

LUNCH / DINNER

APPETIZERS

- Couscous and Quinoa – Spring Onion Vinaigrette, Herbs (df, vegan)
- Kale Caesar – Parmesan, She Wolf Croutons
- Marinated Carrot Salad – Spring Onions, Haskap Berry Vinaigrette (gf, vegan)
- Mixed Greens – Shallot Vinaigrette, Sicilian Olives, Spring Vegetables (gf, vegan)
- Marinated Cucumbers – Garlic, Sesame Vinaigrette (gf, df)
- Spring Pea Salad – Arugula, Stracciatella, She Wolf Croutons

ENTRÉES

- Roasted Snowdance Chicken – Spring Onions, Chicken Jus (gf)
- Roasted Steelhead Trout – Spinach, Green Garlic
- Pork Tenderloin – Chermoula, Pickled Shallots (gf, df)
- Rolled Lamb Roast – Shaved Marinated Fennel, Olives, Lamb Jus (gf)
- Roasted Duck – Rhubarb, Pickled Mustard Seeds (gf, df)
- Seared Striploin – Romesco, Spring Vegetables (gf, df)
- Baked Celeriac – Sunflower Salsa Macha (gf, vegan)
- Roasted Broccoli – Romesco, Herbs (gf, vegan)

SIDES

- Charred Broccoli – Lemon, Garlic, Confit Shallot (vegan)
- Asparagus – Walnut Pesto, Parmesan (gf)
- Roasted Sweet Potato – Burnt Vanilla, Puffed Rice And Seeds (gf, vegan)
- Charred Cabbage – Green Onion, Ginger (gf, vegan)
- Green Beans – Garlic, Ham Chips (gf, df)
- Golden Potatoes – Bernaise, Spring Onions (gf)
- Grains And Mushrooms – Mushroom Conserva, Alliums (vegan)
- Broccoli Rabe – Calabrian Chili, Garlic, Lemon (gf, vegan)

PASSED CANAPÉS

LAND

Beef Tartare – Calabrian Chili, She Wolf Bread (df)

Smoked Chicken Lettuce Wrap – Pepper Marinade (gf, df)

Nduja Toast – Whipped Ricotta, She Wolf Bread

Wedge Salad Lettuce Wrap – Bacon, Blue Cheese, Tomato (gf)

Lemongrass Beef Meatballs – Thai Chili, Cilantro Salsa Verde (gf, df)

Beef Carpaccio – Horseradish, Seeded Cracker (df)

Lardo and Onion Jam – She Wolf Bread (df)

SEA

Smoked Salmon – Scallion Creme Fraiche, Seeded Cracker

Endive and Trout Roe – Whipped Ricotta

Mussel Toast – Garlic Aioli, Pickled Carrot (df)

Baked Clams – Bacon, Braised Greens, Breadcrumbs

Shrimp Toast – Sesame Crust (df)

Shrimp Salad Lettuce Wrap – Celery, Lemon Aioli (gf, df)

Tuna Tartare – Sesame, Rice Cracker (gf, df)

GARDEN

Marinated Carrots – Haskap Berry Vinaigrette, Seeded Cracker (vegan)

Chilled Green Gazpacho – Mint (gf, vegan)

Radish and Butter – Cultured Butter, Sea Salt, She Wolf Bread

Spring Produce – Ricotta, Seeded Cracker

Stuffed Mushroom – Caramelized Onion, Breadcrumbs (vegan)

Beets On Rye – Goat Cheese

Potato Mille Feuille – Creme Fraiche, Chives (gf)

Spring Gilda – Pickled Pepper, Olive, Asparagus (gf, vegan)

Roasted Eggplant Tartine – Cumin, Basil, She Wolf Bread (df)

Kohlrabi – Whipped Ricotta, House Preserves (gf)

COCKTAIL TABLES

MEDITERRANEAN TABLE

Choice of 5 – Paired with She Wolf Sourdough & Pizza Bianca

Burrata – Walnut Pesto (gf)

Lemon Potatoes – Herbs, Shallots (gf, vegan)

Stewed Chickpeas – Tomato, Cumin (gf, vegan)

White Bean Hummus – Tahini, Espelette (gf, vegan)

Tabbouleh – Bulgur, Lemon (vegan)

Beet Carpaccio – Za'atar, Citrus (gf, vegan)

Spiced Rice – Herbs, Lemon (gf, vegan)

Braised Greens – Feta, Pepper Vinegar (gf)

Baba Ganoush – Roast Garlic (gf, vegan)

Sunday Salad – Pickled Peppers, Olive, Oregano Vinaigrette (gf, vegan)

ADD-ONS

subject to additional charge

Slow Roasted Calamari – Tomato, Oregano, Lemon (gf, df)

Braised Lamb – Garlic Aioli (gf)

Moules Marinières – Butter, Parsley

Hummus and Roast Chicken – Snowdance Chicken, Tahini (gf, df)

MARKET TABLE

Paired with She Wolf Sourdough & Pizza Bianca

Artisanal Cheeses – Seasonal Marmalade (gf)

Charcuterie – Assorted Cured Meats* (gf)

Seasonal Vegetables – 2 Dips (gf)

Marinated Olives (gf)

*Non-pork charcuterie available

ADD-ONS

subject to additional charge

Assorted House Pickles (gf, vegan)

Additional Dips (gf)

Seeded Crackers and She Wolf Crostini

Island Creek Oysters with Mignonette (gf, df)

Shrimp Cocktail – Cocktail Sauce and Pink Peppercorn Mayo (gf, df)

Vegetable Tart – Pate Brisee, Seasonal Vegetables

COCKTAIL TABLES cont.

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 & Braised Greens - Calabrian Chili (df)

SKEWERS

Selection of 2 Proteins and 1 Vegetable

Steak - Chimichurri (gf, df)
 Shrimp - Salsa Macha (df)
 Pork Belly - Sesame Vinaigrette (df)
 Marinated Chicken - Roasted Garlic Aioli (gf, df)
 Radish - Nori Spice Mix (gf, vegan)
 Seasonal Greens - Preserved Lemon, Breadcrumbs (df)
 Beef Meatball - Tzatziki (gf)
 Mushroom - Miso Chili Crust (df, vegan)

PIZZA BIANCA

Selection of 3

Garlic Pomodoro with Cured Meat
 Pink Peppercorn Ricotta
 Tomato (df)
 Lardo with Onion Jam (df)
 Mortadella with Stracciatella

PASTAS

Selection of 2

Ricotta Gnocchi - Pomodoro, Basil, Olives, Shaved Pecorino
 Tri-Color Tortellini- Sunflower Romesco, Pecorino Cream, Pine Nut and Herb Gremolata
 Penne Ala Vodka - Calabrian Chili, Roasted Garlic, Stracciatella, Breadcrumbs
 Trofie Al Pesto - Walnut Pesto, Shaved Parmigiano, Basil
 Gemelli - Roasted Mushrooms, Rosemary

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, vegan)

Banana Bread with Coffee Caramel

Meringue with Compote (gf, df)

PLATED DESSERTS

Date Toffee Pudding

Strawberry Shortcake

Stone Fruit + Honeycomb Cream (gf)

Basque Cheesecake (gf)

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 Stripe