

Catering Menu





Catering Menu

ENTREES

**sous vide pork belly, sage, fennel, caramelized onions
soubise**

pork tenderloin, bacon, whipped feta, oregano

pork chop, majoran, butternut squash pure

**saerkraut cabbage rolls, smoked pork ribs, paprika
gravy**

braised beef ragout, rosemary, grana padano

flank steak, mushroom, creme fraiche, chive

chicken roulade, prosciutto, smoked gouda, spinach

**chicken breast, sun dried tomatoes, fermented garlic,
parsley**

chicken breast, bell pepper ragout





Catering Menu

SIDE DISHES

roasted baby potatoes, confit garlic, rosemary

**scalloped potatoes, pecorino romano, thyme infused
cream**

fondant potatoes, butter, thyme, chicken velute

roasted carrots, lemon zest, thyme, brown butter

roasted radishes, pine nut gremolata

baked beans, smoked paprika, caramelized onions

fried onion rice & lentil medley

Catering Menu

S A L A D

caprese salad, tomatoes, fresh mozzarella, basil

**greek salad, tomato, cucumber, bell peppers, feta,
olives, oregano**

marinated green beans, shallot & garlic vinaigrette

**fire roasted bell peppers, garlic, parsley, red wine
vinaigrette**

**mixed greens, goat cheese, cranberries, Calabrian chile
vinaigrette**

Catering Menu

DESSERT

cheesecake, graham cookie crumble, raspberry jam

chocolate pot de creme, brownie crumble, cherries

creme brulee

tiramisu

banana pudding, butter cookie crumble