

CATERING LUNCH MENU ~ FALL



COLD

Express Station Lunch

Choice of two salads, two sandwiches,
served with house corn or potato chips

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

Ultimate Chopped

Mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Salad Add Ons

blackened chicken - \$8, grilled filet - \$12
grilled shrimp - \$10, blackened tuna - \$10
seared salmon - \$11

COLD SANDWICHES

choice of multi grain, ciabatta, brioche roll

Blackened Tuna BLT

Garlic aioli

Brad's Roast Beef

Garlic horseradish cream, gruyere, tomato, red onion

Chicken Salad

Honey Dijon mustard, walnuts, tomato, romaine

Gobble Till You Wobble

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

HOT

Station Lunch

Choice of one salad, one cold sandwich, &
two hot items, served with chips of frites

HOT SANDWICHES & FLATBREADS

Dry Aged Beef Sliders

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

Lump Crab Flatbread

Tomato confit, white sauce, house cheese blend

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Great Pumpkin

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

Grilled Apples + Brie

ricotta, caramelized onions, andouille sausage

ENTREES

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

ADD ONS

Cheese + Charcuterie Board

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

Cream of Crab Soup

Local fresh cream, lump crab,
dry sherry, local bread

Butternut Squash Soup

brown sugar crouton, fried sage

Lobster Mac + Cheese

House cheese blend, panko crust

Crab Dip

Roasted red pepper & garlic,
artichokes, toasted baguette

Pumpkin Hummus

roasted pumpkin seeds, flatbread, carrot ribbon

Whipped Brie

balsamic apple chutney, lavender honey, crostini



Chef Inspired Cheesecake

Seasonal with graham cracker crust

Triple Chocolate Mousse

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

Assorted Mini Desserts

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

