

SUMMER 2025

APPETIZER

Green Tomato Carpaccio — Buttermilk, Pickled Alliums (Gf)
Chickpea Salad — Peppers, Fennel, Oregano (Gf, Df, Vegan)
Quinoa — Tomato Vinaigrette, Herbs, Seasonal Produce (Gf, Df, Vegan)
Mixed Green — Shallot Vinaigrette, Olives (Gf, Df, Vegan)
Kale Caesar — Parmesan, Sunflower Seeds (Gf)
Heirloom Tomato Panzanella — Stone Fruit, Garlic Crouton, Basil (Df, Vegan)
Sichuan Cucumbers — Chili, Soy, Peanuts (Df, Vegan)
Shaved Summer Squash — Pinenuts, Pecorino (Gf)

ENTRÉE

Snowdance Chicken — Corn, Cotija, Lime (Gf)
Rolled Lamb Roast — Chermoula (Df)
Charred Eggplant — Roasted Garlic, Sesame (Gf, Df, Vegan)
Crispy Pork Belly — Salsa Macha, Pepitas (Df)
Golden Tilefish — Saffron Mussel Broth (Gf)
Roasted Duck — Summer Plum Sauce, Mustard (Gf, Df)
Seared Strip Loin — Taleggio Sauce, Salsa Verde (Gf)

SIDES

Marinated Peppers — Summer Herbs, Sherry, Garlic (Df, Vegan)
Roasted Squash — Citrus Vinaigrette, Breadcrumbs (Df, Vegan)
Charred Cabbage — Mustard Vinaigrette, Ham Crisps (Gf, Df)
Blistered Summer Beans — Cured Egg, Pickled Shallots (Gf, Df)
Roasted Potatoes — Bernaise, Crispy Capers (Gf)
Grains & Mushrooms — Seasonal Vegetables (Df, Vegan)
Summer Succotash — Mixed Beans, Corn, Okra (Gf)
Roasted Sweet Potato- Burnt Vanilla, Puffed Rice & Seeds (Gf, Df)

CANAPÉS

LAND

Nduja Toast — Whipped Ricotta, She Wolf Bread
 Wedge Salad Lettuce Wrap — Bacon, Blue Cheese, Tomato (Gf)
 Roast Chicken Lettuce Wrap — Pepper Marinade (Df)
 Beef Tartare — Calabrian Chili, She Wolf Bread (Df)
 Lemongrass Beef Meatballs — Thai Chili, Cilantro Salsa Verde (Gf, Df)
 Beef Carpaccio — Horseradish, Seeded Cracker (Df)
 Lardo & Tomato Jam — She Wolf Bread (Df)

SEA

Green Tomato — Trout Roe, Seeded Cracker (Df)
 Smoked Salmon — Scallion Creme Fraiche, Seeded Crackers
 Summer Tomatoes — Anchovy, Basil (Gf, Df)
 Mussel Toast — Garlic Aioli, Pickled Carrot (Df)
 Baked Clams — Bacon, Peppers, Breadcrumb
 Shrimp Toast — Sesame Crust
 Shrimp Salad Lettuce Wrap — Celery, Yuzu (Gf)
 Tuna Tartare — Sesame, Rice Cracker (Gf, Df)

GARDEN

Chilled Tomato Gazpacho — Basil (Gf, Df, Vegan)
 Kohlrabi, Ricotta, House Preserves (Gf)
 Pan Con Tomate — Garlic, Summer Herbs (Df, Vegan)
 Roasted Potatoes — Bernaise (Gf)
 Blistered Shisito Peppers — Lemon Aioli (Gf, Df)
 Beets on Rye — Goat Cheese
 Crispy Eggplant — Salsa Roja, Cumin (Gf, Df)
 Marinated Carrots — Seeded Cracker, Haskap Berry Vinaigrette (Df)

COCKTAIL TABLES

MEDITERRANEAN BOARD

Choice of 5

Burrata — Walnut Pesto (Gf)

Lemon Potatoes — Herbs, Shallots (Gf, Df, Vegan)

Stewed Chickpeas — Tomato, Cumin (Gf, Df, Vegan)

White Bean Hummus — Tahini, Espelette (Gf, Df, Vegan)

Tabbouleh — Bulgur, Lemon (Gf, Df, Vegan)

Beet Carpaccio — Za'atar, Citrus (Gf, Df, Vegan)

Spiced Rice — Herbs, Lemon (Gf, Df)

Braised Greens — Feta, Pepper Vinegar (Gf)

Baba Ganoush — Roast Garlic (Gf, Df, Vegan)

Sunday Salad — Pickled Peppers, Olive, Oregano Vinaigrette (Gf, Df, Vegan)

MARKET BOARD

Artisanal Cheeses — Assorted Cheese with Seasonal Marmalade

Charcuterie — Assorted Cured Pork Cured Meats

Seasonal Vegetables — 2 Dips

Marinated Olives

Inquire about non-pork charcuterie M/P

ADD-ONS

Assorted House Pickles \$5pp

Additional Dips \$3pp

Seeded Crackers & She Wolf Crostini \$4pp

Island Creek Oysters With Mignonette \$10pp

Shrimp Cocktail — Cocktail Sauce & Pink Peppercorn Mayo \$9pp

Vegetable Tart — Pate Brisee, Seasonal Vegetables \$9pp

Slow Roasted Calamari — Tomato, Oregano, Lemon (Gf, Df) \$8pp

Braised Lamb — Garlic Aioli (Gf) \$8pp

Moussaka — Bechamel, Eggplant, Beef \$8pp

Moules Marinières — Butter, Parsley \$8pp

Hummus & Roast Chicken — Snowdance Chicken, Tahini (Gf, Df) \$8pp

SLIDERS

Selection of 3

Pulled Pork- Horseradish Aioli, Pickled Shallot (Df)

Burger Slider — Pickled Red Onion, Garlic Aioli, Cheese

BLT — Crispy Bacon, Garlic Aioli (Df)

Roast Chicken With Red Onion — Pepper BBQ Sauce (Df)

Halloumi & Pesto — Kale Pesto

Egg & Potato — Paprika Aioli, Gouda

Squash And Braised Greens — Calabrian Chili (Df)

SKEWERS

Selection of 3

Steak — Chimichurri (Gf, Df)

Shrimp — Salsa Macha (Df)

Pork Belly — Sesame Vinaigrette (Df)

Marinated Chicken — Roasted Garlic Aioli (Gf, Df)

Radish — Nori Spice Mix (Df)

Seasonal Greens — Preserved Lemon, Breadcrumbs (Df)

Beef Meatball — Tzatziki (Df)

Mushroom — Miso Chili Crust (Df, Vegan)

DESSERTS

COOKIES

Chocolate Chip Cookies

Earl Grey Sugar Cookies

Matcha Crinkle Cookies

No-bake Coconut Maple Cookies (Gf)

SMALL BITES

Almond Flour Brownies (Gf, Df)

Pâte de Fruit (Gf, Df, Vegan)

Banana Bread with Coffee Caramel

Meringue with Compote (Gf, Df)

PLATED DESSERTS

\$12pp

Date Toffee Pudding

Strawberry Shortcake

Stone Fruit & Honeycomb Cream

Basque Cheesecake

CELEBRATION CAKES

Flourless Chocolate Cake (Gf)

Olive Oil Cake

Carrot Cake

WEDDING CAKES

Flavor: Vanilla, Chocolate, Citrus Zest

Filling: Chocolate Ganache, Seasonal Jam, Lemon Curd, Vanilla Custard

Frosting: Vanilla, Chocolate, Coconut, Lemon

Finish: Smooth, Horizontal Strip