



Catering Menu

Salad/Grazing Platters

Caprese Salad

Fresh Mozzarella, Tomatoes, Roasted Red Peppers, Fresh Basil and Topped with a Fig Balsamic Glaze

Baby Kale Salad with Baby Heirloom Tomatoes, Cranberries, Goat Cheese, and Lemon Thyme Vinaigrette

Steak House Spinach Salad

Baby Spinach, Maple Cut Roasted Bacon, Sliced Portobello Mushroom, Grape Tomatoes topped with Goat Cheese Crumble and a warm Dijon Vinaigrette

Tomato, Cucumber and Chickpea Salad

Quinoa and Kale Salad

Local Greens Salad

Blend of Local Greens, Grape Tomatoes, Radish, Carrots, Cucumber and Chopped Red Onion, Roasted in Season Vegetables tossed in a Balsamic, Olive Oil, topped with Pine Nuts

Local Crudit 

Assorted Fresh and Local Vegetables served with both a Green Goddess and Hummus Dip

Grazing Meat and Cheese Platters

Assorted Meats and Local Cheeses served with Imported Nuts, Honey, Crackers and various Seasonal Accompaniments

Fruit and Nut Platters

Main Courses

Brick Brined Chicken

Brined bone in or bone out chicken grilled with garden herbs on a bed of corn relish and topped with pickled onions

Grilled Chicken Piccata

Wine and lemon marinated chicken breast grilled then topped with a lemon, parsley and wine sauce

Chicken Marsala

Seared chicken breasts slow cooked in a mushroom, pancetta and marsala wine sauce



Chicken Rollatini

Chicken breast stuffed with prosciutto, fresh mozzarella and roasted red pepper

Roasted Chicken Scarpello

Roasted boneless chicken thighs with sausage, potatoes and vinegar peppers

Roasted Thyme Pork Loin

Slow roasted pork loin with fennel and thyme topped with natural juices

Pulled Pork

Slow roasted pork butt served with house made BBQ sauce

Maple Glazed Pork Loin

Pork tenderloins, roasted and topped with a maple glaze reduction

Chimichurri Marinated Skirt Steak

Marinated for 24 hours, grilled to perfection and topped with chimichurri sauce

Citrus soy marinated skirt, flank, or hangar- 24 hour marinated in citrus, soy, and ginger

Smoked Brisket

Sliced and served with choice of sauces

Roasted Cauliflower Steaks

Marinated roasted cauliflower steaks, celery leaves and hearts, seared mushrooms, toasted sunflower seeds, chive oil, brown butter caper sauce

Salmon

Poached or Roasted, topped with chimichurri, wasabi honey butter, balsamic glaze or Dijon herb crusted

Swordfish Steaks

With a pineapple salsa

Shrimp Francese

Jumbo shrimps, seared and topped with a lemon butter sauce

Shrimp and Soba noodles

Tofu- Teriyaki or Lemon Herb Marinated Tofu Steak



Starch

Wasabi mashed potatoes
Horseradish smashed potatoes
Garlic whipped potatoes
Garlic Parmesan potato wedges
Manchego polenta cake
Roasted Dijon fingerling potatoes
Israel couscous with cranberry and feta
Wild rice pilaf
Couscous and cucumber salad
Roasted vegetable and farfalle salad

Vegetable

Summer stir fry vegetables
Roasted baby carrots w/ citrus yogurt, carrot top pesto, and sesame
Roasted baby vegetables
Blistered shishito pepper medley
Roasted pomegranate Brussel sprouts
Braised kale
Wilted spinach with garlic
Grilled local vegetable platter
Spring Pea and Potato Salad
Baby potato, bacon and chive salad

Pasta

Penne a la Vodka
Baked Ziti
Tortellini Carbonara
Five Cheese Smokey Mac and cheese
Farfalle w/ arugala pesto sundried tomatoes and pine nuts topped with ricotta salata
Primavera