

the **CAFÉ**
at
 THISTLE FARMS™

APPETIZERS MENU

TARTINES

\$3 each
 Minimum 2 dozen

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

\$3.50 each
 Minimum 2 dozen

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

crudite, dip \$75 (feeds 25-40)
 roasted vegetables \$90 (feeds 25-40)
 beef tenderloin, biscuits, pesto mayo, horseradish \$156 (feeds 40-60)
 fruit and cheese, crackers \$110 (feeds 25-40)

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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