

2019 Summer Dinner Menu

Dinner Packages – Minimum of 50 Guests

1 Main, 1 Salad, 1 Vegetable, 1 Starch \$28 per person

2 Main, 1 Salad, 1 Vegetable, 1 Starch \$31 per person

3 Main, 1 Salad, 1 Vegetable, 1 Starch \$34 per person

Additional Side \$3 per person

Service & Rentals Not Included

Salad

Arugula

Shaved fennel, pecorino, pecans and stone fruit with citrus vinaigrette

Amazing Green Goddess

Crisp romaine, house-made croutons, egg, green beans, beets & Parmesan

Dry Farmed Early Girl Tomato Salad

Cucumber, thinly sliced red onions, Kalamata olives, feta, oregano vinaigrette

Farmers Market Salad with Champagne Vinaigrette

Grated carrots, beets, red cabbage, radish, sunflower sprouts and seeds

Spinach Salad

Strawberries, feta and almonds with golden balsamic dressing

Lemon and Cucumber Salad

Herbs, thinly sliced sweet onion with tangy vinaigrette and toasted sesame seeds

Corn Salad

Cherry tomatoes, arugula, zucchini, fresh herbs and citrus dressing

Country Potato Salad

Chopped egg, celery, onions, pickles, black olives, mayo and a touch of mustard

Savoy Cabbage Coleslaw

Crunchy garden veggies and tangy dressing

Moroccan Carrot Slaw

Cumin citrus dressing and currants

==Assorted Fresh House-Made Rolls, Butter==

Mains

Lemon and Rosemary Braised Chicken

Grilled chicken breast

Cherry tomato basil relish

Grilled Chicken Breast

Cherry tomato, basil relish

Mediterranean Braised Chicken

Sundried tomatoes, thyme, Kalamata olives and capers

Pulled Pork

Smoked in-house with house-made BBQ Sauce

Fennel Rubbed Pork Tenderloin

Stone fruit mustard

Slow Braised Pork Shoulder

Chermoula sauce

Grilled Petite Tenderloin

Red wine reduction (additional market pricing)

Porcini Rubbed Grilled Skirt Steak (additional market pricing)

Grilled Tri-Tip

Horseradish cream

Slow Braised Pot Roast

Rich red wine and thyme sauce

Smoked Beef Brisket

Chimichurri sauce (addition market pricing)

Grilled Salmon

Citrus relish OR salsa verde

Cannelloni or Lasagna

House-made with spinach and fresh ricotta

Vegetable

Broccolini

Toasted garlic

Green Beans

Crispy shallots and shallot oil

Summer Farmers' Market Ratatouille

Collard Greens

Smoky ham hock, onions & garlic (can be vegan)

Seasonal Roasted Vegetables

Salsa Verde

Super Greens

Mix of chard, kale, lemon, toasted garlic eggplant caponata

Mexican Roasted Corn

Cojita cheese, lime crema and cilantro

Starch

Creamy Mashed Potatoes

With chives

Roasted Sweet Potatoes

Tossed with thyme and chili flakes

Fingerling Potatoes

Caramelized onions and herbs

Sweet Potato Mash

With dairy cream OR coconut oil and sea salt

Polenta

Parmesan & mascarpone cheese

Lemon and Currant Quinoa

Herbs and shaved radish

Vegetarian Cannellini Bean Cassoulet
