

PLATTERS

Price varies per person

DIPS AND CRUDITE

\$8 per person

- Mushroom and goat cheese dip
- White bean hummus
- Caramelized fennel and spinach dip
- 4-5 varieties of vegetables, 2 types of crackers, toasted bread and pita

CHEESE AND CHARCUTERIE

\$12 per person

- 3 types of cheese -1 hard, 1 blue and 1 soft
- 3 types of cured meats
- House pickled vegetables
- Jams, mustards and preserves
- Toasted bread and crackers

SLIDERS

\$14 per person

- Beef burgers, cheddar, caramelized onions and arugula on brioche bun
- Chicken, mozzarella, tomato jam and torn basil on brioche bun
- Portobello burger, Swiss, pickled red onions and spinach on brioche bun

FLATBREADS

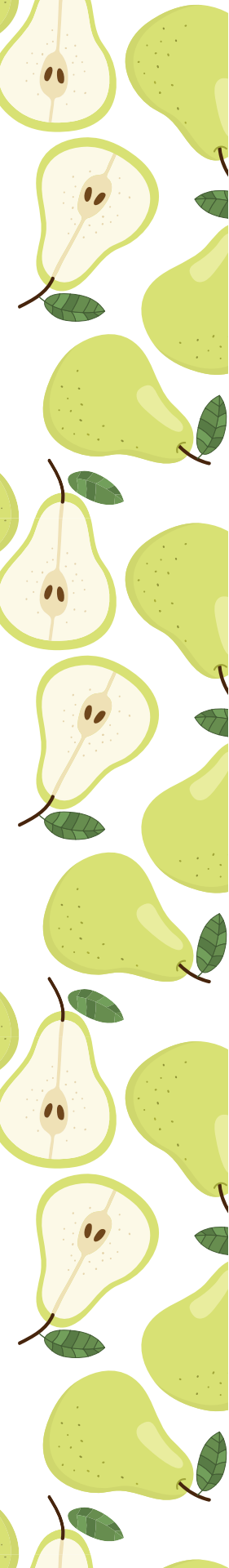
\$10 per person

- Ricotta, tomato, spinach and basil pesto
- Goat cheese, mushroom, caramelized onions and arugula
- Mozzarella, fennel, roasted pear and balsamic
- Add protein +\$4 per person

SALADS

\$6 per person

- Caesar, parmesan brioche croutons, roasted garlic peppercorn dressing, shaved parmesan cheese
- Mixed greens, shaved seasonal vegetables, honey cider dressing
- Grain salad with seasonal vegetables



PASSED HORS D'OEUVRES

Price varies per person

MINI CAPRESE BITES

\$4 per person

- Cherry tomatoes, pearl mozzarella and pistachio basil gremolata

RICOTTA LEMON CROSTINI

\$4 per person

- Whipped ricotta cheese, black pepper, lemon zest on toasted crostini

GOAT CHEESE CROSTINI

\$4 per person

- Herbed goat cheese spread, toasted brioche, honey apple thyme drizzle

SMOKED SALMON CROSTINI

\$5 per person

- Smoked salmon, whipped ricotta, pickled red onion, marash pepper, and honey on toasted crostini

BEEF TARTARE

\$6 per person

- Beef, cornichons, shallot, parsley and dijon dressing served on potato chips

CHICKEN SALAD CROSTINI

\$5 per person

- Roasted garlic aioli, sundried tomato, chive baton on ciabatta

SALMON RILLETTE

\$5 per person

- Pickled mustard seeds, rye bread crisp, crème fraiche

MINI CRABCAKES

\$7 per person

- Lump crab meat, old bay aioli and red bell pepper

QUINOA SALAD ENDIVE CUPS

\$5 per person

- Quinoa, cucumber, tomato, parsley salad with a citrus vinaigrette in an endive lettuce cup

MINI ITALIAN MEATBALLS

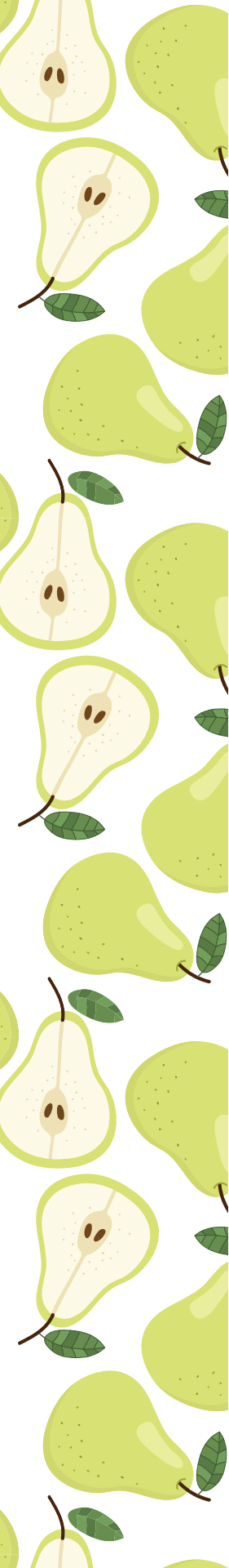
\$5 per person

- Marinara, herbs, parmesan cheese

HALOUMI BITES

\$4 per person

- Seared haloumi with citrus date puree, basil chiffonade



LUNCH BUFFET

\$45 per person

SANDWICHES – choice of 3 (additional sandwich option, +\$12 per person)

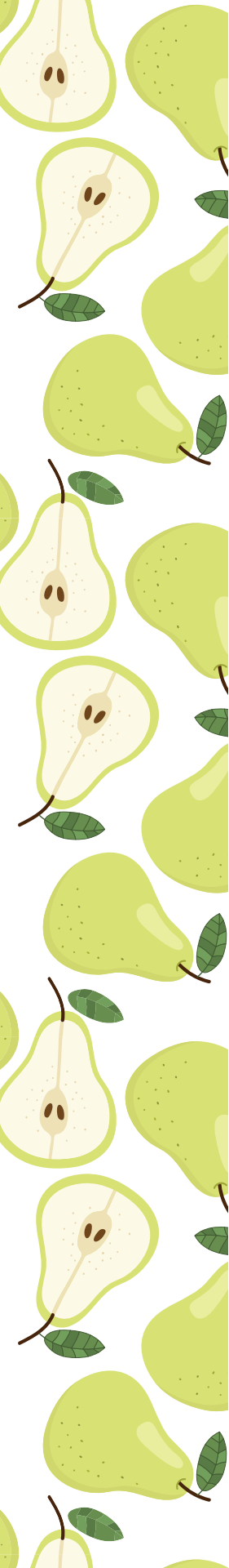
- Chicken salad, roasted garlic aioli, sun dried tomatoes and arugula on ciabatta bun
- Marinated grilled vegetables, provolone, spinach and roasted red pepper pesto on ciabatta bun
- Smoked turkey, mozzarella, basil pesto aioli, mixed greens on pretzel bun
- Roast beef, pepper jack, horseradish spread, arugula and pickled red onions on brioche bun
- Honey baked ham, Swiss, whole grain dijonnaise, house made pickles, shredded romaine on french roll
- Tuna salad, old bay aioli, cheddar, red onion, tomato and arugula on ciabatta

SANDWICHES – choice of 2

- Caesar, parmesan brioche croutons, roasted garlic peppercorn dressing, shaved parmesan cheese
- Mixed greens, shaved seasonal vegetables, honey cider dressing
- Grain salad with seasonal vegetables
- German potato salad, dijonnaise, cornichons, red onion, parsley
- Pasta salad, garlic aioli, pearl mozzarella, Kalamata olives, sun dried tomatoes, arugula

DESSERT

- Assortment of cookies and brownies



PLATED DINNER

\$65 per person

STARTERS – choice of 2

- Caesar, parmesan brioche croutons, roasted garlic peppercorn dressing, shaved parmesan cheese
- Mixed greens, shaved seasonal vegetables, honey cider dressing
- Roasted Brussels sprout salad, pistachio, goat cheese, delicata squash and lemon vinaigrette

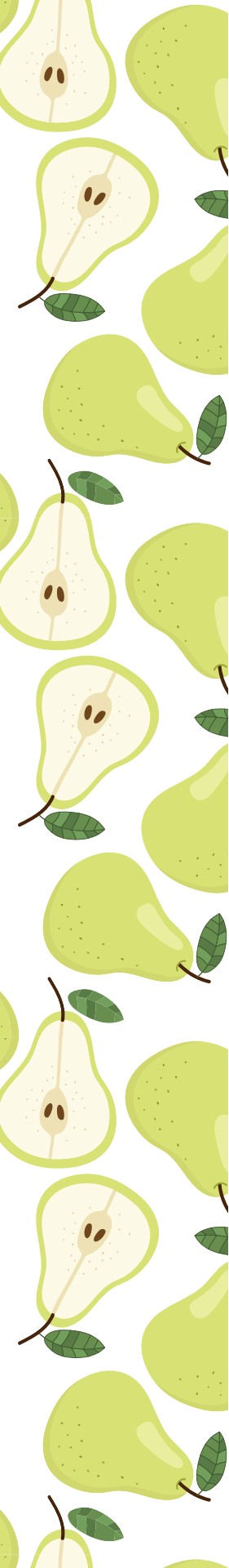
ENTREES – choice of 1

- Roasted chicken breast, cheddar polenta, brown butter roasted green beans and lemon chicken jus
- Pan seared salmon, herbed couscous, eggplant caponata, tomato relish
- Wild mushroom risotto, spinach and parmesan cream

DESSERT – choice of 1

- Apple crisp, oat crumble, walnuts, vanilla ice cream
- Berry cobbler, vanilla bean chantilly, drop biscuits
- Dark chocolate mousse, cherry preserves, pistachio streusel

NOTE: These menus are also available for a family style meal service.



FARM TO TABLE DINNER

\$75 per person, minimum 10 people

SPRING

- Roasted asparagus salad with herb buttermilk vinaigrette, pistachio oat crumble, marinated ricotta
- Chilled spring pea soup with pea tendrils, mint yogurt, pine nut gremolata
- Whole roasted chicken with confit baby carrots, green onion pomme puree, preserved lemon chicken jus
- Spiced carrot cake with lime cream cheese frosting, toasted pecans

SUMMER

- Heirloom tomato salad with lemon vinaigrette, pearl mozzarella, sourdough crostini
- Cucumber gazpacho with toasted almonds, grapes, pumpnickel croutons
- Marinated flank steak with grilled baby greens, confit new potatoes, salsa verde
- Berry cobbler, vanilla bean chantilly, drop biscuits

FALL

- Roasted beet salad, herbed goat cheese, cherry vinaigrette, sunflower seeds
- Carrot ginger soup with black pepper croutons, pistachio oil
- Roasted pork loin with Brussels sprouts, brown butter butternut squash puree, apple butter jus
- Roasted pear crisp with oat crumble, walnuts, vanilla ice cream

WINTER

- Winter squash salad with brown butter lemon vinaigrette, hazelnuts, shaved white cheddar
- Celery root bisque with parmesan croutons, pickled apple
- New York Strip steak, rosemary fried potatoes, slow roasted kale, red wine beef jus
- Pumpkin pie with winter spice whipped cream, candied walnuts

NOTE: Family style would be ideal for this experience, served on larger platters and to evoke the feeling of a communal, traditional family dinner. Please note pricing and menu items could change based on the season and the availability of produce being utilized