

COCKTAIL HOUR

FALL SELECTIONS

BLOOMING HILL FARM HARVEST TABLE

(included)

AN ASSORTMENT OF
*sliced meats, cheeses, farm pickles,
seasonal crudite, & artisan breads*

PASSED WOOD-FIRED PIZZAS

choose three
additional = \$8 per guest

WINTER SQUASH
*squash puree, shaved squash,
Ricotta, hazelnuts, balsamic*
(V)

SLOW SMOKED BARBEQUE PORK
*pickled tomatillo, jalapeño, cilantro,
house-made barbecue sauce*

HEIRLOOM POMODORO
tomato, mozzarella & herbs
(V)

CACIO E PEPE
*pecorino, black pepper,
breakfast radish*
(V)

BRUSSELS & SAUSAGE
*Shaved brussels sprouts, housemade sausage,
parmigiano, mozzarella, horseradish crema*

APPLE & BACON
apple purée, cheddar, herbs

PASSED HORS D'OEUVRES

choose two
additional = \$8 per guest

“B.L.T.”
*fried green tomato, braised pork belly,
wild greens*

SOY MARINATED FARM EGG
spicy kimchi, daikon radish, cilantro
(GF, DF)

“BÁNH MÌ”
*roasted mushroom, cilantro,
carrot slaw, spicy aioli*
(V)

CHICKEN TINGA TOSTADA
*smoked peppers, tomato,
radish, cotija cheese*
(GF)

ARANCINI
spicy vodka sauce, fried basil
(V, GF)

BEET TARTARE CROSTINI
*whipped goat cheese, marinated beets,
parmigiano*
(V)

OPTIONAL STATIONARY ADD ON:

OYSTER RAW BAR
*\$4 per oyster
minimum 100 oysters,
recommended 3-6 per guest*

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free

*this item can be modified in order to accommodate the indicated dietary restriction

DINNER MENU

FALL SELECTIONS

ACCOMPANIMENTS

choose three
additional = \$8 per guest

FALL MESCLUN SALAD

*feta, roasted beets, shaved fennel,
golden balsamic vinaigrette*
(V, GF)

FARM POLENTA

*roasted winter squash,
toasted pepitas, pistachio*
(GF, V)

MUSHROOM FARROTTO

turnip, delicata squash, winter truffle
(V)

WOOD ROASTED

FALL VEGETABLES

peppers, carrots, parsnips, turnips
(VV, GF)

SMASHED & FRIED

BABY POTATOES

roasted garlic, rosemary
(VV, GF)

ROASTED WINTER SQUASH

braised greens, goat cheese, honey
(V, GF)

3 BEAN SALAD

*Cannellini, chickpea, black bean, grilled artichoke,
fennel, red onion, herb, lemon*
(VV,GF)

ENTRÉES

choose two
additional = \$14 per guest

BRAISED

LEG OF LAMB

tomato ragu, mint yogurt
(GF)

WOOD ROASTED

PORK CHOP

spicy apple compote
(GF, DF)

GRILLED WHOLE

STRIP LOIN

fall salsa verde
(GF, DF)

FILET OF

STEELHEAD TROUT

tomato, fennel, lemon yogurt
(GF)

BRICK OVEN

WHOLE CHICKEN

brined and finished with herb au jus
(GF, DF)

SWEET POTATO STEAK

chickpea beet purée, quinoa
(GF, VV)

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