A la Carte Menu Selections

A la Carte Appetizers

Farm Kitchen Grazing Platters start at $1375
and serve up to 75 people.
Prices adjusted for larger group size.

Base Package Includes delivery, set-up and 1-2 staff on site.

Chef's Choice Seasonal Platters

Variety Dried Cured Meats and Sliced Cheeses

Whipped Chevre with Seasonal Jam or Chutney

Seasonal House Cured Pickles

Golden Raisin Marinated Olive Mix

Seasonal Flavored Hummus

Smoked Salmon and Dill Spread

Dried and Fresh Fruits

Seasoned Mixed Nuts

Variety of Crackers (Gluten Free available) and Local Artisan Bread

Cut Veggies for dipping

Seasonal Bonuses!

A la Carte Menu Selections

Premier Appetizer Service - Add additional selections for your group. Includes everything listed above plus selections from the below menu. Cost will depend on menu selection, group size, staffing needs and duration of service.

A la Carte Appetizers

Cold Served

Seasonal Bruschetta with Crostini - may include Tomato Basil, Roasted Butternut, Watermelon Feta, Mushroom, Roasted Zucchini, or Asparagus

Eggplant and Sweet Pepper Caviar with Toasts

Quick Pickled and Marinated Antipasti Farm Plate

Antipasti Skewers

Caprese Skewers

Top Sirloin Bites with Roasted Vegetable and Garlic Aioli

Chocolate Dipped Strawberries (or other seasonal fruit)

Assorted Mini Cookie Platter (2-3 varieties, gluten free options available)

Hot Served

Minty Lamb Meatballs

Mini-Meatballs in Marinara Sauce

Chicken Skewers with Roasted Seasonal Vegetables and Peanut Sauce

Bite-Size Salmon or Rockfish Cakes with Lemon Dill Aioli

Stuffed Mushroom with Feta, Pear, Walnut and Fresh Thyme

Spinach Artichoke Pesto Tarte Soleil

A la Carte Menu Selections

Add-ons:

Alcohol Beverage Service

This service includes 1-2 staff onsite to pour beer, wine and a pre-selected craft cocktail provided by the host. The price will be determined based on the guest count and duration of the staff on-site.

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 (black or herbal)

Cucumber Mint Water

Organic Sparkling Flavored Waters (in cans)

Coffee and Tea beverage Service

Includes hot water and tea selection, hot coffee, creamer, organic sugar and honey. $5 per person with 50 person minimum (does not include cost of rental glasses and coffee carafe - power source must be provided)

A la Carte Menu Selections

Desserts

$5-12/person

Cookie and Fruit Bar Platter (GF optional)

Seasonal Fruit Crisp (vegan) with Whipped Cream (optional)

Apple Spice Cake with Rosemary Whipped Cream (optional)

Carrot Cake with Cream Cheese Frosting

Dessert Grazing Table - 3 selections of Mini Desserts