



WINTER 2021 TAKE AND HEAT MENU

Winter Hors D'oeuvres

Each Orders contain 12 of Each Item: \$30.00

- Phyllo Tartlet Filled Brie Mousse & Gingered Cranberry (Vegetarian)
- Crispy Potato Nest with Gorgonzola Mousse, Crispy Pancetta & Chives (GF)
- Wild Mushroom & French Brie Bruschetta, Clover Honey & Truffle Salt (Vegetarian)
- Roasted Garlic and Parmesan Shrimp Skewer (GF)
- Honey Bourbon Bacon Wrapped Date (GF, DF)
- Moroccan Meatball, Cilantro, Mint, Pomegranate Jewels (DF)
- Lump Crab Cakes, Citrus Herb Aioli (DF)
- Crostini, Oven Roasted Tomato Jam, Whipped Chèvre, Fresh Herbs (Vegetarian)

Appetizer Platters Sizes

Small: Feeds 10-12

Medium: Feeds 15-20

Large: Feeds 25+

Fresh Seasonal Fruit Platter

- Small: \$45.00
- Medium: \$85.00
- Large: \$100.00

Seasonal Crudite, Choice of Sweet Potato Hummus or Herby Garlic Ranch

- Small: \$45.00
- Medium: \$85.00
- Large: \$100.00



Steamed Shrimp Platter, Lemon Wedges & Cocktail Sauce

- Small: \$50.00
- Medium: \$75.00
- Large: \$115.00

Pretzel Bite Platter:

Soft Buttery & Salty Pretzel Bites, served with WarmBeer Cheese Dip and Ranch

Small: \$40.00

Medium: \$65.00

Large: \$99.00

Gourmet Cheese Platter: Assorted Imported & Domestic Cheeses, House Seasoned Cocktail Nuts, Fresh Seasonal Fruit & Berries, Choice of Baguette or GF Crackers

- Small: \$65.00
- Medium: \$115.00
- Large: \$165.00

Charcuterie Platter, Cured & Smoked Meats, Seasonal Spreads, Ale House Mustard, Cornichons, Marinated Olives Cocktail Nuts, Baguette

- Small: \$85.00
- Medium: \$135.00
- Large: \$175.00

Ploughman's: A little bit of everything! Cheese and Charcuterie, Cocktail Nuts, Fresh Fruit, Cornichons, Marinated Olives, House Accouterment, Baguette or GF Crackers

- Small: \$99.00
- Medium: \$150.00
- Large: \$195.00



Green Salads & Sizes:

Small: Feeds 4-6 \$35.00

Medium: Feeds 8-12 \$65.00

Large: Feeds 20-24 \$130.00

- Mixed Seasonal Organic Greens, Carrots, Cucumber, Tomatoes, Balsamic Vinaigrette
- Shredded Lacinato Kale Salad, Brussels Sprout Leaves, Toasted Almonds, Dried Cranberries, Pecorino Cheese, Citrus Vinaigrette
- Winter Greens, Roasted Veggies, Grapefruit Wedges, Savory Granola, Parmesan Cheese, Basil Vinaigrette

Side Dishes & Pricing:

Small: 30.00, Medium: \$55.00 Large: \$110.00

- Garlic Infused Baked Mashed Potatoes
- Mixed Grain Pilaf, Citrus, Herbs, Toasted Almonds
- Brown Butter Whipped Sweet Potatoes
- Baked Mac and Cheese
- Roasted Organic Carrots, Cardamon Creme Fraiche, Hazelnut Crunch
- Roasted Broccolini, Garlic Chips, Shaved Pecorino
- Miso Apple Glazed Brussels Sprouts

Entrees:

Herb Grilled Organic Chicken Thighs, Basil Pesto, Blistered Tomatoes, Balsamic Drizzle

- Small: Feeds 4-6 \$40.00

- Medium: Feeds 8-12 \$80.00

- Large: Feeds 20-24 \$150.00



Marbella Chicken: Braised Organic Chicken, Olives, Capers, Garlic, Oregano, Plumes, White Wine Brown Sugar Pan Jus

- Small: Feeds 4-6 \$42.00
- Medium: Feeds 8-12 \$84.00
- Large: Feeds 20-24 \$150.00

Rice Noodle Vegetable Stir Fry, Sesame ginger Sauce, Cilantro, Lime Crushed Cashews

- Small: Feeds 4-6 \$35.00
- Medium: Feeds 8-12 \$65.00
- Large: Feeds 20-24 \$130.00

Dry Rubbed Braised Pulled Pork Shoulder

- Small: Feeds 4-6 \$35.00
- Medium: Feeds 8-12 \$65.00
- Large: Feeds 20-24 \$130.00

Black Garlic, Honey-Soy Ginger Grilled Tri-Tip Steak, Cilantro Chimichurri

- Small: Feeds 4-6 \$45.00
- Medium: Feeds 8-12 \$85.00
- Large: Feeds 20-24 \$150.00

Pomegranate & Blood Orange Glazed Salmon, Pistachio Gremolata

- Small: Feeds 4-6 \$45.00
- Medium: Feeds 8-12 \$85.00
- Large: Feeds 20-24 \$150.00

Burgundy Braised Bison Short Ribs, Pan Jus and Crispy Shallots



- Small: Feeds 4-6 \$55.00
- Medium: Feeds 8-12 \$100.00
- Large: Feeds 20-24 \$190.00

Take and Bake: I Size

- Chicken or Pulled Pork Enchiladas with Green Chili Sauce \$55.00
- Chicken Pot “Pastry Pie”, Roasted Chicken, Veggies, Creamy Sauce Topped With Flakey Puff Pastry Served On The Side: \$45.00 Serves 4-6
- Coconut Butternut Squash Bisque: \$15.00 per quart
- Roasted Vegetable Chicken Soup, Homemade Chicken Broth, Organic Seasonal Veggies \$15.00/quart
- Bison Meatloaf Balsamic Glaze: \$45.00
- Maple Brown Sugar Dijon Bone In Spiral Cut Smoked Ham: \$38.00

Fresh Baked Cookies: Sold by the dozen @ \$15.00

- Salted Chocolate Chip Cookies
- Gluten Free Peanut Butter Chocolate Bars
- Fruit Streusel Bars
- GF Coconut Macaroons, Dipped Dark Chocolate

Whole Desserts:

- Dark Chocolate Flouless Cake, Chocolate Ganache, Raspberry Sauce: \$49.00
- Dutch Apple Pie: \$38.00
- Dark Chocolate Mouse Cups: Quantities of 6: \$35.00
- Pumpkin Bread Pudding, Bourbon Salted Caramel, Pecan Crunch \$48.00