



Summer Catering Menu

Stationary Items

CHEESE DISPLAY

Assortment of Locally-sourced Cheeses garnished with Raspberry, Apple Butter, 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

SWEET CORN FRITTERS

Green Tomato Marmalade

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

FORAGER'S FLATBREAD

Seasonal Vegetables drizzled with Black Garlic Ricotta and Garnished with Micro Arugula

WILD MUSHROOM TOASTS

Black Vinegar Marinated Mushrooms and Goat Cheese Mousse

BROCHETTES

Skewers of Marinated Beef, Chicken, Chorizo or Shrimp

CHILLED CRAB SALAD

Served on Cucumber Chips, Fresh Horseradish and Lemon

CORN TOSTADOS

Beef Tartare, Chicken Tinga or Shrimp Ceviche

SPICY DEVILED EGGS

Shaved Serrano Ham

CHERRY TOMATO BROCHETTE

Fresh Goat Cheese

RATATOUILLE TOAST

Multi Grain Baguette, Sheep's Cheese Mousse

MELON CON JAMON

Compressed Cantaloupe, Smoked Country Ham, Spiced Yogurt

BLT TOASTS

Heirloom Tomato, Green Meadow Farm Bacon and Micro Greens on Toast Rounds

Soups

GAZPACHO

Freshly Picked Tomatoes, Cucumber and Herbs

CARROT GINGER

Confit of Fennel Garnish

CHICKEN CORN SOUP

Local Harvest Corn, Rich Chicken Broth, Free-range Egg

SEAFOOD BISQUE

Rich Lobster Broth, Local Clams, Smoked Mussels, Sherry Espuma

CLAM CHOWDER

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

Salads

TOMATO AND MELON

Baby Arugula, Ricotta lightly dressed with Black Garlic, Balsamic Vinegar and Olive Oil

GARDEN GREENS

Fresh Herbs and Black Walnut Vinaigrette

BOSTON BIBB

Toasted Pecans and Blue Cheese dressed with White Balsamic Vinaigrette

PANZANELLA

Tomato, Bacon, Green Onion, Garlic Croutons and Sherry Vinaigrette

FRESH PEAS AND CARROTS

Shaved Radish, Fresh Dill, Toasted Amaranth, Fennel Vinegar

KALE

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

WATERMELON AND FETA

Marcona Almonds, Arugula and Pickled Rinds

Entrees

COQ AU VIN BLANC

Wild Mushrooms, Turnips and Dijon

DAY BOAT SCALLOPS

Creamed Corn, Sumac Slaw and Horseradish
Potato Pancake

ROASTED AIRLINE BREAST OF CHICKEN

Grilled Stone Fruit, and Biodynamic Grain Salad

PAN ROASTED SHAD

Castle Valley Grits, Shad Roe, Red Russian Kale,
Capers and Sauce Salmis

SEA TROUT OR STRIPED BASS

Fermented Pea, Roasted Market Vegetables,
White Wine Emulsion

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

Local Peaches, Sardinian Cous Cous, Haricot
Vert

PAN SEARED AIRLINE BREAST OF CHICKEN

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

ROASTED BREAST OF DUCK

Grilled Plum, Bulgar, Fig

PAN SEARED FILET OF SALMON

Fresh Succotash, Lemon Verbena Butter

SUMMER SURF AND TURF

Crabcake and Petit Filet Asparagus, Dutchess
Potatoes and Sauce Béarnaise

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 STUFFED WITH WINTER SQUASH,

MUSHROOM, PORK OR CHICKEN

Seasonal Ragu or Primavera

FARMHOUSE GNOCCHI Red Long Beans, Sun

Dried Cherry Tomato, Wild Mustard Greens and

Whey Emulsion

Desserts

FRESH SEASONAL LOCAL BERRIES

Sabayon

ASSORTED HAND-HELD DESSERTS

Mini Cannolis, Eclairs, Lemon Bars, French Macarons

CHOCOLATE MOUSSE

Crispy Dehydrated Meringue, Macerated Fruit, Cocoa Nib

FLOURLESS CHOCOLATE CAKE

Local Strawberry Coulis, Crème Anglaise

CHOCOLATE POMEGRANATE CAKE

Raspberry Semifredo

CREMA CATALANA

Free-standing Crème Brûlée, Seasonal Fruit and Fresh Mint

PEACH MELBA

Almonds, Raspberry Coulis, Peach Ice Cream