

Grazing Platters

Crudités (Assorted Fresh Vegetables)

\$40/10-12 GUESTS

Served with one choice of the following dips:
Dill Caper Sour Cream, Lemon Dill
Hummus, or Artichoke Spinach Dip

Mediterranean

\$45/8-10 GUESTS

Roasted garlic hummus, olive tapenade, feta,
fresh cucumbers, tomatoes, vegetarian
stuffed grape leaves, and pesto toast points.

Creamer Potatoes Dusted with Sea Salt

\$36/16-20 GUESTS

Chilled & served w/ Dill Caper Sour Cream

Charcuterie Arrangement

\$86 for 8-10 GUESTS

primarily a selection of cured meats, and one
pate paired with accents of artisan cheese,
cornichons, local stoneground mustard, jam,
pickled shallots, and crackers

Salumi & Cheese Platter

\$60 for 8-10 GUESTS

3 varieties of salami, smoked gouda, fresh
mozzarella, rosemary chevre boursin,
figs, cornichons & crostini

Savory Cheesecake

\$48/16-20 GUESTS

elegant house made spreadable cheese served
w/ fresh fruit & crackers

~Artichoke & Roasted garlic~

~Smoked Trout & Dill~Bacon and Chives ~

~Sage and Apricots~Pimento~

Domestic Cheese Platter

\$45 for 8-10 GUESTS

A selection of domestic cheeses,
fruit and pesto crostini.

Artisan Cheese Platter

\$60 for 8-10 GUESTS

A selection of artisan cheeses,
fruit and pesto crostini

PINWHEELS:

**Our Pinwheels are rolled up snug and pretty
in whole wheat tortillas, cut on the bias,
yielding 64 1" Pinwheel "Bites"**

**Serves 8-12 guests as meal components or
12-16 guests as appetizers.**

THE ADRIENNE \$58

Salumi, boursin, basil, olive salad,
and radish sprouts

HOFFNER'S SISTER \$58

Horseradish cream, organic spinach, caramelized
onion, swiss cheese, and braised beef

TROUT +RADISH \$58

Smoked trout and radish with
horseradish cream cheese and arugula

FARM SESSION \$58

Smoked turkey, fig jam, goat cheese
boursin, spinach, and chives

PIMENTO \$58

Pulled pork, pimento cheese, red cabbage,
cucumber, spinach, and shallots

Hors d'oeuvres

(20 COUNT MINIMUM PER ITEM)

Bacon Wrapped Figs \$4

3 each per guest/GF

Bacon Wrapped Stuffed Figs \$5

3 per guest/GF

filled with herbed goat cheese

Savory Miniature Cheesecakes

baked in Phyllo Shells \$4

3 per guest (also available in cake size)

CHOOSE ONE FLAVOR:

~Artichoke & roasted garlic~

~Smoked Trout & dill~

~Bacon and Chives ~

~Sage and Apricots~

~Pimento~

Light & Tiny Skewers \$4

2 each per guest/GF

~salami + gouda + cornichon~

~fresh mozzarella + basil + grape tomato~

Seared Flank Steak Ribbons \$5

4 oz per guest/GF

Shrimp Cocktail \$5

4 per guest/GF

Prosciutto Wrapped Asparagus \$5

4 per guest/GF

Miniature Pate en Croute \$5

(portable pate in phyllo shells)

3 per guest

~Salmon~

~Pork & Fig~

~Truffled Cauliflower~

Stuffed Endive \$5

3 each per guest/GF

~curry tuna salad~

~blue cheese+apple+walnut~

Sweet Tooth

(20 COUNT MINIMUM PER ITEM)

Flourless Chocolate Miniature Tortes

w/ Chocolate Ganache

\$3 per person

Orange Pistachio Miniature Cakes

w/Vanilla Buttercream

\$3 per person

Banana Walnut Miniature Cakes

w/ Cardamon Buttercream

\$3 per person

White or Dark Chocolate Mousse

w/ fresh berries

\$2 per person

Dark Chocolate Truffles

~dusted with cocoa /\$2 per person

~dusted with chopped nuts /\$3 per person

Panna Cotta Jars

(20 minimum of each flavor)

served in 4oz quilted glass Ball jars

~Matcha w/ black sesame brittle

~Espresso w/almond brittle

~Coconut w/ fresh tropical fruit

~Lemon w/ blackberry sauce

\$3 per person

Platters

Brownie Bites, Cookies & fresh fruit

\$45 platter

serves 16-20

Fresh Fruit Arrangement

\$45 platter

serves 16-20

Chevre, Local Honey, & Seasonal Fruit Cheesecake

\$45 platter

serves 16-20

Sandwiches

BOXED LUNCH

15 Guest minimum for boxed lunch orders.
includes chips and a shortbread cookie/\$1 upcharge for
gluten-free bread.
\$11 each

PLATTERS

8 SANDWICHES OR WRAPS ROLLED & CUT ON THE BIAS,
SERVED ON A PLATTER WITH POTATO CHIPS & FRUITS
\$88

The Picnic Club

Braised beef, turkey, bacon, spinach, tomato,
and mayo on multigrain

Veggie Blast

Radish sprouts, shredded carrots, cucumber,
tomato, arugula, and red wine vinaigrette with
choice of pimento cheese spread, rosemary goat
boursin, or hummus on multigrain.

Egg Salad

Egg salad with shallots, fennel, mayo, salt,
pepper, spring mix, and pepita basil pesto on a
ciabatta bun.

Chicken Salad Sandwich

Rosemary roasted grape chicken salad, topped
with arugula, pepita basil pesto, shaved shallots,
and served on a ciabatta bun.

Braised Beef

Slow braised beef, smoked gouda, dijonaise,
pickled shallots, and arugula on multigrain.

Lunchbox Classic

pulled pork, white cheddar, tomato, lettuce, and
yellow mustard on multigrain.

Bahn Mi

Chicken, sliced cucumber, cilantro, shredded
carrot, white cabbage, red chili mayo, and pork
pate on a ciabatta bun.

Triple Cheese

White cheddar, swiss, smoked gouda, and pesto
on multigrain.

Avocado B.L.T.

pesto, avocado, bacon, spring mix, tomato,
mayo on multigrain

Entrée Salads

BOXED LUNCHES

15 guest minimum for boxed lunch orders.
Five minimum per type of box.

PLATTER PRESENTATION

PRESENTED ON AN OVAL PLATTER FOR
FAMILY STYLE MEALS, \$11 per guest

Captain Cobb \$11

Bacon, chicken, egg salad, avocado, blue
cheese, tomato, and red cabbage over spring
mix with creamy garlic dill.

Nicoise Salad \$11

spring mix, long beans, tomato, olives,
smoked trout, mustard dill potatoes, egg
salad, and red wine vinaigrette.

Main Course

GF=Gluten Free, V=Vegan

BY THE PAN

(serves 10-12)

Sherry Herbed Chicken \$36 (GF)
chicken breasts braised in sherry, shallots, & Italian herbs yielding tender savory results

Apple Cumin Pulled Pork \$38 (GF)
boneless pork butt rubbed in spices, braised in apple cider yielding a zippy sweet flavor

Barbacoa Coffee Brisket \$58 (GF)
beef brisket rubbed in a hint of coffee & a barbacoa style blend, braised for hours yielding deep rich flavors

Roasted Grape Chicken Salad \$45 (GF)
Poached chicken breast tossed with roasted grapes, toasted almonds, rosemary aioli, salt, and black pepper. Sweet and savory comfort food!

Curried Coconut Chicken Salad \$45 (GF)
Poached chicken breast tossed with cilantro, scallions, chopped onion, and coconut curry dressing. Low fat with gigantic flavor!

Fennel Shallot Egg Salad \$45 (GF)
Hard boiled eggs, mayonnaise infused with caramelized shallots and sautéed fennel, salt, pepper.

Shrimp Ceviche Salad \$55 (GF)
Citrus Serrano Shrimp Ceviche

Antipasti Salad \$55 (GF)
Salumi, manchego, artichokes, bell peppers, olives, roasted garlic, fresh oregano, parsley, lemon zest

PER GUEST

(15 minimum order)

Herbed Chicken Breast \$5 per guest (GF)
Braised Chicken Breasts braised slowly with fresh herbs, shallots & sherry cooking wine

Pork Tenderloin \$6 per guest (GF)
Rubbed in spices, seared & braised with turnips, apple cider, shallots topped with fresh cut parsley

Coffee Braised Brisket \$6 per guest (GF)
Brisket trimmed & rubbed with house recipe seasonings, coffee & spices, seared & braised with sherry cooking wine

Chicken Fricasee \$9 per guest
Pan seared chicken simmered in a white wine shallot and garlic reduction cream sauce with wild mushrooms, carrots, peas, and fennel, served with wild rice

Lemongrass Chicken \$9 per guest (GF)
House made lemongrass sauce slow simmered with thin slices of tender chicken breasts (or smoked tofu strips) with long beans, carrots, bamboo shoots, and shiitake. Served with 8 oz Wild Rice per order.

Caribbean Burrito \$11 per person
(12 minimum)
Your choice of chicken, brisket, pork, or savory baked tofu slow-braised with onions, sweet potatoes, and peppers in Caribbean spices, orange juice, black beans, brown rice, white cheddar, and a touch of brown sugar. Served with tortilla chips, fresh guacamole and salsa.

Sides

GF=Gluten Free, V=Vegan (serves 10-12)

Simple Garden Salad (V) \$36

Spring Mix topped with chopped celery, shredded carrots, cucumber, tomato & sunflower seeds w/ Red Wine Vinaigrette (vegan) or Creamy Garlic Dill Dressing (not vegan)

Sesame Rice Noodles (GF, V) \$38

Broccoli, kale, carrots, edamame, and red bell peppers tossed in a sesame vinaigrette and toasted sesame seeds.

Spinach Orzo Salad \$38

Baby organic spinach, kalamata olives, red onions, tomatoes, toasted sliced almonds, and orzo pasta in a red wine vinaigrette with crumbled feta

Pesto Orzo Salad \$38

Orzo pasta, sun dried tomato, fresh mozzarella, and chives tossed in pesto.

Lentil Salad \$36 (GF, V)

Lentils, finely chopped carrots and celery, red onion, and lots of fresh parsley tossed in a red wine vinaigrette.

Wild Rice Tabouleh \$38(GF) (V)

Organic quinoa, cucumber, fresh tomato, parsley, mint, scallions, garlic, salt, pepper, and lemon juice.

Brussels and Kale \$36 (GF)

Shaved brussel sprouts, sliced toasted almonds, chiffonade kale, and parmesan tossed in a lemon shallot dressing.

Lime Zested Fruit Salad \$38(GF, V)

Tropical and seasonal with zest of lime – zing!

Japanese Ginger Slaw \$36(GF, V)

Cabbage, carrots, and scallions tossed in a ginger miso dressing.

Creamy Classic Slaw \$36(GF)

Traditional creamy coleslaw with a zippy mayonnaise dressing.

Nina Potato Salad \$38(GF, V)

Redskin potatoes, green beans, olives, parsley, and roasted red pepper.

Mac and Cheese \$36

BUFFALO: Frank's Hot Sauce and blue cheese crumbles.

HERBED GOUDA : smoked gouda & thyme, basil, oregano

Roasted Vegetables & Goat Cheese \$38(GF)

Zucchini, summer squash, eggplant, roasted red peppers, garlic, Italian herbs & olive oil, topped with goat cheese

Cider Braised Vegetables \$38 (GF) (V)

Seasonal vegetables, carrots, potatoes, fresh herbs, garlic, onion, salt, pepper, sugar, apple juice & cider vinegar, and olive oil tossed and slowly braised

Caramelized Brussel Sprouts \$36 (GF) (V)

Brussel sprouts roasted and caramelized in olive oil, salt, and pepper in shallots.

Truffled Lima Beans \$32 (GF)

lima beans with butter, truffle oil & fresh cracked black pepper

Au Grautins \$38

Choose from the following list:

~Scalloped Redskin, Sweet Potato, White Cheddar

~Fennel, Carrots, Broccoli or Cauliflower,

Thyme, Rosemary

~Diced Yukons, Truffle Oil, Coarse Black

Pepper and Sea Salt

Candied Sweet Potatoes \$36 (GF)

Wedges of peeled sweet potatoes roasted in brown sugar, rosemary butter, and spices. Served with toasted pecans.

Curry Lentil Pilaf \$36 (GF) (V)

Curried aromatic basmati rice with lentils, carrots, golden raisins, onion, and fresh mint.

Cheesy Polenta and Peppers \$36 (GF)

Polenta, white cheddar, tobacco buttered bell peppers, scallions, and basil.

Creamy Mushroom Orzo Risotto \$38

Orzo takes the place of risotto and simmers with lemon, wild mushrooms, shallots, garlic, and cream.

