

Cocktail Reception

Hors d'oeuvres (\$7 per item per person)

Fried Oysters, tartar sauce

Eggplant Tapenade, toast

Duck Liver Pate, rye toast, herbs

Soy Marinated Eggs

Potato chips

Fried Pickled Chard Stems with ranch

Seasonal Salad Spoon

Cheese Platter

Charcuterie Platter

Family Style Dinner Options:

(3 course \$35/person, 5 course \$55/person)

Salads & Veggies (select 3):

Mixed Greens, white wine vinaigrette, apples, and red onion

Roasted Vegetable salad with herbs

Seasonal Salad

Fingerling Potatoes with strained yogurt and seasonal fermented vegetable

Roasted Carrots with harissa and herbs

Roasted Beets with garlic and cream

Braised Collard Greens with meat or vegan

Cavatelli (pasta) with tomato sauce, veggie bolognese or meat ragu

Mains (select 1):

Herb Brined Chicken Breast with shiitakes and chicken jus

Smoked Salmon Fillet with fermented green tomato beurre blanc

Grilled Teres Major Steak with Bordelaise

Roasted Butternut Squash with green curry and jasmine rice

Seasonal Vegetable Risotto

Desserts (select 1):

Olive Oil Cake with preserves

Fruit Crisp with cream (or ice cream for an additional \$3/person)

Chocolate Almond Cake wwith "Buttercream" (gluten free/dairy free)

Pate a Choux Doughnuts stuffed with chocolate pastry cream

Family Style Brunch

(\$35 per person, includes choice of 3 savory mains plus seasonal doughnuts for dessert)

Brunch mains (select 3):

Scrambled eggs

Meat Hash

Homefries or fried potatoes

Seasonal Salad

Bacon

Sautéed Vegetables

Tamales

Smoked bluefish salad

Frittata

Dessert:

Seasonal Doughnuts or Doughnut Holes