

food

by Chef Ty

the eater

apps. salads. entrees.

the eater

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.

pricing

buffet

does not include cost of service items, wares, other fees

please inquire for pricing and availability for smaller parties

*options included @ this pricing group

pricing. intimate gatherings

6-10 Guests

\$90.00 pp

*1 salad - 2 mains

11-19 Guests

85.00 pp

*1 salad - 3 mains

20-24 Guests

80.00 pp

*2 salads - 3 mains

pricing. larger parties

25-49 Guests

\$75.00 pp

*1 salad - 2 mains

76-99 Guests

\$65.50 pp

*2 salads - 3 mains

50-75 Guests

\$70.50 pp

*1 salad - 3 mains

100+ Guests

\$60.50 pp

*2 salads - 4 mains

pricing

plated

does not include cost of service items, wares, other fees

*options included @ this pricing group

pricing. intimate gatherings

6-10 Guests

\$135.00 pp

*1 salad - 2 mains

11-19 Guests

\$125.50 pp

*1 salad - 3 mains

20-24 Guests

\$115.00 pp

*2 salads - 3 mains

pricing. larger parties

25-49 Guests

\$105.00 pp

*1 salad - 2 mains

76-99 Guests

\$95.00 pp

*2 salads - 3 mains

50-75 Guests

\$100.50 pp

*1 salad - 3 mains

100+ Guests

\$90.00 pp

*2 salads - 3 mains

extras

fees commonly associated with wedding service

- chaffing dishes
- tables, seating
- linens
- flatware, plates, stemware.
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)

food
by Chef Ty