

# May

PLATED MENU

## STATIONARY HORS D'OEUVRES

cheese and charcuterie  
*seasonal pickles, fruit  
preserves, and crackers*  
vegetable crudités  
*whipped feta dip and  
beet hummus*

## PASSED HORS D'OEUVRES

bbq chicken sliders  
*pickles, aioli, and crispy shallots*  
mini carnitas tacos  
*pickled onion, cilantro lime crema*  
mini grilled cheeses  
*rye bread, balsamic reduction*

## PLATED FIRST COURSE

chickpea and cucumber salad  
*cherry tomatoes, feta, kalamata olives, mint, parsley,  
and red wine vinaigrette*  
naturally leavened bread  
*whipped herb butter*

## PLATED MAIN COURSE

malbec braised short ribs  
*rhubarb BBQ sauce, grilled asparagus,  
and garlic chive whipped potatoes*

rosemary and thyme roasted chicken  
*pesto, grilled asparagus,  
and brown butter sweet potato puree*

chimichurri cauliflower steak  
*grilled asparagus and garlic chive whipped potatoes*

## DESSERT

assorted sweets  
*cider donuts from atkins farm  
buckwheat chocolate chip cookies  
dark chocolate brownies*

## LATE NIGHT TACOS

from the food truck  
*barbacoa tacos  
chicken tinga tacos  
asparagus black bean tacos*

# June

## PLATED MENU

### STATIONARY HORS D'OEUVRES

antipasti spread

cured meats, italian cheeses, roasted olives, marcona almonds, marinated artichokes, seasonal pickles, and focaccia

vegetable crudités

charred red pepper hummus

### PASSED HORS D'OEUVRES

crab cakes

lemon dill pesto

crispy fried potatoes

roasted garlic aioli, smoked paprika oil, and parsley

brown butter seared scallops

saffron beurre blanc and chives

### PLATED FIRST COURSE

arugula salad

strawberries, marcona almonds, snap peas, ricotta salata,

edible flowers, and apple ginger vinaigrette

naturally leavened bread

whipped herb butter

### PLATED MAIN COURSE

peppercorn crusted tenderloin

garlic scape chimichurri, fried onions, braised collard greens, and crispy fingerling potatoes

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seared salmon

ginger scallion vinaigrette, roasted summer squash, and crispy fingerling potatoes

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herby kale pesto pasta

buttered walnuts, basil, and crispy shallots

### DESSERT

sundae bar

ice cream from flayvors of cooks farm, strawberry rhubarb compote, chocolate sauce, salted caramel, and almond and peanut crumble

JULY

FAMILY STYLE MENU

## STATIONARY HORS D'OEUVRES

cheese and charcuterie with seasonal pickles, fruit preserves, and crackers

vegetable crudités with roasted red pepper dip

## PASSED HORS D'OEUVRES

sweet and sour meatballs with beet molasses and parsley

fancy pigs in a blanket: linguica in puff pastry with dijon aioli

scallion and red pepper hush puppies with dill aioli

## PLATED FIRST COURSE

young greens with apple, feta, pickled shallots, radish, herbs, and lemon honey vinaigrette

naturally leavened bread with whipped herb butter

## FAMILY STYLE MAIN COURSE

lemon-basil marinated whitefish with blistered cherry tomato gremolata

grilled hangar steak with crispy shallots and smoked tomato butter

oyster mushroom risotto with leeks, parmesan, basil, and pomegranate molasses

grilled broccolini with sesame chile brown butter and caramelized onions

crispy potatoes with saffron aioli, charred red peppers, and scallions

## DESSERT

s'mores, peanut butter buckeyes, classic brownies, and brown butter chocolate chip cookies

# SEPTEMBER

family style

menu

## STATIONARY HORS D'OEUVRES

cheese and charcuterie      seasonal pickles, fruit preserves, crackers

vegetable crudités      lemon black pepper hummus, buttermilk ranch

## PASSED HORS D'OEUVRES

pulled pork sliders      cabbage slaw, sriracha aioli

crostini      peach bruschetta, basil whipped ricotta, blistered  
cherry tomatoes, balsamic tomato vinaigrette

flatbread      basil pesto, ricotta, capicola, cherry tomatoes

## PLATED FIRST COURSE

arugula salad      grape tomatoes, pickled carrots, herbed croutons,  
red onion, cucumbers, creamy italian dressing

naturally leavened bread      whipped herb butter

## FAMILY STYLE MAIN COURSE

lemon dill roasted chicken      heirloom mushroom cream sauce

braised brisket      citrus pistou

penne primavera      roasted delicata squash, shiitakes, sautéed kale

herbed mashed potatoes      garlic confit

autumn roasted vegetables      lemon brown butter

## DESSERT

warm apple crisp      cardamom crumble, vanilla ice cream

OCTOBER  
*meze*  
BUFFET

STATIONARY  
HORS D'OEUVRES

meze spread with vegetable crudités, muhammara, marinated feta, olives, mint tabbouleh, za'atar pita, and spiced chickpeas

PASSED  
HORS D'OEUVRES

sweet and sour meatballs with peach molasses  
frico with honeynut squash, creme fraiche, and maple sea salt  
crostini with balsamic glazed garlic, apple, and thyme

BUFFET STYLE  
MAIN COURSE

young greens with roasted red kuri squash, toasted pecans, apples, goat cheese, and cider honey vinaigrette  
sourdough bread with whipped herb butter  
slow roasted salmon with lemon, herb butter, and romesco sauce  
braised short ribs with red wine and balsamic glazed shallots  
cavatappi with bechamel and herbed breadcrumbs  
white wine risotto with pine nuts, parmesan, and sage  
brown butter seared honey nut squash  
with crispy brussels sprouts, lemon, and fried rosemary

DESSERT

apple crisp with cardamom crumble



# BUFFET MENU

## STATIONARY HORS D'OEUVRES

### CHARCUTERIE BOARDS

Cheddar and Gouda Cheeses, Seasonal Pickles, Fruit Preserves, and Crackers

### VEGETABLE CRUDITÉS

French Onion Dip

## PASSED HORS D'OEUVRES

### STUFFED MUSHROOMS

Pecorino, Shallots, and Herbed Breadcrumbs

### MINI KOREAN BBQ BEEF TACOS

Radish Slaw and Cilantro Crema

### BUTTERNUT SQUASH AND APPLE BRUSCHETTA

Thyme Ricotta and Balsamic Port Reduction

## PLATED FIRST COURSE

### KABOCHA SQUASH SOUP

Ginger, Coconut Milk, Lime, and Basil

### SOURDOUGH AND RYE BREADS

Whipped Herb Butter

## BUFFET STYLE MAIN COURSE

### CIDER BRAISED BRISKET

Jus and Cranberry Gremolata

### GARLIC AND HERB ROASTED CHICKEN

Lemon Caper White Wine Sauce

### SQUASH RAVIOLI

Sunchoke and Sage Puree and Toasted Pepitas

### WHIPPED CHIVE POTATOES

Garlic Confit and Brown Butter

### CRISPY BRUSSELS SPROUTS

Parmesan, Lemon, and Garlic

## DESSERT

### CHOCOLATE MOUSSE

Sea Salt and Lillet Whipped Cream

### SWISS CHOCOLATE AND ALMOND BLONDIES

