

LUNCH / DINNER

APPETIZERS

- Green Tomato Carpaccio – Buttermilk, Pickled Alliums (gf)
- Heirloom Tomato Panzanella – Stone Fruit, Basil, She Wolf Croutons (vegan)
- Chickpea Salad – Red Onion, Roasted Grapes, Za'atar Vinaigrette (gf, vegan)
- Quinoa – Tomato Vinaigrette, Herbs, Seasonal Produce (gf, vegan)
- Mixed Greens – Shallot Vinaigrette, Olives (gf, vegan)
- Kale Caesar – Parmesan, She Wolf Croutons
- Marinated Cucumbers – Garlic, Sesame Vinaigrette (gf, vegan)
- Shaved Summer Squash – Hazelnuts, Pecorino (gf)

ENTRÉES

- Snowdance Chicken – Corn, Cotija, Lime (gf)
- Rolled Lamb Roast – Marinated Fennel, Olives, Lamb Jus (gf, df)
- Pork Tenderloin – Chermoula, Pickled Shallot (gf, df)
- Golden Tilefish – Saffron Mussel Broth (gf, df)
- Roasted Duck – Caramelized Peaches, Apricots (gf, df)
- Seared Striploin – Romesco, Salsa Verde (gf, df)
- Charred Eggplant – Roasted Garlic, Sesame, Confit Tomato (gf, vegan)

SIDES

- Marinated Peppers – Summer Herbs, Sherry, Garlic (df, vegan)
- Roasted Squash – Citrus Vinaigrette, Breadcrumbs (df, vegan)
- Charred Cabbage – Green Onion, Ginger (gf, vegan)
- Blistered Summer Beans – Cured Egg Pickled Shallots (gf, df)
- Golden Potatoes – Bernaise, Spring Onion (gf)
- Grains and Mushrooms – Mushroom Conserva, Alliums (vegan)
- Summer Succotash – Mixed Beans, Corn, Okra (gf, vegan)
- Roasted Sweet Potato– Burnt Vanilla, Puffed Rice & Seeds (gf, df)
- Shaved Brussels – Apple Cider Vinaigrette, Crispy Ham (gf, df)
- Broccoli Rabe – Garlic Calabrian Chili, Lemon (gf, vegan)

PASSED CANAPÉS

LAND

Nduja Toast - Whipped Ricotta, She Wolf Bread

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

Smoked Chicken Lettuce Wrap - Pepper Marinade (gf, 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 and 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, Breadcrumbs

Shrimp Toast - Sesame Crust (df)

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

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

GARDEN

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

Chilled Tomato Gazpacho - Basil (gf, vegan)

Kohlrabi - Whipped 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

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

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

Chilled Green Gazpacho - Mint (gf, vegan)

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