

SAMPLE MENUS

These sample menus are representative of our style. We work with clients to create custom menus and consider seasonality and sustainability throughout the planning process.

JULY BUFFET MENU:

MENU

COCKTAIL HOUR

aperitifs: blueberry basil g/v tonics,
pink lemonade spritz with aperol
zucchini & squash blossoms with cider mignonette
caramelized garlic and goat cheese phyllos
lamb meatballs with mint
stuffed mushrooms with shitakes, scallions, and ginger
grilled grape leaves with chorizo and kale

BUFFET MAIN COURSE

fried chicken with corn relish
grilled swordfish and preserved lemon with hard boiled
eggs, olives, and red peppers
wild and white rice salad with saffron and currants
dirty farro
lightly pickled carrot and beet salad with parsley
fingerling potato salad with lovage and thyme
caprese with fresh and smoked mozzarella, assorted
tomatoes, and green bean salad with honey cashews
and green and purple basil
mixed green salad with cucumbers, dill
and buttermilk dressing
bread baskets on tables with challah and baguette

DESSERT

chocolate layer cake with chocolate buttercream,
strawberry rosewater jam, and whipped cream
tarts: lemon cream with blueberry, chocolate with
espresso cream, fresh raspberry

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AUGUST FAMILY STYLE MENU:

M E N U

PASSED HORS D'OEUVRES

fried zucchini and blossoms
little pizzas with smoked mozzarella
and local shitakes
meatballs
shrimp scampi

PLATED FIRST COURSE

heirloom tomato salad with house made ricotta,
pesto, frico, and greens
baskets with focaccia, bread sticks, and ciabatta

FAMILY STYLE MAIN COURSE

roast pork stuffed with pancetta and chard
chicken with vermintino, grilled lemons, and sage
farro with roasted red peppers and corn
green beans with pine nuts
eggplant caponata

DESSERT BUFFET

compote of peaches and blueberries, house made
lady fingers, and mascarpone

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SEPTEMBER BUFFET MENU:

Menu

HORS D'OEUVRES

spinach phyllo triangles
lamb meatballs with mint
smoked salmon tartare on cucumber round
deviled eggs with dukkah
fried zucchini with cider mignonette
little pizzas with mushroom, corn, and thyme

PLATED FIRST COURSE

local greens with frisée, poached pear, goat cheese, toasted walnuts, and maple vinaigrette
baguette and butter

BUFFET MAIN COURSE

braised beef with fall vegetables and horseradish sauce
jerk chicken
potatoes au gratin
wild rice with currants, lemon, and scallions
green beans with white beans, roasted red peppers, and olives
yellow and red beet salad with tarragon dressing