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: $15.00
• 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 Accoutrement, 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: 1 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 Floureeless 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