

SAMPLE SPRING CATERING MENU

Full Service Staffed Catering Menu

PASSED + SMALL PLATES

Artisanal Cheese and Charcuterie Board
with dried and fresh fruits, nuts, olives and cornichons

Grown-Up PB+ J : made with our Housemade Paté and Seasonal Jam
on fresh baked brioche

Flaky Ancient Grain Feuilleté Ham + Cheese “Sammie”

Hand Salad : made Seasonal Lettuces, Fresh Herbs, Shaved
Vegetables and a Seasonal House-made Dressing

Olive Oil and Herb Marinated Manchego Skewers with Citrus and Sultanas

Nordic Flatbreads with Crème Fraîche, Shaved Radish + Micro Herbs

Devilish Eggs: A playful take on deviled eggs with a variety of whimsical toppings.

Seared Halloumi with Honey and a Housemade Hazelnut-Coriander Dukkah

Baby Radishes with Beurre de Baratte, Maldon Salt + Spices

MEAT-CENTRIC MAINS

Slow Roasted Buckner Rack of Lamb served with Spiced Yogurt

Roasted Buttermilk Chicken: marinated in local buttermilk and roasted with herbs and lemon.

Colorado Flank Steak with Fresh Herb Pistou

Locally Raised Slow Roasted Pulled Pork Shoulder with seasonal accoutrements

VEGETARIAN MAINS

Brown-Butter Quinoa Stuffed Zucchini with Crispy Rancho Gordo Chickpeas
Charred Cauliflower Steaks with Carrot Romesco

Cacio e Pepe Polenta: Anson Mills Grains, Mascarpone and a Selection of Cheeses and Freshly
Cracked Pepper.

Wildly Local Mushroom Risotto with Hazel Dell Mushrooms, finished with Parmigiano Reggiano
and Fresh Herbs.

ON THE SIDE

Israeli-Spiced Couscous with Browned Butter

Harissa Roast Carrots with Essex Sheep Milk Feta + Dates

Roasted Cauliflower with Sultanas + Pistachios

Roasted Citrus Salad with
Oxford Gardens Arugula and Beets with an Orange Honey Vinaigrette

Anson Mills Marco Polo Grits: Anson Mills Course Yellow Grits with Beecher's Black and Green
Peppercorn Studded Cheddar.

Seasonal Apple Cider Slaw: Carrots, Red Cabbage and a Variety of Local Radishes

Cured's Infamous Macaroni + Cheese

Baked Rancho Gordo Corona Beans

DESSERT

Coconut Macaroon Tart with Seasonal Fruits

Chocolate Pots de Creme with Cultura Chocolate Ganache and Whipped Mascarpone

Meyer Lemon Tart with Vanilla + Honey Sablé Crust

Meringue Cloud Eton Mess
