
MOVEABLE FEAST

& co.

COCKTAIL PARTY

OPTION 1

AT THE BAR

Maple rosemary mixed nuts
Edible Bloody Mary's with herbed sea salt

AT THE BUFFET

Tablescape of fresh seasonal vegetables with dipping sauce,
artisan cheeses garnished with fresh fruits & berries,
baguettes + crackers

Homesmoked salmon with lemon crème fraiche + homemade
crackers

Beef tenderloin crostini with horseradish cream + roasted pepper
relish

Savory gougères with arugula chicken salad, toasted pinenuts
+ parmesan

Flatbread of garlic & onion jam, blue cheese + bacon

APPETIZERS

Crab cakes with mustard cream
Almond + goat cheese stuffed plums wrapped in double smoked
bacon
Fresh herb + lamb meatballs with tzatziki

SWEETS

Finger sweets to include MF brownies, frosted fairytales, dark
chocolate salty oat cookies, gf peanut butter + other seasonal
treats!

COCKTAIL PARTY

OPTION 2

AT THE BAR

Pan fried onion dip with parmesan chips
Smoked almonds

AT THE BUFFET

Roasted seasonal vegetables served with artichoke aioli
Zippy whipped goat cheese bubbles drizzled with honey +
toasted almonds served with grape focaccia for dipping

Jumbo shrimp served with horseradish cocktail sauce

Trio of toppings served with crisp wontons:

Mango shrimp salsa
Fresh fruit guacamole
Chicken peanut salad

Olive oil poached tuna with sundried tomatoes, capers, fresh
lemon, basil + red onion served with olive oil crostini & arugula aioli

APPETIZERS

Balsamic glazed beef skewers with red pepper aioli
Quinoa & cauliflower cakes with feta + artichoke aioli
Panko fried chicken skewers with tangy BBQ sauce

SWEETS

Finger sweets to include MF brownies, frosted fairytales, dark
chocolate salty oat cookies, gf peanut butter & other seasonal
treats!

SUMMER PICNIC

Our home smoked BBQ pulled pork with slaw for topping + small brioche rolls

Molasses baked beans with smoked bacon

Kale caesar salad with lemony parmesan

Corn salad with avocado + tomato

Peach hand pies

FAMILY FRIENDLY

5-way macaroni + cheese

Panko fried boneless, skinless chicken breasts served with BBQ sauce

Fresh fruit + berry salad

Krispy swirl

BRUNCH MENU

Quiche

Baked oatmeal with bananas, fresh berries + maple syrup-**GF**

Baby spinach salad of chopped eggs, smoked bacon, tomatoes, mushrooms + onions with our poppy vinaigrette

Fresh fruit + berry salad
Maple breakfast sausages

Assorted morning pastries with butter + American spoon jam

MEXICAN FIESTA

Shredded carnitas + pulled chicken with corn tostados

All the fixings: pico de gallo, ancho chile salsa, shredded romaine, crema, queso fresco, chopped cilantro & onion, grilled jalapenos, lime wedges

Black bean puree with garlic, cilantro + lime
Jicama, watermelon radish, avocado + dried chiles dressed with fresh lime

Mexican kale salad with queso fresco, toasted pepitas, radish, cilantro + honey lime dressing

Guacamole with freshly made chips

FARMERS MARKET SUPPER

AT THE TABLE

Mixed baby greens, edible flowers and a confetti of vegetables with goat cheese + herbed vinaigrette

Buttermilk biscuits with local honey butter

BUFFET DINNER

4 oz bistro steaks with a duo of sauces: horseradish cream + red pepper aioli

Heirloom tomato salad with fresh herbs, mozzarella + basil

Roasted fingerlings with smoked bacon + arugula

Summer corn salad with avocado + tomato

DESSERT

Summer fruit crisp with Grahams vanilla ice cream

BEEF

AT THE TABLE

Mixed lettuces with sugared pecans, goat cheese + dried cherries
in a poppy vinaigrette

Crusty bread served with olive oil + sea salt

BUFFET DINNER

8 oz beef tenderloin filet with berbere butter

Potato, leek + cheese gratin

Roasted seasonal vegetables with balsamic glaze

DESSERT

Chocolate Mousse Cake with berry sauce + cocoa whipped
cream

CHICKEN

AT THE TABLE

Red, white + blue salad with seasonal berries, goat cheese +
sugared pecans with poppy dressing

Assorted breads with whipped herbed butter

BUFFET DINNER

Pan-seared chicken breast with dijon + white wine reduction

Tri-color fingerling potatoes with roasted garlic + fresh herbs

Roasted brussel sprouts with smoked bacon

DESSERT

MF assorted finger sweet tray

PIG ROAST

Whole HOG roast from Steamboat BBQ
BBQ sauce + bistro pretzel rolls

Tarragon potato salad
Grilled summer vegetables served with artichoke aioli
Watermelon, tomato + feta salad

Drop Cookies: dark chocolate salty oat, peanut butter chocolate
chunk, MF brownies + lemon bars

SHOWER

Bistro sandwiches: MF classic chicken salad with grapes
Carved pork loin with chipotle mayo + avocado

Orzo pasta salad with roasted vegetables, feta + toasted pinenuts
Red quinoa salad with mango, berries, lime + honey

Mini scones + seasonal teabreads

Cheese tray garnished with fresh + dried fruits, sliced baguette +
crackers

Mini fairytales, cupcakes + MF brownies

GAME DAY

MF Turkey chili with tomatillo salsa + cannellini beans
Cornbread muffins: regular + jalapeno with honey butter

Flatbread of slow roasted tomato sauce, seasonal produce, goat cheese, topped with shredded kale + balsamic glaze

Pan-fried onion dip with parmesan chips
Balsamic glazed beef skewers with red pepper aioli

Hot apple cider with cinnamon sticks + citrus
Assorted mini cupcakes