

DINNER MENU

Salads, entrées, sides, grains, and pastas for plated, family-style, or buffet service.

Selections are a starting point for a menu customized around your occasion, setting, guest count, dietary needs, and service style.

Please tell us about all allergies and dietary needs. Many selections can be adapted, but our kitchen and event environments are not certified allergen-free. Final ingredients and preparation methods should be confirmed for each event.

Salads

Mixed Baby Greens **V**

Toasted almonds, shaved fennel, and yogurt-mint dressing.

Chopped Seasonal Salad **V**

Sugar snap peas, breakfast radish, cucumber, and buttermilk dressing.

Arugula, Cucumber & Feta **V**

Radish, mint, croutons, and feta.

Iceberg Wedge

Blue cheese, cherry tomatoes, and bacon lardons.

Mixed Lettuce & Rainbow Vegetables **VGN | GF**

Rainbow carrots, shaved beets, cucumber, black sesame seeds, and lemon-ginger vinaigrette.

Butter Lettuce & Citrus **VGN | GF**

Orange supremes, avocado, basil, and orange vinaigrette.

Mixed Lettuce & Summer Squash **VGN | GF**

Cherry tomatoes and lemon vinaigrette.

Frisée & Cherries **VGN | GF**

Walnuts, dates, and sherry vinaigrette.

Red Oak & Lolla Rossa Lettuces **V | GF**

Roasted pears, chèvre, sweet roasted almonds, and pear-cider onion vinaigrette.

Endive & Rainbow Beets **V | GF**

Caramelized walnuts and lemon-cream dressing.

Heirloom Tomato & Cucumber **V | GF**

Lemon, onion, mint, and charred feta.

Cumin-Roasted Baby Carrot & Farro **VGN**

Kale and sherry vinaigrette.

Cucumber & Shaved Beet **VGN | GF**

Roasted shallots and apple-cider vinaigrette.

Quinoa & Grilled Corn **V | GF**

Black beans, celery, bell peppers, and honey-lime vinaigrette.

Entrées

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Beef Tenderloin GF option

Roasted or seared beef tenderloin with a chef-selected seasonal accompaniment.

Roast Beef GF option

Slow-roasted beef, sliced and served with seasonal sauce and accompaniments.

Flank Steak GF option

Marinated flank steak, grilled and sliced for service.

New York Strip Loin GF option

Roasted New York strip loin, sliced and served with seasonal accompaniments.

Ribeye Steak GF option

Rich, flavorful ribeye prepared for buffet, family-style, or plated service.

Braised Short Ribs GF option

Slow-braised short ribs with a deeply savory reduction.

Hanger Steak GF option

Grilled hanger steak with chef-selected sauce and accompaniments.

Farmhouse Chicken GF option

Simply seasoned roasted chicken with herbs and seasonal accompaniments.

Stuffed Chicken Breast

Chicken breast filled with mushrooms, fontina, basil, and roasted red pepper.

Chicken Tagine GF option

Slow-cooked chicken with warm North African spices and aromatic accompaniments.

Buttermilk Fried Chicken

Crisp, juicy buttermilk-marinated fried chicken.

BBQ Chicken GF option

Tender chicken with house barbecue seasoning and sauce.

Smoked Spiced Pork Belly GF option

Slow-cooked pork belly with sweet-and-sour glaze.

St. Louis-Style Pork Ribs GF option

Tender, slow-cooked ribs with barbecue glaze.

Smoked Pork Shoulder GF option

Slow-smoked pork shoulder, tender and richly seasoned.

Pork Tenderloin Medallions GF option

Roasted pork tenderloin sliced into medallions with seasonal sauce.

Seared Scallops GF | P

Pan-seared scallops with seasonal vegetables and sauce.

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Pan-Fried Trout **P**

Delicately pan-fried trout with seasonal herbs and accompaniments.

Paella **GF**

Saffron rice with chorizo, chicken, mussels, clams, and shrimp.

Halibut **GF | P**

Market halibut prepared with seasonal vegetables, herbs, and sauce.

Poached Salmon **GF | P**

Gently poached salmon with seasonal herbs and a light sauce.

Arctic Char **GF | P**

Seared Arctic char with seasonal accompaniments.

Sesame-Crusted Tuna Steak **P**

Seared tuna with a toasted sesame crust.

Whole Roasted Market Fish **GF | P**

Whole market fish roasted with citrus and fresh herbs.

Red Snapper Fillet **GF | P**

Roasted or seared red snapper with seasonal sauce and vegetables.

Vegetarian Entrées

Cauliflower Steak **VGN | GF**

Roasted cauliflower with tahini purée, quinoa salad, and fennel purée.

Chile-Braised Cranberry Beans **VGN | GF**

Cranberry beans with summer squash and corn in tomato stew, served with crispy corn tostadas.

Butternut Squash **VGN | GF**

Roasted butternut squash with Swiss chard and fennel.

Wild Mushroom Ragoût **V | GF**

Savory wild mushroom ragoût over soft polenta with Parmesan.

Quinoa-Stuffed Red Pepper **VGN | GF**

Roasted red pepper filled with quinoa, pickled chiles, and salsa verde.

Pinto Bean Chili **V**

Pinto beans, mushrooms, squash, avocado, Cotija, crème fraîche, and cornbread.

Potato & Kale Curry **V | GF**

Potato and kale curry with slivered almonds and yogurt-mint sauce over basmati rice.

Sides

Honey-Braised Baby Carrots **V | GF**

Tender baby carrots with honey and rosemary.

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Sautéed Catalan Spinach **VGN | GF**

Spinach with fried garlic and currants.

Roman-Style Artichokes **VGN | GF**

Artichokes with green garlic and mint.

Maque Choux **GF**

Corn, bacon, red pepper, jalapeño, and sweet onion.

Wilted Bitter Greens **VGN | GF**

Wilted seasonal greens with blueberries and thyme.

Cornbread Panzanella **V**

Grilled corn, cherry tomatoes, arugula, cornbread, and balsamic vinaigrette.

Potatoes au Gratin **V | GF**

Layered potatoes with cheddar and Gruyère.

Sweet Potato Gratin **V | GF**

Tender layered sweet potatoes baked until golden.

Curried Cauliflower Gratin **V | GF**

Cauliflower with curry and Gruyère.

Herb-Roasted Fingerling Potatoes **VGN | GF**

Fingerling potatoes roasted with fresh herbs.

Ratatouille **VGN | GF**

Zucchini, tomato, eggplant, bell pepper, and sweet onion.

Charred Shishito Peppers **VGN | GF**

Blistered shishito peppers with sea salt and citrus.

Succotash **GF**

Okra, tomatoes, bell peppers, and bacon lardons.

Grilled Asparagus **VGN | GF**

Grilled asparagus with grapefruit supremes, walnuts, and citrus vinaigrette.

Haricots Verts **V | GF**

French green beans with fried shallots and honey-Dijon vinaigrette.

Red Potato Salad **VGN | GF**

Red potatoes with cornichons and dill vinaigrette.

Red Cabbage Slaw **VGN | GF**

Crisp red cabbage with spicy vinaigrette.

Mac & Cheese **V**

Creamy macaroni with Vermont cheddar and breadcrumbs.

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Boston Baked Beans

Slow-baked beans with a rich, savory-sweet sauce.

Grilled Corn Elote **V | GF**

Grilled corn with chipotle crema, Cotija, chili powder, and lime.

Roasted Sweet Potato Wedges **V | GF**

Sweet potato wedges with scallions, goat cheese, and pickled chiles.

Merguez-Spiced Sweet Potato Fries **V**

Sweet potato fries with merguez spices and yogurt dressing.

Black Beans & Carolina Rice **VGN | GF**

Black beans with caramelized onions and Carolina rice.

Cassoulet **GF option**

White beans with house-made sausage and rosemary.

Tuscan White Bean & Kale Stew **VGN | GF**

White beans and kale in a rustic Tuscan-style broth.

Mandarin Orange Sweet Potato Purée **V | GF**

Silky sweet potato purée with mandarin orange and crispy shallots.

Roasted Brussels Sprouts **GF**

Roasted baby Brussels sprouts with spicy caramelized apples and bacon.

Grilled Radicchio **V | GF**

Grilled radicchio with shaved Parmesan, balsamic, and pine nuts.

Braised Fennel **VGN | GF**

Tender braised fennel with lemon zest and ouzo reduction.