



**FARM TO TABLE**  
CATERING

Buffet + Family Style Menu

**Entrees**

Grilled herb-crusted flat-iron steak with salsa verde

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

Italian herb-roasted chicken

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

Chipotle rubbed chicken

Summer option: topped with fresh corn salsa

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

California Black Cod oven-roasted topped with peperonata (Price dependent on current market pricing)

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

Sweet Italian sausage topped with peperonata

Zinfandel braised pot roast

## **Vegetarian Entrees**

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

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

Polenta cakes with summer vegetable ratatouille + basil aioli

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: Linguini 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 - spaghetti in a rich meat sauce, topped with Parmesan

## **Sides**

Rosemary-roasted marbled, or fingerling, potatoes

Parmesan basil 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

Marbled baby potato salad

Summer: served cold

Fall/Winter: Yukon Gold mashed potatoes with roasted garlic

## **Vegetable Sides**

Oven-roasted seasonal vegetables

Spring: asparagus

Summer: summer squash, sweet peppers + corn

Fall/Winter: roasted root vegetables + autumn squash

Roasted rainbow heirloom baby carrots

Sautéed Blue Lake green beans or Italian Romano beans with toasted almonds

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

Roasted beets with gorgonzola, toasted hazelnuts + honey champagne vinaigrette

Summer: served cold

Fall/Winter: served warm

## **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

Caesar Salad with chopped romaine, parmesan, croutons + Caesar dressing

Prosciutto, goat cheese, baby greens + lemon champagne vinaigrette

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