

Farm-to-Table Menu Selections

Farm-To-Table Premier Buffet Service Starting at \$3250

This Package includes:

4 selections of Appetizers

2 Entrees, 3 Sides

and Artisan Bread and Butter

Premium Appetizer Service, additional entrees and sides and beverage and dessert packages can be added for an additional cost.

Our basic service starts at \$3250 and serves up to 54 people.

For a guest count of 55 – 70 \$60 per person.

For a guest count of 71 – 85 \$58 per person.

For a guest count of over 86 \$55 per person.



Farm-to-Table Appetizers

Appetizers: Choose 4

Spinach Artichoke Pesto Tarte Soleil

Cucumber cups with Salmon Cream Cheese Mousse

Mini-Tomatoes filled with Garden Pesto and Millet

Fingerling Potatoes filled with Truffled Wild Mushrooms and Chives

Olive Tapenade, Pesto and Whipped Chevre Crostini Platter

Red Pepper Cucumber Mango Salsa with Lime and Coconut

Tomato Bruschetta

Top Sirloin Bites with Roasted Squash and Garlic Aioli

Mini-Meatballs in Marinara Sauce

Chicken Skewers with Roasted Winter Squash, Red Peppers
and Peanut Sauce

Crimini Mushroom Bruschetta with Feta, Pear, Walnuts and Thyme
Cheese and Olive Platter

Pears and Blue Cheese with Blackberries and
Rosemary Infused Honey

Eggplant and Sweet Pepper Caviar on Toasts

Fruit and Vegetable Plate with Hummus and Yogurt Herb Dip

Whipped Chevre with Pennington Farm Jams, Seasonal
Chutney and Crackers

Quick Pickled and marinated Antipasti Farm Plate

Minted Lamb Meatballs



Farm-to-Table Entrees

Choose 1 selection from each group. If you would like both selections from Group 1, there will be a market price fee added to the total.

Group #1 Selections

Sous Vide Cocoa Rubbed Tri-Tip with Mushroom Demi-Glace
and Red Wine Sauce (finished on the grill) or Chimichurri Sauce

Grilled Wild Salmon with Lemon Cream Sauce, Citrus
and Fresh Herbs or a Seasonal Fruit Salsa

Oregon Albacore Tuna with Orange Miso Glaze
and Basil (or other seasoning)

Shrimp Scampi

Beef Bourguignon



Farm-to-Table Entrees

Group #2 Selections

Honey Lime Grilled boneless chicken breast and thighs
Curried (Coronation) boneless chicken breast and thighs
Chicken Breast in Tarragon Garlic Cream Sauce
Pasta with Pecorino Romano Sauce and
Seasonal Vegetables
Polenta Wild Mushroom and Scallion Bake
Mushroom or Asparagus Risotto
Rosemary Pork Tenderloin with Seasonal Fruit Chutney
Coq Au Vin



Farm-to-Table Side Dishes

Side Dishes: Choose 3

Potato and Veggie Au Gratin - potato gratin with
seasonal veggies baked in

Quinoa and Roasted Vegetable Salad with Fresh Herb Dressing

Roasted Potatoes and Yams in Herbs and Vinegar

Green Beans with Fresh Thyme and Lemon Butter

Braised Broccoli with Orange Zest and Sesame Dressing

Refreshing Potato Salad with Crunchy Vegetables and a
light herb Vinaigrette Dressing

Rice Noodles with Julienned Veggies and Sesame Peanut Sauce

Macaroni and Cheese - Classic or Truffle

Mixed Greens and Citrus Salad with Shaved Fennel

Garden Green Salad with Seasonal Fresh Veggies and
Dressing of your Choice

Caesar Salad with Crunchy Homemade Garlic

Croutons and Cucumbers

Wild Rice Salad with Grilled Seasonal Veggies and Balsamic Dressing

Pasta Pesto Caprese Salad

Mixed Greens with Lemon Marinated Fennel and Pear, Pecans
and Crumbled Feta

Seasoned Rice Pilaf with Celery and Peas

Sauteed Seasonal Veggies



Farm-to-Table Add-Ons

Non-Alcoholic Beverage Service

Non-alcoholic beverage service includes ice-water and 2 other selections from the list below and management of the beverage station. \$4 per person with 50 person minimum (does not include cost of rental glasses)

Choose 2

Lemonade

Flavored Lemonade - strawberry, lavender, mint

Iced Tea with lemon

Cucumber Mint Water

Organic Sparkling Flavored Waters (in cans)

Coffee & Tea

\$5 per person with 50 person minimum (does not include cost of rental glasses and coffee carafe - also depends on power outlets and source)

Coffee and Tea beverage Service Includes:

hot water and tea selection

hot coffee

creamer

organic sugar and honey



Farm-to-Table Add-Ons

Desserts

\$7 per person with a 50 person minimum.

Menu Selections May Include:

Flourless Chocolate Torte with Whipped Cream and Berries

Apple Berry Cake with Ice Cream or Whipped Cream

Almond Cake with Seasonal Fruit

Vegan Cashew Cheesecake with Berries or Seasonal Fruit

Carrot Cake with Mascarpone Cream Cheese Frosting and
Blackberry Jam

