



FARM TO TABLE
CATERING

Buffet + Family Style Menu

Entrees

Grilled herb-crusted flat-iron steak with Italian salsa verde

Seared flat-iron steak with Spanish bravas sauce and garlic aioli

Oven-roasted salmon with basil aioli

Spring option: topped with roasted asparagus + leeks

Summer option: topped with blistered heirloom cherry tomatoes and basil aioli

Fall/Winter option: topped with sautéed forest mushrooms

Year-round option: with romesco sauce

California Rock Cod oven-roasted topped with peperonata

Italian herb-roasted chicken

Oven-roasted chicken rubbed with fresh parsley + cilantro, topped with romesco sauce

Chipotle rubbed chicken

Summer option: topped with fresh corn salsa

Slow roasted pork tenderloin with seasonal fruit compote

Spring: blackberry compote

Summer: peach, nectarine, or summer berry compote

Fall/Winter: apple, pear, or fig compote

Spicy prawns diavolo

Colorado rack of lamb with mint pesto (Price dependent on current market pricing)

Maple Leaf Farms duck breast pan-seared with seasonal fruit compote

(Price dependent on current market pricing)

Spring/Summer: topped with blackberry compote

Fall/Winter: topped with dried Mission fig compote

Sweet Italian sausage topped with peperonata

Fall/Winter: Zinfandel braised pot roast

Vegetarian Entrees

Stuffed portobello mushroom with sun-dried tomato, olives, roasted garlic, Parmesan + Italian bread crumbs

Summer: Polenta cakes with summer vegetable ratatouille + basil aioli

Summer: Roasted sweet peppers stuffed with orzo, summer squash + sweet corn

Fall/Winter: Autumn squash stuffed with forest mushrooms, greens + farro, topped with goat cheese

Fall/Winter: Gorgonzola filled polenta topped with forest mushrooms, roasted red pepper coulis + balsamic reduction

Eggplant Parmesan with spicy marinara

Pasta (side or entree)

Spring: Farfalle with asparagus, leeks + green garlic with lemon, cream + goat cheese

Summer: Bucatini tossed with pancetta, heirloom cherry tomato, Italian parsley, white wine, red pepper flakes & olive oil, topped with pecorino

Summer: Penne tossed with sweet Italian sausage & peperonata, topped with Parmesan

Summer: Thick spaghetti tossed with oven-roasted tomatoes, olives, fresh basil, red pepper flakes + olive oil, topped with goat cheese

Summer: Three cheese ravioli with blistered heirloom cherry tomatoes, fresh basil + Parmesan

Fall/Winter: Three cheese ravioli with caramelized onions + forest mushrooms in a light cream sauce

Fall/Winter: Three cheese ravioli with butternut squash, sage + toasted walnuts in a brown butter sauce

Year-round: Penne pasta tossed with pesto, sun-dried tomatoes, Kalamata olives + spinach, topped with feta cheese

Year-round: Spaghetti bolognese - a rich meat sauce, topped with Parmesan

Sides

Rosemary-roasted marbled potatoes

Papas Bravas - paprika roasted potatoes with Spanish bravas sauce and garlic aioli

Parmesan herb polenta cakes

Creamy risotto cakes

Spring: topped with asparagus and leeks

Fall/winter: topped with forest mushrooms

Israeli pearl couscous mixed with seasonal vegetables

Spring: asparagus

Summer: summer squash + sweet peppers

Fall/Winter: forest mushrooms

Orzo with roasted seasonal vegetables and salsa verdi

Summer: served cold

Italian white beans with fresh basil & roasted red peppers

Summer: served cold

Summer: Marbled baby potato salad

Vegetable Sides

Oven-roasted seasonal vegetables

Spring: asparagus with lemon zest + shaved Parmesan

Summer: summer squash, sweet peppers + corn

Fall/Winter: roasted root vegetables + autumn squash

Roasted heirloom rainbow baby carrots

Sautéed Blue Lake green beans with toasted almonds

Summer: Caprese salad with heirloom cherry tomatoes, fresh mozzarella + basil with balsamic reduction

Golden beets with gorgonzola, toasted hazelnuts + honey champagne vinaigrette

Summer: served cold

Fall/Winter: served warm

Sautéed broccolini with garlic, lemon zest + shaved Parmesan

Spring/Summer: Roasted brussel sprouts with applewood smoked bacon

Fall/Winter: Sautéed brussel sprouts with roasted turnips + apples, applewood smoked bacon

Salads

Farm Salad with Mission dried figs, mixed greens, goat cheese, & candied walnuts with a strawberry-balsamic vinaigrette

Spring/Summer option: substitute fresh strawberries for dried figs

Late Summer/Fall option: garnished with fresh figs

Baby Spinach with kalamata olives, feta cheese, shaved red onion, roasted red peppers + balsamic vinaigrette

Prosciutto, burrata, baby field greens + lemon champagne vinaigrette

Summer: with fresh strawberries

Fall: with Asian pears

Summer: Caprese salad with heirloom cherry tomatoes, fresh mozzarella + basil with balsamic reduction

Summer: Nectarine, arugula, baby greens, burrata + blackberry honey vinaigrette

Fall/Winter: Pear, toasted pumpkin seed, goat cheese, baby greens + balsamic vinaigrette

Fall/Winter: Apple, sun-dried cranberry, toasted walnut, baby greens, gorgonzola + apple cider vinaigrette