

CITY | FARM

STATIONARY PLATTERS

This menu offers your guests stationary platters typically set up on a table where guests can serve themselves.

SALAD

Spinach & Arugula
with Pickled Grapes, Candied Pecans & Goat Cheese (VG, GF)

Spinach
with Roasted Grapes, Shaved Fennel, Toasted Pumpkin Seeds & Feta Cheese (VG, GF)

Mixed Greens
with Tomato, Cucumber, Carrot, Pickled Onion & Toasted Pumpkin Seeds (VG, V, GF, DF)

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Focaccia Croutons

Pickled Beet & Arugula
with Shaved Fennel, Candied Walnuts, Feta Cheese & Pickled Mustard Seeds (VG, GF)

Quinoa
with Spinach, Chickpeas, Pickled Cabbage, Roasted Cauliflower, Green Onion & Mint (VG, V, GF, DF)

ANTIPASTO

Artisan Cheese, Cured Meats, Preserves, Mixed Olives,
Freshly Baked Breads, Herb Infused Butter & Mustards

GRILLED VEGETABLE

Eggplant, Zucchini, Roasted Red Peppers, Mushrooms,
Carrots, Red Onion (VG, V, GF, DF)

SEASONAL RAW VEGETABLES & DIPS

Assortment of Seasonal Raw Vegetables & Dip

ARTISAN PIZZA

Potato & Brie Pizza
Salt Crushed Potato, Roasted Garlic, Caramelized Onion,
Pickled Mushroom & Blackberry Preserve (VG)

Meat Pizza
Mozzarella Cheese, Roasted Peppers & Spicy Sopressata

Margherita Pizza
Buffalo Mozzarella, Marinara & Basil (VG)

ROASTED FIG & GOAT CHEESE TARTS

Roasted Fig & Goat Cheese Tarts
with Black Pepper Honey (VG)

POTATO & QUINOA CAKES

Potato & Quinoa Cakes
with Jalapeño & Onion Marmalade (VG, V, GF, DF)

ARANCINI

Buffalo Mozzarella-Stuffed Arancini
with Tomato Basil Sauce, Truffle Cream, Parmesan & Basil (VG)

SATAYS

Grilled Beef Satays
with Red Wine Au Jus, Smoked Salt & Charred Green
Onion Salsa

Grilled Chicken Satays
with Lemon & Truffle Aioli (DF, GF)