

garden table

BUFFET DINNER CATERING MENU

Boards - per person (minimum 15)

charcuterie :: 10

mixed housemade and locally sourced terrines, pate and sausages from local ranches. variety of chef's choice dips, pickles and crostini

cheese :: 9

a rotating selection of local cheeses from the surrounding tri-state area. served with crostini, chef's choice dips, pickled fruits and veggies

crudite :: 7

variety of veggies, chef's choice dips, hummus, crostini

Snacks & Hors D'oeuvres - each (minimum 20)

hummus, tabbouleh, bruschetta :: 4

banh-mi sliders :: 3

smoked salmon and cream cheese toast :: 5

mini crab cakes :: 7

shrimp cocktail :: 5

Buffet Options - per person (minimum 15)

lemon herb baked salmon and potato, corn, tomato hash :: 16

maple roasted pork loin with caramelized apples and bacon :: 11

chicken breast with lemon-rosemary artichokes :: 11

baked chicken with fresh marinated tomato, basil, sweet pickled onion :: 10

stir fry shrimp and tofu with sweet chili & garlic glaze :: 16

korean bbq fried chicken (bone in) :: 10

curried farro and cauli stuffed peppers and seasonal fruit chutney :: 8

Sides - \$6 per person

potato, corn, tomato, edamame, peppers, and onion hash

brussels sprout and sweet potato hash

roasted asparagus with citrus and olive oil

cauliflower, leeks, broccoli, & asparagus

Garden Table rice

red skin mashed potatoes

seasonal vegetable medley

seasonal fruit bowl

Sweets (minimum one week lead time)

mini cheesecakes :: **\$26 per dozen**

mini vegan chocolate cake :: **\$24 per dozen**

cupcakes :: **\$36 per dozen**

cookies :: **\$20 per dozen**

brownies :: **\$24 per dozen**

GF brownies :: **\$26 per dozen**

Alcohol Packages - per person (for in house events only)

Beer and Wine :: \$15 per person for the first hour, \$7 per person for each additional hour

3 beer selections, 3 wine selections, soda, coffee, tea

Open Bar :: \$18 per person for the first hour, \$8 per person for each additional hour

Premium well spirits, 3 beer selections, wine selections, soda, coffee, tea.

(For anyone under 21, it is \$5 per hour for non-alcoholic beverages)

We are also available to curate menus specifically to your tastes!