO" a boutique offering of the freshest ingredients, prepared in small batches from Periwinkle's gourmet kitchen to your families table. Sitting down to a home cooked meal with your family was never so easy.

**6 AUDREY AVENUE
OYSTER BAY, NY
516-922-5700**

*** ORDERS TO BE PLACED BY 10AM FOR PICK UP SAME DAY***