

the **CAFÉ**
at
THISTLE FARMS™

APPETIZERS MENU

TARTINES

\$3 each
Minimum 2 dozen

chicken salad, microgreens, berries
egg salad, dill, radish
shaved turkey, chipotle mayo, white cheddar, apple slice
roasted squash, pesto, sundried tomato, shaved parmesan
Broadbent bacon, tomato, pesto, microgreens
avocado, english pea, ricotta, lemon, watermelon radish, sambal
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
sausage and scallion biscuit pinwheels
roasted beet and feta skewers, lemon thyme vinaigrette
chicken satay with peanut sauce and toasted sesame
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
endive boats, crispy pork, rice noodle salad
skewered moroccan chicken, eggplant tapenade, green goddess

DIPS

Served with homemade
crackers, baguettes

curried avocado \$50 (feeds 20-30)
sundried tomato hummus \$40 (feeds 20-30)
burrata, sweet peppers and onions \$50 (feeds 20-30)
baked spinach and artichoke heart \$50 (feeds 20-30)

PLATTERS

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



EVENT/PICK UP CATERING MENU

OPTION A \$20.00

entree, salad, bread, tea

MENU SAMPLES

chicken pot pie

beef and italian sausage lasagna

butternut squash lasagna with spinach and ricotta
gluten free, vegetarian

CHOOSE ONE

spinach salad with berries, almonds, bleu cheese, molasses
vinaigrette

caesar salad

house salad with field greens, cucumbers, tomato, feta cheese,
green goddess dressing

OPTION B \$30.00

entree, starch, vegetable, bread, tea

MENU SAMPLES

char-broiled flank steak with chimichurri
roasted potatoes
seasonal vegetable

seared salmon with dill yogurt sauce
herbed rice pilaf
seasonal vegetable

pork tenderloin with smoky tomato-bacon jam
smashed sweet potatoes
seasonal vegetable

moroccan roasted chicken with eggplant tapenade
turmeric couscous
tomato and cucumber salad
pita

CATERED DESSERTS \$6

plated desserts

peach cobbler with cinnamon whipped cream
flourless chocolate almond cakes with orange blossom cream
blackberry jam cake with caramel icing

DESSERT PLATTER \$4

assorted brownies/cookies

ADD ONS

additional entree \$6.00

choice of salad \$4

additional side \$3.50

coffee \$3

open espresso bar \$125 (not including drinks)