

the **CAFÉ**  
at  
THISTLE FARMS™

## APPETIZERS MENU

*priced per serving. choose five for \$26 per person, additional items \$3 per person.*

### TARTINES

chicken salad, microgreens, berries  
egg salad, radish  
shaved turkey, chipotle mayo, white cheddar, apple slice  
roasted squash, pesto, sundried tomato, shaved parmesan  
BLT homemade mayo, homegrown tomato, fancy bacon, bacon, microgreens  
bombay avocado, yogurt cheese, cucumber, carrot  
smoked salmon, yogurt cheese, dill, red onion, capers

### SMALL BITES

medjool dates stuffed with orange thyme chevre, wrapped in prosciutto  
stuffed farm eggs, arugula pesto  
sausage and scallion biscuit pinwheels  
cucumber watermelon gazpacho shooters  
roasted beet and feta skewers, lemon thyme vinaigrette  
chicken satay with peanut sauce and toasted sesame  
merguez sausage skewers, persillade  
sweet potato biscuits, country ham, chutney  
orange rosemary biscuits, roast beef, homemade mayo  
crispy tortilla, cuban pulled pork, chipotle mayo, pico de gallo  
ginger eggplant and crispy tofu skewer, sambal  
butternut squash empanadas, chipotle crema  
arugula chick pea salad in watermelon radish rolls  
endive boats, crispy pork, rice noodle salad  
skewered chicken, hummus and eggplant tapenade

### DIPS

bombay avocado  
sundried tomato hummus  
burrata, sweet peppers and onions  
baked spinach and artichoke heart

### PLATTERS

*pricing TBD, not priced per person*

crudite, dip  
roasted vegetables  
charcuterie  
beef tenderloin, biscuits, grainy mustard, horseradish  
fruit and cheese, crackers  
baked brie wrapped in puff pastry, peach chutney



## EVENT/PICK UP CATERING MENU

### OPTION A \$20.00

*entree, salad, bread, tea*

#### Choose One

chicken pot pie

chicken and shrimp jambalaya

*dairy and gluten free*

beef and sausage lasagna

eggplant lasagna with arugula and ricotta

*can be dairy free with non-dairy cheese, gluten free, vegetarian*

#### Choose One

berries and blue: local greens, blueberries, avocado,  
crumbled blue cheese, toasted pecans, sorghum vinaigrette  
*can be dairy free with non-dairy cheese*

arugula and chickpeas, shaved vegetables (beets, fennel, radish,  
carrots, red onion), feta, pumpkin seeds

caesar salad

house salad with field greens, cucumbers, tomato, feta cheese  
*can be dairy free with non-dairy cheese*

### OPTION B \$30.00

*entree, starch, vegetable, bread, tea*

#### Menu Samples

char-broiled flank steak with tomato basil relish  
warm potato salad dijon  
seasonal vegetable

seared salmon with peach dill vinaigrette  
quinoa pilaf  
seasonal vegetable

pork adobo  
chickpeas with roasted sweet potatoes and peppers  
seasonal vegetable

roast chicken provencal with pistou  
saffron couscous  
seasonal vegetable

poblano sopes with avocado salad  
melted tomatoes  
chipotle crema

### CATERED DESSERTS \$6

*plated desserts*

orange almond pound cake with dark chocolate drizzle  
peach cobbler with cinnamon whipped cream  
flourless chocolate almond cakes with berries and cream  
matcha panna cotta with orange turmeric cream  
blackberry jam cake with caramel icing

### DESSERT PLATTER \$3

*assorted brownies/cookies*

### ADD ONS

additional entree \$5.00

passed hors d'oeuvres \$2.50

choice of salad \$4

additional side \$3

plated dessert \$6

dessert platter \$3