



Winter Catering Menu

Stationary Items

CHEESE DISPLAY

Assortment of Locally-sourced Cheeses Garnished with Raspberry, Apple Butter and Wildflower Honey Assorted Crackers

CHARCUTERIE DISPLAY

Assortment of Sliced Meat to include a selection of 3 of the following:

Smoked Country Ham, Lebanon Bologna, Bresaola, Porchetta, Speck, House-made Chicken Liver Mousse, House-made Foie Gras Mousse Terrine

SMOKED FISH DISPLAY

House-smoked Fish of the Season with Assorted Breads and Chef's Choice Accoutrement

FIRE ROASTED VEGETABLE MOSAIC

An assortment of Fire Roasted Vegetables served with Olive Oil, Roasted Garlic and Goat Cheese Crostini

FRESHLY BLANCHED AND PICKLED VEGETABLES

Served with House-made Yogurt Ranch Dressing

Passed Hors d' Oeuvres

POTATO AND CABBAGE PANCAKE
Fermented Kimchee and Soy Reduction

CRISPY DUCK CONFIT
Duck, Blue Cheese, Pickled Cherry wrapped in
Crispy Brik Pastry

SHORT RIB FLATBREAD
Slow-cooked Short Rib, Horseradish and Bacon
Marmalade

BUTTERNUT SQUASH and FOIE GRAS PINXTOS
Roasted Squash, Foie Gras Torchon, Speck Ham
with Fig and Shallot Jam

CURED SPECK TOASTS
Whole Grain Toast with House Made Ricotta,
Black Shallots and Cured Speck

FOIE GRAS AND HUCKLEBERRY TOASTS
Cocoa Nibs and White Wine Reduction

BACON WRAPPED DATES
Stuffed with Blue Cheese Fonduta

HOUSE-MADE CROQUETTES Smoked Chicken,
Ham, or Truffled Mushroom with Romesco
Sauce

TEMPURA BEECH MUSHROOMS
Gluten-Free Corn Batter, Black Garlic Sauce

WILD MUSHROOM TOASTS
Black Vinegar Marinated Mushrooms and Goat
Cheese Mousse

BROCHETTES
Skewers of Marinated Beef, Chicken, Chorizo or
Shrimp

SPICY DEVEILED EGGS
Shaved Serrano Ham

CRISPY DUCK CONFIT
Duck, Blue Cheese, Pickled Cherry wrapped in
Crispy Brik Pastry

CORN TOSTADOS
Beef Tartare or Chicken Tinga

CRAB CAKE
Pan fried and served with Caper Remoulade

STUFFED MUSHROOMS FLORENTINE
Spinach, Ricotta and Parmesan

Soups

BEEF OR MUSHROOM CONSOMMÉ

Flavorful Broth

CARROT GINGER

Confit of Fennel garnish

WILD MUSHROOM

Cream Based, Truffle and Black Trumpet
Mushroom

POTATO LEEK

Yukon Gold Potato, Holland Leeks, Buttermilk
Scallion Espuma

PASTA e FAGIOLI

Tomato and White Bean Soup with Hand Torn
Pasta

PHILADELPHIA PEPPER POT

Thick Stew of Beef, Vegetables, Pepper and
other Seasonings.

CLAM CHOWDER

Cream based Chowder with Cape May Clams,
Wild Leek, Potato

Salads

GARDEN GREENS

Fresh Herbs and Black Walnut Vinaigrette

BOSTON BIBB

Toasted Pecans and Blue Cheese dressed with
White Balsamic Vinaigrette

SUNCHOKE AND CARROT

Shaved radish, Fresh Dill, Toasted Amaranth,
Fennel Vinaigrette

KALE

Shaved Mushroom, Garlic and Herb Bread
Crumbs, White Anchovy Vinaigrette

FALL HARVEST

Field Greens, Smoked Pear, Sheep's Milk Feta
and Toasted Hazelnuts

RED QUINOA AND ROASTED BUTTERNUT SQUASH

Red Wine Onions and Hearty Greens

BLANCH & SHOCK WEDGE

Artisan Blue Cheese, Crispy Shallots and Green
Meadow Farms Bacon

Entrees

NEW YORK STRIP

Smoked Turnip, Buckwheat and Mushroom
Risotto, Micro Arugula, Spruce Butter

SHORT RIB BOURGUIGNON

Eggplant Ratatouille, Sautéed Swiss Chard

LAMB CHOPS

Parsnip Puree, Roasted Baby Carrots, Date
infused Lamb Jus

SLICED LOIN OF VENISON

Chipotle Creamed Spinach, Charred Pearl
Onion, Toasted Amaranth, Peach Mustard

STRIPED BASS

Fermented Pea, Roasted Market Vegetables,
White Wine Emulsion

AIRLINE CHICKEN BREAST

Smoked Eggplant Ratatouille, Swiss Chard, Birch
Infused Jus

COQ AU VIN ROUGE

Chicken, Red Wine, Wild Mushrooms, Turnips
and Dijon Mustard

SLOW COOKED BEEF CHEEKS

Doc Martin Lima Beans, Saffron Potato Confit,
Crispy Leeks

FILET MIGNON

Mashed Sweet Potato, Creamed Chipotle Chard,
and Onion Rings

DRY AGED NY STRIP STEAK

Wild Arugula, Smoked Turnip and Sunchoke,
Spruce Butter and Beef Jus

PORK TENDERLOIN

Spiced Apple Butter, Sauerkraut, Maple
Bourbon Glazed Carrots

AIRLINE BREAST OF CHICKEN

Crisp Polenta Cake with Apple, Belgian Endive
an Birch Infused Chicken Jus

SEARED MAGRET DUCK BREAST

Castle Valley Grits, Parsnips, Cherry Duck Jus

PECAN CRUSTED FILET OF SALMON

Wild Rice, Broccolini, Meyer Lemon Buerre
Blanc

WINTER SURF AND TURF

Braised Short Rib and Pan Seared Scallops
Smoked Eggplant, Catalan Spinach, Herbed
Farro

Grain and Pasta Entrees

FORAGER'S PASTA

Local Market Vegetables, Heirloom Tomato, Broccolini, Pine Nut Pesto

FARMHOUSE SPAETZLE

Seasonal Vegetables, Spicy Wild Greens, Parmesan Whey Emulsion

DUCK LASAGNA

Black Garlic Pasta, Eggplant, Sundried Tomato and Fresh Herb Ricotta

TORTELINI WITH LAMB OR BEEF BOLOGNESE

Fermented Root Vegetable Salad

RAVIOLI FILLED WITH WINTER SQUASH, MUSHROOM, PORK OR CHICKEN

Seasonal Ragu

Desserts

FLOURLESS CHOCOLATE CAKE

Brandied Cherries, Crème Anglaise

PUMPKIN CHEESECAKE

Candied Apple Garnish

SEASONAL FRUIT CRISP

Maple Ice Cream

ASSORTED HAND-HELD DESSERTS

Mini Cannolis, Eclairs, Lemon Bars, French Macarons

CHOCOLATE MOUSSE CUPS

Crispy Dehydrated Meringue, Macerated Fruit, Cocoa Nib

CREMA CATALANA

Free-standing Crème Brûlée, Seasonal Fruit and Fresh Mint

CHOCOLATE POMAGRANATE CAKE

Raspberry Semifreddo