

EVENT MENU OPTIONS

Winter 2016/2017

COCKTAIL HOUR

Seasonal Soup Cortado

Chickpea Fritters - *sriracha mayo (v)*

Green Hummus Bocas - *small pita pockets, chickpeas, toasted garlic tahini, everything green (v, vg)*

Steamed Mussels - *charred lemon broth, baguette*

Grilled Oysters - *maple bourbon butter*

Seared Scallop - *brussels sprout apple slaw, smoked tamarind*

Griddled Flatbread - *goat cheese, mushrooms, balsamic, whole grain farro (v)*

Grilled Cheese Finger Strips - *Shelburne Farm aged cheddar, Reid's Farm apple (v)*

Three-Cheese Hot Dip - *asiago, aged cheddar, goat cheese; spinach, kale, arugula*

Meatballs - *roasted almond red pepper romesco, cranberry habanero bbq, mushroom duxelle*

Beef Burger Sliders - *caramelized onion, Shelburne Farm aged cheddar, Roseda Farm aged beef*

Fried Chicken Squares - *red cabbage sriracha slaw*

Chicken or Steak Skewers - *salsa verde*

CHEESE COURSE

Two/Three/Five

Served with Crackers & House-Made Tomato Jam

Mt. Alice, Pasteurized Cow's Milk (Von Trapp Farmstead, VT)

Grayson, Raw Cow's Milk (Meadow Creek Dairy, VA)

Harbison, Pasteurized Cow's Milk (Jasper Hill Farm, VT)

Gisele, Pasteurized Goat-Cow Milks (Boston Post Dairy, VT)

Mad River Blue, Organic Pasteurized Cow's Milk (Von Trapp Farmstead, VT)

Bayley Hazen Blue, Raw Cow's Milk (Jasper Hill Farm, VT)

APPETIZER COURSE

Cauliflower Piccata - *lemon, butter, herb mayo (v)*

Rainbow Beet Salad - *garden herbs, citrus dressing, goat cheese crumble (v)*

Roasted Brussels Sprouts - *pickled red cabbage (v)*

Skillet Roasted Vegetables - *winter root vegetables, red cabbage, garden herbs (v)*

Skillet Macaroni & Cheese - *Shelburne Farm aged cheddar (v)*

Falafel Platter - *whole grain flatbread, pickled red onion, sriracha mayo (v)*

Garden & Herb Salad - *mixed greens, baby potatoes, red onion, farm egg, croutons (v)*

Greek Salad - *tomato, cucumber, Kalamata olives, feta cheese, green pepper, oregano, mint (v)*

Steamed Mussels - *charred lemon broth, baguette*

Grilled Oysters - *maple bourbon butter*

Seared Scallop - *brussels sprout apple slaw, smoked tamarind*

MAIN COURSE

Farro Risotto - *farro, le Bocage Farms mushrooms, black garlic, black kale (v)*
Stuffed Acorn Squash - *kale, amaranth, black beans, charred corn & tomato, hatch chile salsa (v)*
Market Salad with Grilled Tofu - *greens, pickled red onion, shaved carrot, cucumber-lime vinaigrette (v)*
Lamb Ragu - *hand-cut pasta, preserved lemon, mushrooms, cipollini onions, local carrots*
Skillet-Roasted Half Chicken - *cranberry bean succotash, fennel, butternut squash, grapefruit chimichurri*
Bone-In Pork Shoulder - *herbs, salsa verde, roast jus*
Tenderloin - *apple cider chutney*
Sunchoke Gnocchi - *carrot ragu, brussels sprouts, le Bocage mushrooms, manchego (v)*
Roasted Beet Salad - *fennel pollen yogurt, blood orange, baby arugula, granola, citronette (v)*
Winter Ratatouille - *eggplant, zucchini, winter peppers (v)*
Winter Meatloaf

~ surcharge items ~

Whole Roast Pig - *espresso, herb, brown sugar rub*
Porchetta - *roasted pork belly, rosemary, roasted garlic, dijon jus*
Bone-In Pork Chops - *brussels sprouts kim-chi, apple salad, pork glaze*
Pan-Seared Duck Breast and Sausage - *braised turnip root and apples, turnip greens, cider gastrique*
Market Fish - *spring onions, greens, new potatoes, rosemary, tartar sauce*

SIDES

Roasted Rainbow Carrots (v)
Roasted Fingerling Potatoes (v)
Crispy Fingerling Potatoes (v)
Red Cabbage Slaw (v)
Blackened Zucchini (v)
Summer Beans w/Arugula Pesto (v)
Hand-Cut French Fries (v)
Macaroni & Cheese (v)

DESSERT

Milk Cortados and Cookies - *selection of house-baked cookies*
Farmer's Market Cobbler - *seasonal fruit, Trickling Springs whipped cream*
Chocolate Budino - *chocolate cream, Trickling Springs whipped cream*
Apple Pie - *Reid's Orchard apples, Trickling Springs whipped cream*

BBC Cake or Cupcake Display (custom - inquire with your event coordinator)
Coconut Cake, Chocolate Cake, Lavender-Lemon
Carrot Cake, Vanilla Cake, Red Velvet