

SNACK BOARDS

Served as a buffet, 2 selections maximum

MEAT & CHEESE BOARD (GFO) \$17pp
served with seasonal accoutrements, pickles, crackers and breads

CRUDITE (GF/V+O) \$15pp
seasonal, local vegetables served with housemade assorted dips

DESSERT SPREAD (V) \$12pp
assorted mini desserts, including cookies, tarts, & a seasonal chef's choice

HORS D'OEUVRES

Items are charged per person & prepared for every guest to enjoy 2 pieces per item served as a buffet, 6 selections recommended

Crab Stuffed Mushrooms \$12pp

Deviled Eggs (gf/v) \$8pp

Jamon Croquettes \$8pp

Spicy Melon Skewer (gf/df/v+) \$8pp

Whipped Goat Cheese Tartlet (gf) \$7pp

Steak Tartar Crostini (df) \$9pp

Bacon Wrapped Dates (gf/df) \$7pp

Oysters (df/gf) \$8pp

Shrimp Cocktail (df/gf) \$9pp

Spring Pea Arancini (v) \$8pp

Painted Hills Beef Sliders \$10pp

Roasted Beet & Endive (gf/df/v+) \$8pp

Smoked Salmon Crostini (df) \$8pp

Pork Belly Skewer (gf/df) \$9pp

Braised Beef & Pork Meatballs (df/gf) \$9pp

New York Strip Beef Skewer (df/gf) \$10pp

Popcorn, options: rosemary, kitchen killa, or salt & vinegar (gf/v) \$4pp

CATERING MENU

BEVERAGES

Cocktails and beverages are selected by our service team, featuring a wide range of spirits, wine, beer, & non-alcoholic options to suit every guest. Cocktails begin at \$16 per drink; guests may establish a maximum price per beverage upon booking. Custom cocktails available upon request for an additional fee, with a minimum 4 week notice.

BOOKING NOTICE

Please note items are seasonal; selections and pricing are subject to change. Per the client's contract, catering selections must be submitted through the provided event order form. Special requests are accepted upon the approval of our culinary team.



gf = gluten free // df = dairy free
v = vegetarian // v+ = vegan
pp = per person

DINNER

*Available for seated services only
Served family style or as a buffet
all dinners include bread baskets*

SALADS

1 selection recommended

Simple Farms Greens \$8pp
shaved vegetables, soft herbs,
sauvignon blanc vinaigrette (df/gf/v+)

Little Gems \$9pp
anchovy vinaigrette, parmesan, crouton

Farmers Harvest \$9pp
seasonal selection of vegetables roasted,
hazelnut romesco, citrus vinaigrette (df/gf/v+)

SIDES

2 selections recommended

Roasted Fingerling Potatoes (gf/df/v+) \$9pp

Warm Cannellini Beans (gf/df/v+) \$9pp

Roasted Spring Carrots (gf/v) \$9pp

Charred Broccoli (gf/v) \$9pp

Madiera Glazed Mushrooms (gf/v) \$9pp

'Dirty' Carolina Gold Rice (gf) \$11pp

MAINS

2 selections recommended

Farmers Cheese Cavatelli (v) \$32pp

Roasted Cauliflower Steaks (df/fg/v+) \$26pp

Bacon Wrapped Pork Loin (gf/df) \$34pp

Roast Chicken Breast (gf/df) \$34pp

NY Strip Roast (gf/df) \$38pp

DESSERTS

1 selection recommended

Seasonal Fruit Tart (v) \$8pp

Seasonal Cheesecake (v/gf) \$9pp

Chocolate Whiskey Cake (v) \$10pp