



KITCHEN & WINE BAR

SAMPLE CATERING BUFFET MENU

CHILLED SALADS: CHOOSE 2

Local Lettuce Salad, Radishes, Goat Cheese, Toasted Pumpkin Seeds, Lemon-Honey Vinaigrette
Caesar: Hearts of Romaine, Parmigiano Reggiano, Garlic Croutons
Traditional Greek Salad, Cucumbers, Tomatoes, Onions, Kalamata Olives, Feta
CilieGINE Mozzarella Salad, Cherry Tomatoes, Green Olives, Oregano Pesto, Croutons
Rustic Grain Salad, Cucumbers, Dried Fruit, Mint, Fall Vinaigrette
Greek Inspired Orzo Pasta Salad: Tomato, Cucumber, Kalamata Olive, Sweet Onion, Feta
Roasted Red & Yellow Beet, Chevre, Celery Root, Fig Vin Cotto
Belgium Endive, Local Apples, Walnuts, Blue Cheese, Lemon Vinaigrette
Cannelini Bean Salad, Fennel, Roasted Peppers, Fresh Herbs, Spanish Balsamic Vinaigrette
Tabbouleh: Tomato, Cucumber, Feta, Lemon, Mint, Olive Oil

WARM STARCHES: CHOOSE 1 (OR 2 FOR AN ADDITIONAL \$5/PERSON)

Roasted Yukon Gold Potatoes, Bacon, Tarragon, Mustard
Russet Potato-Italian Fontina Gratin
Roasted Yukon Gold Potatoes, Garlic, Lemon, Oregano, Olive Oil
Sweet Potato Gratin, Fontina, Candied Bacon
Warm Chickpeas, Roasted Vegetables, Grilled Onions, Olive Oil, Fresh Herbs
Buttery Orzo, Cherry Tomatoes, Fresh Herbs, Grilled Lemon Vinaigrette
Italian Cannellini Beans, Stewed Tomatoes, Herbs, Garlic, Olive Oil
Roasted Carrots, Maple Brown Butter
Roasted Root Vegetables, Garlic Cloves, Olive Oil, Harissa Yogurt



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WARM VEGETABLES: CHOOSE 1 (OR 2 FOR AN ADDITIONAL \$5/PERSON)

Sauteed Haricot Verts, Parmigiano Reggiano and Toasted Pine Nut
Roasted Squash, Tarragon Vinaigrette, Pistachios
Roasted Butternut Squash, Toasted Pumpkin Seed, Fall Spices, Walnut Brown Butter
Roasted Broccoli, Olive Oil, Reggiano, Lemon
Wilted Local Greens, Olive Oil, Lemon
Roasted Broccoli, Creamy Italian Fontina Sauce
Ratatouille: Squash, Onions, Tomatoes, Eggplant, Peppers, Garlic, Herbs
Saffron Cous Cous, Spicy Cauliflower, Spinach, Currants
Toasted Farro with Root Vegetables
Eggplant Parmigiano

PROTEINS: CHOOSE 1 FOR FEWER THAN 20 PEOPLE (OR 2 FOR MORE THAN 20 PEOPLE)

Red Wine Braised Lamb Shoulder
Grilled Marinated Flank Steak, Horseradish - Dijon Crème
Roasted, Dry Rubbed Filet Mignon, Rosemary Jus
Marinated Roasted Whole Strip Loin Herbs, Smoked Onions
Roasted and Chopped Pastured Chicken with Parmesan and Basil
Oven Roasted Pastured Chicken Breast, Local Mushrooms, Fresh Herbs, Sherry Jus
Chicken Cacciatore, Local Peppers, Tomatoes, Garlic, Capers, Olives
Olive Oil Breadcrumb-Mustard Crusted Pork Loin, Natural Jus
Slow Roast Duroc Pork Shoulder, Caramelized Onions, Dried Apricots, Natural Jus
Whole Roasted Organic Faroe Island Salmon, Lemon and Herb Salad
Baked Atlantic Cod, Puttanesca Sauce
Seared Duck Breasts, Coarse Grain Mustard-Duck Jus, Dried Cranberries



VEGETARIAN (CHOOSE 1)

Baked Eggplant Parmesan, Mozzarella, Pomodoro Sauce
Baked Rigatoni "Bianca," Spinach, Mixed Mushrooms, Fresh Ricotta
Spiced Tofu, Roasted Tomatoes, Red Peppers, Feta
Multi-Grain Pilaf, Fall Vegetables, Walnuts, Cranberries, Herbs

PLATED DESSERT (CHOOSE 1)

Lemon Curd Tartlet, Blackberry Coulis, Whipped Cream
Classic Tiramisu, Espresso Soaked Ladyfingers, Kahlua Mascarpone, Shaved Chocolate
Semisweet Chocolate Pot de Crème, Whipped Cream, Shaved Chocolate
Italian Citrus Cake, Orange Juice & Cointreau Reduction, Whipped Cream