

# COCKTAIL HOUR

SUMMER 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

### HEIRLOOM POMODORO

*tomato, mozzarella & herbs*  
(V)

### SUMMER SQUASH

*squash puree, shaved squash,  
chili flake, lemon, grana padano, basil*  
(V)

### CACIO E PEPE

*pecorino, black pepper,  
breakfast radish*  
(V)

### SWEET CORN & SAUSAGE

*cheddar, green onion*

### CONFIT TOMATO

*spicy marinated chiles,  
ricotta, herbs*  
(V)

### ALLA NORMA

*eggplant, tomato, ricotta salata,  
chili flakes, basil*  
(V)

## PASSED HORS D'OEUVRES

choose two  
additional = \$8 per guest

### SHRIMP LETTUCE WRAP

*marinated shrimp, cabbage slaw,  
lime, chiles, spicy soy honey sauce*  
(GF)

### CHERRY TOMATO CROSTINI

*confit garlic, herbs*  
(VV)

### GRILLED STONE FRUIT

*guanciale, balsamic, basil*  
(GF)

### SLOW-SMOKED PULLED PORK SLIDERS

*housemade bbq sauce,  
pickled onion, cilantro*  
(DF)

### MINI TOSTADA

*black bean, corn, tomato,  
pickled chiles, cotija*  
(V, GF)

### ARANCINI

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

## 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

SUMMER SELECTIONS

## ACCOMPANIMENTS

choose three  
*additional = \$8 per guest*

### FARM POLENTA

*braised mess o' greens,  
caramelized onion, balsamic*  
(V, GF)

### SWEET CORN & FREGOLA SALAD

*citrus vinaigrette, cilantro,  
pickled jalapeño, pickled onion*  
(VV)

### WOOD ROASTED SUMMER VEGETABLES

*carrots, eggplant, peppers,  
zucchini, onions, citrus gremolata*  
(VV, GF)

### HEIRLOOM TOMATO PANZANELLA

*wild greens, toasted croutons,  
kirby cucumber, parmigiano,  
red wine vinaigrette*  
(V)

### SUMMER SQUASH AGRODOLCE

*shaved raw & roasted zucchini,  
patty pan & yellow squash,  
toasted almonds, mint, sweet & sour vinaigrette*  
(V, GF, DF)

### SUMMER MESCLUN SALAD

*shaved carrot, radish, grilled wax beans,  
sesame, soy-ginger vinaigrette*  
(GF, VV)

### THREE BEAN SALAD

*cannellini, chickpea, black bean, grilled artichoke,  
summer squash, pickled red onion, herb, lemon*  
(VV,GF)

## ENTRÉES

choose two  
*additional = \$14 per guest*

### WOOD ROASTED PORK CHOP

*peach mostarda*  
(GF, DF)

### GRILLED WHOLE STRIP LOIN

*heirloom tomato salsa rossa*  
(GF, DF)

### FILET OF STEELHEAD TROUT

*eggplant caponata, lemon yogurt*  
(GF)

### BRICK OVEN WHOLE CHICKEN

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

### GRILLED EGGPLANT STEAK

*roasted summer ragu, quinoa*  
(GF, VV)

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