

CATERING DINNER MENU ~ FALL



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

roasted beets, shredded apple,
walnut crumble, walnut coated goat cheese, maple +
apple butter vinaigrette

Caesar

flash grilled, parmesan crisp, fried capers,
brioche crumble, pecorino romano, caesar dressing

Kale Salad

cranberry jam, apple, cucumbers,
leeks, toasted almonds, rosemary croutons,
ginger infused balsamic, olive oil

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

Fried Mozzarella

Pretzel crust, pomodoro sauce

Arancini

Chef inspired

Cream of Crab Shooters

Crab, Old Bay

Butternut Squash Shooters

brown sugar crouton, fried sage

Mini Crab Cakes

horseradish tartar sauce, pepper + sage gremolata

Whipped Brie

balsamic apple chutney, lavender honey, crostini

Beef Tartare

filet, fire roasted red pepper & caper aioli,
cured egg yolk, roasted garlic cracker,
rosemary + sage chimichurri

Dry Aged Beef Sliders

Brad's Farm beef, bacon, caramelized onions,
Coopers cheddar, cumin aioli

Crab Dip

Roasted red pepper & garlic, artichokes,
toasted baguette

Pumpkin Hummus

roasted pumpkin seeds, flatbread, carrot ribbon

Lump Crab Flatbread

Tomato confit, white sauce

Great Pumpkin

pumpkin hummus, toasted pumpkin seeds, carrot
ribbons, sage artichokes, cranberry gastrique

Gobble Till You Wobble

roasted turkey, cranberry jam, caramelized onions,
goat cheese, rosemary + sage chimichurri

Grilled Apples + Brie

ricotta, caramelized onions, andouille sausage

ENTREE

Bistro Steak au Poivre

Black Angus local beef, parmesan truffle frites,
peppercorn gravy

Cider Glazed Chicken

pan seared, roasted brussels sprouts,
herbed risotto

Cauliflower Steak

cranberry gastrique, butternut squash puree,
sautéed kale, coconut curry marinade

Market Fish

pine nut dust, cauliflower rice,
sautéed leeks + parsnips, chili beurre blanc

Shrimp + Grits

andouille grits, cajun trinity vegetables,
citrus BBQ sauce

Lobster Mac + Cheese

House cheese blend, panko crust

ADD ON - DESSERT

Chef Inspired Cheesecake

Seasonal with graham cracker crust

Flourless Chocolate Torte

brandy cherries, pistachio, orange zest,
whipped ganache

Assorted Mini Desserts

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

