

CITY | FARM

SMALL EVENT PLATED MENU

This menu offers your guests a plated, sit-down dinner as each guest is individually served a plated meal. This style of menu requires a server

FOCACCIA BREAD

Focaccia Bread
with Salted Herb Butter Served at Each Table (VG)

SALAD

Your choice of 1 of the following to serve your guests:

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

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

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

Classic Caesar
with Parmesan, Smoked Bacon, Pickled Onion & Fried Focaccia Crumb

Vegan Caesar
with Romaine Lettuce, Pickled Red Onion, Smoked Chickpeas & Fried Focaccia Crumb *CONTAINS NUTS (VG, V, DF)

ENTREE

Your choice of 1 of the following to serve your guests:

12-Hour Braised Beef Short Ribs
with Whipped Confit Garlic Potatoes, Cider Braised Cipollini Onions, Roasted Carrot & Red Wine Au Jus

Pan Roasted Seasonal Fish
with Lemon & Herbed Risotto, Braised Greens & Pickled Mustard Salsa Verde

Pan Roasted Beef Tenderloin
with Fried Potato Pave, Seasonal Vegetables & Red Wine Au Jus

Sundried Tomato & Brie Stuffed Chicken
with Fried Potato Pave, Seasonal Vegetables & Red Wine Au Jus

Vegan/Vegetarian Option
Pan-Roasted Yukon Gold Potato Gnocchi
with Wild Mushroom Sauté, Charred Onions & Apple Parsnip Cream (VG, V, DF)

DESSERT

Your choice of 1 of the following to serve your guests:

Flourless Chocolate Cake
with Chocolate Custard & Seasonal Preserve (VG, GF)

Vanilla Bean Crème Brûlée
with Seasonal Fruit

NY Style Cheesecake
with Seasonal Preserve (VG)

Apple Fritter
with Blueberry Preserve & Vanilla Custard (VG)

Vegan Chocolate Mousse
with Toasted Coconut (VG, V, GF, DF)

COFFEE & TEA

Freshly Brewed Roasted Coffee & Tea Milk, Almond Milk, Cream, Sugar

ADD ON MENU

ANTIPASTO

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

OYSTER BAR

Includes the following:

Oyster
Lemon
Horseradish
Hot Sauce

COCKTAIL HOUR MENU

Your Choice of 3 Passed Hors D'oeuvres