

## FALL 2025

### APPETIZER

Quinoa & Spiced Labneh — Seasonal Produce, Herbs (Gf)  
Mixed Green — Yuzu Vinaigrette And Apples (Gf, Df, Vegan)  
Kale Caesar — Parmesan, Sunflower Seeds (Gf)  
Chickpea Salad — Golden Raisins, Za'atar Vinaigrette (Gf, Df, Vegan)  
Shaved Carrots & Citrus Salad — 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  
Crispy Pork Belly — Chermoula (Gf, Df)  
Roasted Duck — Parsnip Puree, Duck Jus  
Roasted Hake — Hazelnut Sauce (Df)  
Seared Striploin — Miso Mayo, Crispy Shallots

### 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, Za'atar (Gf)  
Beet Carpaccio — Goat Cheese, Mint  
Grains & Mushrooms — Garlic, Marinated Mushrooms (Df, Vegan)  
Braised Greens — Puffed Rice, Citrus Broth (Df, Vegan)  
Wilted Greens — Garlic, Clam Stock (Df)

## 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

Crispy Eggplant — Salsa Roja, Cumin (Gf, Df)

## 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