

# the gård

## PRIVATE CATERING EVENTS

### Spring Menu

#### BREAD

Assorted fresh local bread, sticks & rolls served with herbed butter

#### SOUP

**Option I:** Ginger & carrot topped with cream & freshly grated ginger

**Option II:** garlic leek & potato topped with fresh chives & scallions

#### SALAD

Pickled beets, figs, crumbled goat cheese & seasonal greens  
topped with candied walnuts & Balsamic reduction

#### ENTREE

**Option I:** Roasted prime rib with Port Jus

**Option II:** Char grilled pork tenderloin with Jalapeño & red pepper Jelly

**Option III:** Fig & goat cheese stuffed free range chicken breast

**Option IV:** Char grilled salmon fillet rubbed with raw sugar, chili & sea salt

#### POTATO

**Option I:** Signature triple bogey baby new potatoes

**Option II:** Garlic, butter mashed Russet

#### VEGETARIAN OPTION

**Option I:** Butternut squash pasta with roasted garlic, caramelized red onion  
topped with Parmesan cheese, pine nuts and crispy-salted sage

**Option II:** Oyster mushroom and leek Risotto

#### VEGETABLE

**Option I:** Sautéed green beans

**Option II:** Sautéed asparagus

**Option III:** Roasted seasonal root vegetables

#### SWEETS

Selection of cakes, cheese cakes, fruit plate, puddings