



Summer Catering Menu for 2016

Includes entire menu listed below. Customizations are welcome.

Cost per guest

Buffet-style catering: available for up to 175 guests

Family-style catering: available for up to 100 guests

* Full service is available - price is dependent on location and service needs *

Cocktail hour hors d'oeuvres

Coconut 'bacon' BLT bruschetta with avocado

Corn fritters with chipotle-cilantro relish

Wild mushroom bruschetta

Crispy taco cups with chipotle cream, black beans, tempeh crumbles

Seitan 'cheesesteak' empanadas with special sauce

Veggie tray with chipotle hummus and white bean-basil dip, and fresh fruit with soy yogurt dip

Dinner

Locally made dinner rolls with herbed butter

Classic dinner salad with greens, grape tomatoes, croutons, cukes and cucumber ranch dressing

Artichoke and hearts of palm 'crab' cakes

Grilled seitan braised with shiitakes, tarragon, thyme and garlic

Casarecce with red bell pepper cream and local tomato, basil and spinach

Baked asparagus with sea salt and lemon

Dessert

Wedding cake prices range from \$8-\$11 per slice

There is a \$1.50 per plate charge to slice a cake from an outside vendor

Beverage options

Coffee service with fair-trade coffee, tea selection and accoutrements: +\$3 per guest

Non-alcoholic beverages (organic lemonade, homemade iced tea, seltzer water): + \$3 per guest

Bar service options (we do not provide alcoholic beverages)

We work closely with a third party bartending service

Rentals

We can provide rentals for your event at an additional cost



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Cocktail hour hors d'oeuvres

Caramelized onion, fig and apple tartlets with cashew cream

Wild mushroom bruschetta with truffle oil

Seitan cheesesteak empanadas with special sauce

Veggies with white bean-rosemary hummus

Curry burger sliders with apple chutney on two-bite buns

Dinner

Locally made dinner rolls with herbed butter

Autumn salad with baby spinach, walnuts, apples and sweet balsamic

Penne in butternut squash cream sauce with seasonal greens

Braised seitan with light mushroom gravy

Caramelized kale and hearty greens with sea salt and optional garlic/almonds

Hearts of palm 'crab' cake with horseradish aioli

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