

- CATERING MENU -

EAST COAST SEAFOOD FEAST

OLD BAY SHRIMP BOIL potatoes, chorizo, corn

FRIED CATCH OF THE DAY house tartar sauce, lemon

CRAB-STUFFED LEMON SOLE lemon & paprika sauce

FRIED BUTTERMILK CHICKEN

WEDGE SALAD blue cheese, bacon lardons

RED BLISS POTATO SALAD

STEAMED WILD GRAIN RICE

BUTTERED BROCCOLINI

SWEETS

FRESH FRUIT COBBLER

FUDGE CHOCOLATE BROWNIES

ITALIAN AMERICAN

ORECCHIETTE PASTA broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET tomato sauce, mozzarella

RED SNAPPER caper, artichoke, oreganata

ROLLED EGGPLANT plum tomato sauce, mozzarella, basil

BISTRO MEATBALLS tomato sauce, basil

SEASONAL GREEN VEGETABLES to asted garlic, extra virgin olive oil

RADICCHIO + ENDIVE SALAD red onion, ricotta salata

ROASTED GARLIC BREAD

SWEETS

CANNOLI

TIRAMISU

SUSSEX SMOKED BBQ

BLACKENED SALMON avocado + pineapple salsa

JERK CHICKEN wild rice pilaf

ROASTED SHRIMP + CHEESY GRITS

CHOPPED GREEN SALAD egg, bacon, point reyes blue cheese

CRUNCHY SHAVED VEGETABLE SLAW

SKILLET CORN BREAD honey butter

SWEETS

FRESH FRUIT COBBLER + TRIPLE CHOCOLATE FUDGE CAKE

SEA & MOUNTAIN

ROASTED SHRIMP fine herb & garlic butter

BEEF FILET TIPS AU POIVRE roasted pearl onions

CHOPPED MIXED LETTUCES ancient grains, mustard vinaigrette

BRUSSELS SPROUTS

THREE CHEESE BAKED MACARONI

ROASTED GARLIC POTATOES

SWEETS

LEMON MERINGUE TARTS + BERRY CHEESECAKE SQUARES

GREEN VALLEY FARM TOUR

HEIRLOOM TOMATO SALAD

ROASTED SALMON ALMONDINE

SMOKED CHICKEN salsa verde

BERKSHIRE PORK SHOULDER mojo herb rub

MARINATED BEEF SKIRT STEAK

ROASTED FINGERLING POTATOES

ROASTED VEGETABLES

SWEETS

PINEAPPLE UPSIDE DOWN CAKE, COOKIES + BROWNIES