

CATERING DINNER MENU~SUMMER



CREATE YOUR OWN MENU WITH CHOICE OF 1 SALAD,
2 STARTERS AND 2 ENTREES

ADD ON

Cheese & Charcuterie Board

Displayed with a selection of breads, olives, grilled marinated seasonal vegetables, honey nut butter + balsamic reduction

FROM THE GARDEN

House Salad

Arugula, pickled onion, artichokes, pine nuts, sweet drops, goat cheese, lemon & olive oil dressing

Golden Beets

Third Way Farm mixed greens, whipped goat cheese, grapes, candied walnuts, honey lemon poppy seed vinaigrette

Caesar

Chopped romaine, brioche crumble, fried capers

Fried Chickpea Salad

Mixed greens, cucumbers, confit tomatoes, black beans, diced onions, hummus dressing

Panzanella Salad

Tomatoes, mozzarella, croutons, olive oil, balsamic & fig reduction

Mediterranean Salad

Whipped feta, cucumber, olive, & antipasta, tomatoes, sliced red onion, Italian dressing, mixed greens

Spinach Salad

Strawberries, balsamic vinaigrette, sliced red onion, crumbled feta



STARTERS

Tomato Bruschetta

Basil, 18 year aged balsamic, toasted baguette

Fried Mozzarella

Pretzel crust, pomodoro sauce

Arancini

Chef inspired

Cream of Crab Shooters

Crab, Old Bay

Gazpacho Shooters

Tajin crema, tortilla strips

Mini Crab Cakes

Ancho chili & jalapeño cakes, cilantro lime cream, pico

Whipped Feta

Marinated olives, hot honey, grilled flatbread

Beef Tartare

Filet, chimichurri, fire roasted red pepper & caper aioli, grilled flatbread

Dry Aged Beef Sliders

Brad's Farm beef, bacon, caramelized onions, Keyes Creamery smoked cheddar, cumin aioli

Crab Dip

Roasted red pepper & garlic, artichokes, toasted baguette

Classic Hummus

Grilled vegetables and flatbread

Shrimp Cocktail

Lemon & cocktail sauce

Lump Crab Flatbread

Tomato confit, white sauce

Mediterranean Flatbread

Hummus, confit tomatoes, artichokes, roasted red peppers, olive tapenade, chimichurri

Amante de la Carne Flatbread

Spicy sausage, bacon, meatballs, marinara

Kennett Square Flatbread

Herbed ricotta, caramelized onions, roasted garlic, wild mushrooms, hot honey

ENTREE

Bistro Steak au Poivre

Black angus local beef, parmesan truffle frites, peppercorn gravy

Chicken Madeira

Herb risotto, shitake mushroom, madeira demi pan sauce

Scallops

Corn & bacon hash, lemon & dill cucumber salad, salsa verde

Grilled Shrimp

Corn coulis, roasted vegetables, chimichurri

Teriyaki Daikon Radish

Coconut rice, sauteed kale & mushroom

Market Fish

Charred cherry tomatoes, squash noodles, salmoriglio

Lobster Mac + Cheese

House cheese blend, panko crust

ADD ON - DESSERT

Chef Inspired Cheesecake

Seasonal with graham cracker crust

Triple Chocolate Mousse

White, milk & dark chocolate, hazelnuts, puff pastry, orange caramel

Assorted Mini Desserts

Mini mousse cups, cheesecakes, cookies & brownies with fresh fruit