

CITY | FARM

IN-HOME PRIVATE CHEF EXPERIENCE

TASTING MENUS

MENU 1

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.

House Made Focaccia with Salted Herb Butter

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First

Crushed Long Beet Salad with Maple Braised Squash, Lemon Whipped Ricotta Cheese, Beet Greens & Toasted Walnut Brittle

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Second

Duck Confit Tortellini, with Mascarpone Cheese, Melted Onions, Toasted Pistachios, Fried Prosciutto, Parmesan & Basil

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Third

Twelve Hour Braised Beef Short Rib with Roasted Garlic, Parmesan & Spinach Risotto, Red Wine Au Jus & Crispy Jerusalem Artichoke Chips

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Last

Brown Butter Fried Bread Pudding with Chocolate Caramel, Caramelized Banana Cream & Crunchy Toffee Crumble

MENU 2

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.

House Made Focaccia with Salted Herb Butter

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First

Bourbon Sous Vide Pear Salad with Creamed Goat Cheese, Baby Arugula & Toasted Spiced Almonds

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Second

Ricotta Gnudi with Roasted Garlic Cream, Crispy Smoked Bacon, Parmesan & Basil

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Third

Maple, Miso & Soy Roasted Sable Fish, Fingerling Potato Pave, Roasted Celeriac Cream & Carrot Chips with Black Garlic & Shallot Vinaigrette

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Last

Vanilla Buttermilk Cheesecake With Toasted Oat Cookie Crumb, Salted Caramel & Toasted Macadamia Nuts

**\$ 1 5 0 P E R P E R S O N O R A \$ 1 5 0 0
M I N I M U M S P E N D
W H I C H E V E R I S G R E A T E R**

To inquire please email info@cityfarmcatering.com

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FRENCH SERVICE MENU

This menu offers a unique interactive experience where chefs prepare your food tableside and served it to your guests. This style of menu requires a server.

House Made Focaccia with Salted Herb Butter

Salad

Tableside Caesar Salad, Crisp Romaine, Maple Glazed Smoked Bacon, Pickled Shallots, Parmesan, Egg Mimosa & Grilled Garlic Crostini

Fish

Poached Jumbo Shrimp & Seared Scallops with Roasted Garlic Butter, Lemon & Herbs

Beef

Your choice of 1 of the following:

Pan Seared Tomahawk Steak with Brown Butter Béarnaise & Red Wine Au Jus

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Thirty Day Dry Aged Striploin with Brown Butter Bearnaise & Red Wine Au Jus

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Slow Roast Beef Tenderloin with Brown Butter Bearnaise & Red Wine Au Jus

Vegetable

Cast Iron Seasonal Vegetables with Cider Braised Cipollini Onions

Side

Your choice of 1 of the following:

Torched Smashed Potatoes with Aged Cheddar, Garlic, Caramelized Onion, Sour Cream & Chives

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Parmesan, Garlic, Lemon & Spinach Risotto

Sweets

New York Style Cheesecake with Salted Caramel & Chocolate Ganache

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Crispy Apple Fritters with Vanilla Custard & Blueberry Preserve

**\$ 2 0 0 P E R P E R S O N O R A \$ 2 0 0 0
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W H I C H E V E R I S G R E A T E R**

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A D D O N M E N U

STARTERS

Add a starter to serve in conjunction with your dinner menu.

ANTIPASTO

\$25 pp

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

OYSTER BAR

\$32 per Dozen

Includes the following:

Oysters

Lemon

Mignonette

Horseradish

Hot Sauce

COCKTAIL HOUR MENU

\$25 pp

Your Choice of 3 Passed Hors D'oeuvres

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IN-HOME PRIVATE CHEF EXPERIENCE

A D D O N M E N U

KIDS "BASEMENT" MENU

This menu is for the "cool kids" who don't want to hang with their parents during the party.

Party Pizza

\$25 each

Just Pep - House Made Tomato Marinara & Mozzarella
Cheese loaded with Thinly Sliced Pepperoni

-

Cheese? Yes Please! - House Made Tomato Marinara
with Aged Cheddar, Parmesan, Mozzarella & Gruyere
Cheese

-

Chicken Fingers & Fries \$19 pp

-

Mac & Cheese \$19 pp

-

Pasta with Tomato Basil Sauce \$19 pp

-

Giant Chocolate Chip Cookie \$4.50 each

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