

catering ideas

STATIONARY PLATTERS

Seasonal Vegetables

\$4/person

Five varieties of marinated roasted and raw local vegetables served with herb yogurt dipping sauce

Market Vegetable Antipasti

\$8/person

A variety of local vegetables with seasonal salads and spreads served with gluten free crackers, pickles, marinated olives, and crostini

Meat and Cheese Platter

\$10/person

Assortment of salami and cured meats, artisan cheeses, mustards, olives, pickles, and sourdough toast

CANAPES

Canapes (served stationary or passed)

Custom options ranging from \$2-\$4/piece

Minimum of 50 servings per item

\$2 per piece

- Savory galette with green olives and feta
- Onion, herb, and chevre stuffed gougeres
- Spanish style tortilla with potatoes and kale, sliced and served with roasted red pepper aioli
- Peppadew peppers with sheep's milk cheese and chopped herbs
- Tarts with ricotta, oven dried heirloom tomatoes, chive oil
- Chicken liver mousse, cippolini onion, and pickled mustard seed on Origins bread toast points

\$3 per piece

- Coppa chip with whipped cheese, horseradish and fried onion rings
- Shiitake mushroom and herbed ricotta stuffed gougeres
- Mini savory tarts with feta cheese, red onion, fennel, and Italian sausage
- Toulouse sausage meatballs w/ Italian salsa verde
- Ham salad on brioche toast
- Cured ham, fig, and goat cheese petite tea sandwich
- Triple cream cheese and cured ham roll up
- Pork rillettes with celeriac remoulade on Origins crostini

\$4 per piece

- Cheese curds with scallions and creamy herb dip
- Meat & cheese cones
- Individual hummus & veggie bowls
- Pulled pork sliders
- Chips & black bean dip (individual bowls)
- Fruit kabobs
- Chicken salad on a bed of mixed greens and crostini



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BUFFET OR FAMILY STYLE DINNER

Your choice of 2 sides (all items are subject to change due to seasonal availability)

Comes with choice of sliced baguette, cornbread, focaccia, or parker house rolls & butter. and 1 vegetarian option (we can discuss having multiple protein options)

- Spiced sliced lamb loin with herbed yogurt sauce and jus (gf) **\$37 per person**
- Tarragon and sweet onion braised chicken thighs with grilled sweet onions (gf) **\$32 per person**
- Mixed grill with sliced beef brisket and halved Italian sausage and chorizo with mild chimichurri sauce. (gf) **\$32 per person**
- Slow roasted marinated sliced pork roast, with BBQ, and chimi-churi (gf) **\$30 per person**
- Roasted beef top sirloin with horseradish cream and roasted radish (gf) **\$34 per person**
- Sliced Tenderloin with caramelized onion butter & roasted tomato **\$38 per person**
- Braised and pulled pork, chicken, or beef (choose 2 meats) With traditional and mustard BBQ **\$30 per person**

Vegetarian Options

- Dirty rice and cranberry beans with market vegetables and greens, garlic aioli (gf)
- Marinated and grilled Vegetables and squash, with creamy polenta, fried shallots (gf)
- Hooks mac and cheese w/ herbed bread crumbs & scallions
- Vegetable Braised barley and kale with herb pistou

Different varieties of meat will vary in pricing, however the majority of our salad and side options run between \$4-\$6 per person.

I'm happy to send additional ideas at your request.

SIDES AND SALADS

Additional items \$4-\$6 per serving
(all items are subject to change due to seasonal availability)

- Shaved kale salad with berries, fresh cheese, pickled red onion and lemon vinaigrette (gf, veg)
- Market greens salad with heirloom radish, turnip top, and lemon vinaigrette (GF, vegan)
- Whole Grain mustard & apple cider vinegar slaw with shredded apples (gf,veg)
- Roasted beets with sunflower shoots, caramelized onion, pepita seeds, arugula, and black pepper dressing (vegan, gf)
- Grilled and smashed potatoes with red pepper aioli (gf, vegan)
- Roasted heirloom winter squash with chili and cilantro (gf, vegan)
- Heirloom tomato salad with fresh cheese and herb pistou (gf, veg)
- Roasted summer squash with pine nuts and parsley (gf, vegan)
- Brown rice and seasonal vegetables with tahini yogurt sauce and scallions (gf, veg)

