

Sample Spring Buffet Menu



SALADS

(choose two)

ROASTED BEETS & ARUGULA

whipped goat cheese, toasted walnuts, pickled onions, balsamic vinaigrette

ROASTED & SHAVED CARROTS

Toasted farro, red onions, cilantro, medjool dates, cashews, curried yogurt dressing

LOCAL BURRATA

roasted strawberries, basil puree, balsamic glaze, toasted pistachios, evo, sea salt

CLASSIC CAESAR

crisp romaine, sourdough croutons, Caesar dressing

PASTA

(optional)

ORGANIC CAVATELLI

sauteed cremini mushrooms, oven dried tomato, asparagus, Parmigiano-Reggiano butter sauce

MAINS

(choose two)

SEARED ANGUS STRIP STEAK-romesco sauce

ROASTED WILD SHRIMP-chili, parsley & lemon

HERB ROASTED PENNSYLVANIA CHICKEN-salsa verde

FENNEL PEPPER SEARED SALMON FILLET-roasted lemon & tarragon emulsion

SIDES

(choose two minimum)

ROASTED ZUCCHINI, LEMON OLIVE OIL, PECORINO, TOASTED HAZELNUTS

ROSEMARY & THYME ROASTED YUKON GOLD POTATOES

POACHED JUMBO GREEN ASPARAGUS, GARLIC OIL & SEA SALT

HONEY-THYME GLAZED CARROTS

SWEET STUFF

(choose three)

DULCE DE LECHE BROWNIES

DARK CHOCOLATE BROWNIES

COCONUT & CHOCOLATE MAGIC BARS

MINI CHEESE CAKES