

## FALL 2025

### APPETIZER

Spiced Quinoa – Seasonal Produce, Herbs (Gf)

Mixed Greens – House Vinaigrette, Apples (Gf, Df, Vegan)

Kale Caesar – Parmesan, Sunflower Seeds (Gf)

Chickpea Salad – Golden Raisins, Za'atar Vinaigrette (Gf, Df, Vegan)

Charred Carrots Salad – Tahini Honey, Chamomile (Gf, Df)

Shaved Brussels – Apple Cider Vinaigrette, Crispy Ham (Gf, Df)

Chicory Salad – Pears, Blue Cheese, Almonds (Gf)

### ENTRÉE

Snowdance Chicken – Umeboshi Bearnaise, Chicken Jus (Gf)

Roasted Broccoli – Romesco, Herbs (Df, Gf, Vegan)

Braised Lamb – Lamb Jus, Breadcrumbs

Seared Striploin – Soy Caramel Jus, Crispy Haystack Onions

Roasted Duck – Espresso Sunchoke Puree, Pomegranate Gastrique

Roasted Hake – Salsa Verde, Aioli (Df)

### SIDES

Roasted Sweet Potato – Burnt Vanilla, Puffed Rice & Seeds (Gf, Df)

Honeynut Squash – Brown Butter Vinaigrette, Mustard Greens

Charred Cabbage – Ginger Scallion Sauce (Gf, Df, Vegan)

Roast Cauliflower – Calabrian Chili, Garlic Tahini, Za'atar (Gf)

Roasted Marinated Beets – Toasted Nigella Seeds (Gf, Vegan)

Grains & Mushrooms – Garlic, Marinated Mushrooms (Df, Vegan)

Broccoli Rabe – Calabrian Chili, Garlic, Lemon (Gf, Vegan)

## PASSED CANAPES

### 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 & Onion Jam - She Wolf Bread (Df)

Warm Chicken Brodo - Pickled Ginger (Df)

### SEA

Warm Dashi Broth - Buckwheat, Braised Daikon (Df)

Smoked Salmon - Scallion Creme Fraiche, Seeded Crackers

Mussel Toast - Garlic Aioli, Pickled Carrot (Df)

Baked Clams - Bacon, Braised Greens

Shrimp Toast - Sesame Crust

Shrimp Salad Lettuce Wrap - Celery, Yuzu (Gf)

Tuna Tartare - Sesame, Rice Cracker (Gf, Df)

### GARDEN

Endive Leaf - Preserved Lemon, Puffed Rice & Seeds (Gf, Df, Vegan)

Kohlrabi, Ricotta, House Preserves (Gf)

Crispy Layered Potatoes - Creme Fraiche (Gf)

Marinated Carrots - Seeded Cracker, Haskap Berry Vinaigrette (Df)

Beets on Rye - Goat Cheese

## COCKTAIL TABLES

Incorporate dinner items to complete stationed experience

### 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)

### ADD-ONS

\$8pp Each

Slow Roasted Calamari - Tomato, Oregano, Lemon (Gf, Df)

Braised Lamb - Garlic Aioli (Gf)

Moussaka - Bechamel, Eggplant, Beef

Moules Marinières - Butter, Parsley

Hummus & Roast Chicken - Snowdance Chicken, Tahini (Gf, Df)

### MARKET TABLE

Artisanal Cheeses - Assorted Cheese with Seasonal Marmalade

Charcuterie - Assorted Cured Pork Cured Meats\*

Seasonal Vegetables with Two Dips

Marinated Olives

\*Inquire About Non-Pork Charcuterie (Mp)

### ADD-ONS

Assorted House Pickles - \$5pp

Additional Dips - \$3pp

Seeded Crackers with She Wolf Crostini \$4pp

Island Creek Oysters with Mignonette \$10pp

Shrimp Cocktail - Cocktail Sauce + Pink Peppercorn Mayo \$9pp

Vegetable Tart - Pâte Brisée, Seasonal Vegetables \$9pp

## SLIDERS

Selection of 2

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 & Braised Greens - Calabrian Chili (Df)

## SKEWERS

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

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