

Cocktail Hour Menu

Summer Selections 2025

HARVEST TABLE

(included)

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

PASSED HORS D'OEUVRES

(choose 2)

Arancini

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

Shrimp Lettuce Wrap

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

Caponata Crostini

*summer eggplant caponata, baguette,
basil, robiolina
(V, VV*)*

Trout Tartare Tostada

*sweet corn purée, pickled chilis
(GF, DF)*

Grilled Pesto Baguette

*arugula pesto, marinated tomatoes,
roasted peppers, mozzarella
(V, VV*)*

Slow-Smoked Pulled Pork Sliders

*housemade bbq sauce, cabbage slaw,
pickles, cilantro
(DF)*

PASSED WOOD FIRED PIZZAS

(choose 3)

Heirloom Pomodoro

*tomato, mozzarella & herbs
(V, VV*)*

Pasquale

*basil pesto, sun dried tomatoes,
marinated peppers, mozzarella
(V, VV*)*

Cacio e Pepe

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

Alla Norma

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

Sweet Corn & Sausage

cheddar, green onion

Summer Squash

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

RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce

staffed by BHF kitchen attendant

Oysters \$4 each (min. 100 pieces, recommended 3-6 per guest)

Clams \$3 each (min. 100 pieces, recommended 2-4 per guest)

Cocktail Shrimp \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

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

Dinner Menu

Summer Selections 2025

ACCOMPANIMENTS

(choose 3)

Summer Mesclun Salad

*shaved carrot, radish, stone fruit,
sesame, soy-ginger vinaigrette
(GF, VV, DF)*

Farm Polenta

*blistered cherry tomatoes, saba
(V*, GF)*

Sweet Corn & Fregola

*basil pesto, cherry tomatoes, pickled onion
(V)*

Wood Roasted Summer Vegetables

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

Heirloom Tomato Panzanella

*arugula, toasted croutons, kirby cucumber,
bocconcini, red wine vinaigrette
(V)*

Roasted Summer Bean Salad

*heirloom summer beans, roasted farm tomatoes,
mustard vinaigrette
(VV, GF)*

Cucumber Agrodolce

*golden raisin agrodolce, red onion, capers
(VV, GF)*

ENTRÉES

(choose 2)

Grilled Strip Loin

*heirloom tomato salsa rossa
(GF, DF)*

Filet of Steelhead Trout

*lemon yogurt & eggplant caponata
(GF, DF*)*

Brick Oven Chicken

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

Wood Roasted Pork Loin

*apricot mostarda
(GF, DF)*

Grilled Eggplant Steak

*sweet corn risotto, marinated cherry tomatoes
(VV, GF, DF)*

SILENT OPTION:

Grilled Eggplant Steak

*sweet corn risotto, marinated cherry tomatoes
(VV, GF, DF)*

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