

PLATED - SPRING

PLATED LUNCHEON PRICE: forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

PLATED DINNER PRICE: sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

HOW IT WORKS: Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)

•Duo plates available •Additional courses may be added

FIRST COURSE

SPRING PEA SOUP

pea tendrils | prosciutto crisp | crème fraîche

SCOTTISH SALMON CRUDO

green almond | wild spring onion

CRAB TOAST

fennel | lemon aioli | baguette

GOAT CHEESE RAVIOLI

ramp butter | fiddlehead ferns

GRILLED ASPARAGUS

poached farm egg | pumpernickel crumbs

RICOTTA CANNELONI

hand dug carrots | peas and their greens

HAND GATHERED SPRING GREENS

rhubarb vinaigrette | goat cheese

ENTREE COURSE

BRICK PRESSED ALL NATURAL CHICKEN

farro | artichokes | herb salad

PORCHETTA

spring vegetables | watercress

DEGUSTATION OF SPRING LAMB

eggplant | harissa | green garbanzo beans

SCOTTISH SALMON

green garlic risotto | fava beans | radish | brown butter

SEA BASS

fiddlehead ferns | fingerlings | chive

ROASTED TENDERLOIN OF BEEF

spring vegetable pot pie

HAND MADE PAPPARDELLE

asparagus | ramps | morels



All food station pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.