

# garden table

## PLATED DINNER CATERING MENU

**Option One** \$50 per guest

**House salad**

*organic greens, basil vinaigrette, carrots, cucumbers, tomatoes*

**Entree choice of:**

**Braised Short Ribs**

*buttered mashed potatoes, charred carrots*

**Salmon Filet**

*asparagus, browned butter farro, fennel and apple salad*

**Maple Roasted Pork Loin**

*caramelized bacon and apples, roasted red potatoes*

**Pasta Puttanesca**

*artichokes, sun dried tomatoes, capers*

**Option Two** \$60 per guest

**House salad**

*organic greens, basil vinaigrette, carrots, cucumbers, tomatoes*

**Entree choice of:**

**Braised Short Ribs**

*buttered mashed potatoes, charred carrots*

**Salmon Filet**

*asparagus, browned butter farro, fennel and apple salad*

**Maple Roasted Pork Loin**

*caramelized bacon and apples, roasted red potatoes*

**Pasta Puttanesca**

*artichokes, sun dried tomatoes, capers*

## **Family Style Dessert Board**

*an assortment of mini desserts curated by our pastry chef*

## **Option Three \$70 per guest**

### **Family Style Charcuterie and Cheese Board**

*a variety of locally sourced meats and cheeses, served with crackers and fruit*

### **House salad**

*organic greens, basil vinaigrette, carrots, cucumbers, tomatoes*

### **Entree choice of:**

#### **Braised Short Ribs**

*buttered mashed potatoes, charred carrots*

#### **Salmon Filet**

*asparagus, browned butter farro, fennel and apple salad*

#### **Maple Roasted Pork Loin**

*caramelized bacon and apples, roasted red potatoes*

#### **Pasta Puttanesca**

*artichokes, sun dried tomatoes, capers*

## **Family Style Dessert Board**

*an assortment of mini desserts curated by our pastry chef*