

food

by Chef Ty

**the eater**

apps. salads. entrees.

# the eater

- appetizer upgrades available
- does not include cost of service items, wares, other fees
- options included @ this pricing group
- please inquire for rates & availability for smaller parties

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- **weekend buffet minimum – 15 Guests**
- **weekend plated minimum – 12 Guests**

## salads

### the grilled fruit

seasonal fruit  
arugula. red onion. parmesan.  
white balsamic vinaigrette.

### the warm spinach

tender baby spoon spinach.  
spiced walnuts. pralines.  
goat cheese vinaigrette.

### the blt

butter lettuce. red onion.  
bacon. heirloom tomato.  
egg yolk cream dressing.

### the bittersweet

radicchio. baby kale. fennel.  
acorn squash. pine nuts.  
orange dijon dressing.

### the canvas

assorted baby greens.  
pecorino. shaved shallots.  
honey cider vinaigrette.

### the crouton

shredded iceberg. red onion.  
classic caesar dressing.  
buttered single crouton.

## soups

### zuppa funghi

sauteed oysters & criminis.  
caramelized onion.  
mushroom broth.

### green bowl

pureed spinach & asparagus.  
cream. white wine. herbs.  
cold pressed olive oil.

### corn & gourd chowder

corn, butternut, carrot,  
& pumpkin purees. white wine.  
roasted corn & squash.

### bombay pozole

bone broth. chickpeas.  
curry. tomatoes. coconut milk.  
red onion. shredded cabbage.

### gumbo essence

andouille broth. filé.  
celery. bell pepper. onion.  
tomatoes. roasted okra.

### bubble & squeak

vegetable broth. chives.  
roasted potatoes, brussels,  
carrots, onions, & peas.

# mains

## poultry

### **citron chicken tagine**

lemon marinated airline  
chicken breast. braised in  
turmeric & aromatics.  
preserved lemon pan reduction.

### **game hen au vin**

game hen quarters.  
braised in red wine, garlic,  
mushrooms, carrots, &  
demiglace.

### **picatta frita**

pounded breast of chicken.  
panko fried. finished with  
caper & lemon chardonnay  
cream sauce.

## meat

### **burgundy shortrib**

trimmed shortrib braised  
in red wine & aromatics.  
demiglass braise reduction.

### **applesauce pork**

pork loin brined in  
cider & thyme. roasted.  
apple agrodolce

### **polpette siciliana**

extra large meatballs.  
2/1/1 beef, pork, veal blend.  
tomato "sunday gravy"

### **cognac steak**

pounded marinated steak.  
pan-seared. finished w  
pan sauce, cream, & brandy.

### **rosemary cherry lamb**

rosemary crusted lamb  
rib chops. broiled &  
merlot cherry sauce..

### **beef tenderloin**

2 day house marinade..  
black pepper & herb crusted.  
pan seared in butter.  
roasted garlic demiglace

## seafood

### **burnt salmon**

marinated wild salmon.  
french burned butter  
noisette sauce.

### **halibut gremolata**

pan browned halibut filet  
w sauce of grape tomatoes,  
parsley, lemon juice, evoo.

### **nobu black cod**

black cod filet marinated  
in sake, miso, mirin blend.  
miso ginger sauce.

### **salmon mornay**

panko crusted salmon.  
flash-baked.  
mild mornay sauce.

### **blackened catfish**

catfish filet marinated  
in cajun spices blackened.  
finished w drawn butter.

### **colossal crab cake**

panko crusted lightly  
breaded crab cake.  
w smooth remoulade

## vegetarian

### **portobello bolognese (vg)**

roasted portobello mushroom.  
lentil marinara. arugula.

### **baked macaroni (v)**

mac n cheese. enriched w  
egg and cream.

### **shepherd root pie (v)**

potatoes. yams. mushrooms.  
carrots. herbs. in puff pastry.