

# 20<sup>th</sup> Annual Westford Building Science Symposium

## "Summer Camp" Menu

*BSC Executive Chef: Pete Consigli*

### Early Bird Saturday:

**11:00am – Noon: Opening of Summer Camp Kitchen**

**Self-Serve Lunch: 12:30 -1:00pm**

Assorted Cold Cut platter

Condiment platter

Assorted breads

Cole Slaw, Potato and Macaroni Salad

**Dinner: 6:00-6:30pm**

"Kicked-up" New England Clam & Corn Chowder (oyster crackers)

Delmonico Steaks (grilled Tuscan style)

Spicy masala caramelized onions

Soft shell New England whole Lobsters (flavorful spice boil, clarified butter and lemon wedges)

Garlic Basil Penne Pasta

Joe's Blue Caesar Salad

Designer Mushroom Vegetarian Risotto (Crimini, Shitake, Oyster & Peas)

French Baguette and Butter

Peach Melba

Fresh Raspberries & Godiva Chocolate Liqueur Whip Cream

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**Reception Sunday**

**Summer Camp Deli: open from 1:00 – 5:00pm:**

Oyster Po Boys

Roast Beef Po Boys

“French Fry” covered with debris!

Muffaletta

Chef Paul’s red potato & egg salad

**Kick-off BBQ & Annual Specialty Offering: 6:30 – 8:00pm**

**“Cajun Night”**

**Chef Paul Lagrange**  
**Sous Chef Jeanne Boutall**

Jeanne’s Cajun Bisque (crawfish and corn)

Paul’s Gumbo

Paul’s Red Beans & Rice

Jambalaya  
(Chris & Wes VanRite in the “Big Pot”!)

Fried Seafood Platter  
(Catfish, Oysters & Shrimp)

Paul’s “Cajun” Boiled Shrimp

**Sides:** Fried Okra, Fried Corn and Smothered Green Beans  
Mixed Green Salad (Vinaigrette Dressing)

**Deserts:** Paul’s Bananas Foster and Jeanne’s Crisp Cake Turnover  
“Double Greek Surprise” Specialty Desserts  
(Orange Cake and Yalaktobureko (custard, filo, honey))

**SC Menu – July 30<sup>th</sup> – August 3<sup>rd</sup> 2016**

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### **The Texans: “Lone Star Sampler”**

From the Smoker: Ribs, chicken and pork

Smoked Cabbage

**From the Grill:** Shrimp (bacon/jalapeno wrapped)

### **Texas Beverage Sampler:**

“Texas Mules” served in copper mugs

### **SC Fry Crew:**

Yukon Gold “Belgian” style French Fries  
Jersey Corn on the Cob (buttered & salted)

### **SC Kitchen Crew:**

French Baguette & Butter and Assorted Crackers (served with every meal)

Assorted specialty cookies, seasonal fruit and After 8 Mints

Coffee Service

“NOLA Community Coffee”!

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### Kick-off Monday

#### 5:30 - 6:00pm Appetizers:

##### Cold:

Sicilian Mixed Olives

Artichoke Salad

Asparagus Vinaigrette

Wisconsin Cheese Sampler (includes 7 year aged Cheddar!)

Assorted Lebanon Baloney

Caprese Salad (Jersey tomatoes)

##### Hot:

Fried Scallops with assorted condiments

Little Neck Clams

Roasted Red Peppers

Texan Jalapeno/Bacon Wrapped Shrimp

#### Specialty Platters:

Assorted Sushi (including vegetarian offering)

Italian Cheese Platter (Imported Provolone, Ricotta Saldata, Gorgonzola)

Italian Meat Platter (Genoa Salami & Mortadella with spicy mustard)

Spicy Italian Meat Platter (Hot Capicola, Sopersetta with roasted red peppers)

Prociutto and Melon

#### SC Kitchen Crew

#### 6:15 - 6:30pm:

Chef Paul's Grilled Red Snapper & Florida Grouper

Layla's Hot Wings and Thighs!

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### “The Greek Spread”

Dolmades (stuffed grape leaves)

Gigantes (giant beans), white anchovy filets, assorted olives, cheeses and spreads

Grilled Greek Leek Sausage (Greek oregano and squeezed fresh lemon juice)

### 7:00 – 7:15pm Main Feed:

#### SC Kitchen Crew

Grilled Swordfish (prepared by Darren Hudema)

Chef Paul’s Cajun Corn Maque Choux (spicy Tasso pork)

#### Texans:

**Smoker:** Ribs, chicken, brisket, pork butt

Fried Turkey

**Texan kitchen crew:** Texas Beans, Smoked Cabbage, Miguel’s green beans & brussel sprouts

#### SC Kitchen & Fry Crew:

Collard Greens

Yukon Gold Belgian Fries

Jersey Corn

Coleslaw

Mashed Sweet Potato “bake” with candied pecans and golden raisins

### 8:00 – 8:15pm Monday Feature Service

Grilled Cowboy “rib-eye” Steaks (prepared by Darren Hudema)

Twice Baked Potatoes with sour cream topping

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**8:30 – 9:00pm Dessert**

***“Sundaes on Monday”***

Assorted specialty cookies, seasonal fruit and After 8 Mints

Coffee Service

**Mya Cuban Cigars** (Monday & Tuesday, while they last!)

Jim Larsen will be sharing a smoke with fellow aficionados in the “cigar tent” near the Horseshoe Pit

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### Day Two Tuesday

#### Christine Cronin’s “Ladies Only” Hour

(Ladies First for 6pm Sushi!)

#### 5:30- 6:00pm New Appetizers

PEI Mussels

“Cajun Style” Sweet Potato Fries

Cajun Style Shrimp Cocktail (prepared by Michael B.)

Betsy’s Green Bean & Red Cabbage Salad

#### Repeat Appetizers:

Sushi Platters

Italian Meat & Cheese Platters

Assorted Cheeses & Lebanon Baloney

Caprese Salad, Sicilian Olives & Asparagus Vinaigrette

#### 6:15 - 6:30pm: Texan Specialties!

Miguel’s Guacamole & Chips

Bacon Wrapped, Cheese Stuffed Grilled Jalapenos

Layla’s Pulled Pork Egg Rolls

Connie’s Korean Ribs

Miguel’s Cowboy Tacos

#### 6:30 – 7:00pm: Chris Benedict Vegetarian Half Hour (“Not Vegan Friendly!”)

Swiss chard with poached eggs “Giti” (Pete grandfather’s favorite lunch)  
(Slightly spicy with parmesan)

Eggplant Parmesan

Grilled Portobello Mushrooms

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Brussel Sprout Casserole

Cauliflower & Mushroom Casserole

Fresh Jersey Corn Hot Roasted Salsa!

Layla's Veggie Egg Rolls

Veggie Baked Beans

#### **7:00-7:15pm: Main Feed**

##### **Texan Offerings**

Miguel's Fajitas (Beef and Chicken)

Fried Turkey, Hot link Sausages, Short Ribs, Baby back "Cajun style" Ribs and Cajun Style Grilled Chicken

##### **SC Kitchen Crew Offerings**

Colombian Pork and Beans (prepared by Aussie mate Aaron, medium heat)

Czech Style Country Style Pork Ribs and Sauerkraut

Sicilian Style Beef Cutlets with Spicy Masala Mushrooms

Meatballs with Spicy Mushroom Brown Sauce

Traditional Meatballs in Red Sauce finished with Parmesan & Romano cheese

Sicilian Style Baked Asparagus

Traditional Sweet Potato Bake

#### **8:00 - 8:15pm: Tuesday Feature Service**

Grilled "rib cut lollipop" Lamb Chops

(Marinated in extra virgin olive oil, balsamic vinegar, rosemary; fresh squeezed lemon off the fire)

Baked Sicilian Style Salmon

Grilled Zucchini & Yellow Squash



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**Tuesday Dessert**

***“Sundaes on Tuesday”***

A Summer Camp 1<sup>st</sup>!

Kimball Farm assorted flavors & toppings bar

***“Cannoli’s from the North End”***

Assorted specialty cookies, seasonal fruit and After 8 Mints

Coffee Service

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**Wednesday**

**Vita Consigli Memorial “Sicilian” Night**

**4:30-5:00pm Appetizers:**

Fried Artichoke Hearts & Cauliflower

Homemade Caponata (eggplant appetizer)

Calamari Vinaigrette (a Vita favorite)

Stuffed Mushrooms

Tomato & Red Onion Salad

**5:30pm Esposito’s Sausage Fest!**

(From “Hell’s Kitchen” in NYC)

Traditional Sweet Italian Fennel Sausage & Green/Red Peppers

**Grilled Specialty Thin Italian Sausage**

Chicken with mozzarella & broccoli rabe and sautéed onions

Pork with provolone & parsley and sautéed kale and garlic  
(New Year’s Eve Midnight snack)

**Italian Bread from Hell’s Kitchen:** Traditional and Semolina with seeds!

**6:00 – 7:00pm First Course**

Pasta Faggioli

(White cannellini beans, ditalini pasta, smoked pork butt & chicken stock)

Pasta Piselli (peas & vegetarian stock)

Beans & Greens

(Escarole, butter beans, slightly spicy & vegetarian stock)

“Sicilian Christmas Eve” Stuffed Baked Whole Red Snapper  
(Garnished with Roasted Potatoes, Onions & Carrots)

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15 Egg Broccoli & Garlic Omelet (a Vita favorite lunch)

15 Egg Potato & Onion Omelet (A favorite lunch of Pete’s Grandpa)

Pete’s grandma taught him how to “flip” a dozen egg omelets, you got to see it to believe it!

Vermicelli (thin pasta) sautéed with garlic, olive oil & crushed red pepper

**7:30 – 8:00pm Second Course**

**Sicilian Meat Sauce:**

Short ribs, country style pork ribs, hot & sweet Italian sausage, finished with ground veal and peas

Braciolo (rolled beef with flavorful filling)

Sunday Pasta (Penne with ricotta cheese & basil topping)

Sautéed Broccoli Rabe with garlic and lemon

**8:30 – 9:00pm “The Piece De Resistance”**

**New Year’s Day Veal (Pete’s Grandma’s recipe)**

**“Spedini”**

(Veal tenderloin rollatini, decadent filling with genoa salami)

Sautéed Spinach and garlic with Crimini Mushrooms

Joe’s Blue Caesar Salad

**Finish the Meal:**

Seasonal Melons & Mixed Nuts

Perugina “Baci” Italian Chocolate Kisses

Italian Roast Coffee & Sambuca Romano!

**10:00pm Summer Camp Kitchen Closed!**