



KITCHEN & WINE BAR

SAMPLE CATERING PLATED MENU

1ST COURSE (CHOOSE 1)

Roasted Local Corn Soup, Green Tomato Mostarda

Heirloom Tomato Gazpacho: Herbed Yogurt, Toasted Crouton

Lump Crab and Citrus Salad: Celery Root, Green Apple, Greek Yogurt, Herb Vinaigrette

Whole Milk Burrata: Black Fig Jam, Roasted Beets, Arugula, Hazelnut Oil

Albemarle County Caprese Salad: Local Heirlooms, Fresh Mozzarella, Fig Vin Cotto

“Ripped & Torn” Caesar: Romaine Hearts, Shaved Reggiano, Garlic Croutons

Local Lettuces: Dates, Spiced Almonds, Ricotta Salata, Roasted Shallot Vinaigrette

Grilled Asparagus: Roasted Tomato Vinaigrette, Shaved Reggiano

Local Lettuces: Spiced Almonds, French Feta, Radishes, Lemon-Honey Vinaigrette

MAIN COURSE (CHOOSE 1)

Herb Crusted Rack of Lamb, Toasted Orzo, Harissa, Wilted Greens, Tzatziki

Aspen Ridge Sirloin Steak, Roasted Fingerlings, Smoked Onions & Tuscan Kale

Grilled NY Strip Steak, Potato-Fontina Gratin, Broccoli Rabe, Rosemary Jus

Duroc Pork Roast, Roasted Potatoes, Date Puree, Beer Mustard, Breadcrumbs

Organic Faroe Island Salmon, Cannellini Beans, Spinach, Grilled Lemon Vinaigrette, Herb Salad

Oven Roasted Atlantic Cod, French Lentils, Eggplant Puree, Chorizo Butter

Chicken Confit: Toasted Couscous, Seasonal Vegetable Tagine, Preserved Lemon

Crispy Skin Pastured Chicken Breast, Corn & Bacon Sautée, Grilled Sweet Peppers

Seared Duck Breast, Toasted Fregola, Pine Nuts, Summer Beans, Apricot Chutney

VEGETARIAN (CHOOSE 1)

Risotto, Sharondale Farm Mushrooms, Roasted Tomatoes, Asparagus, Spinach, Reggiano

Toasted Couscous, Seasonal Vegetable Tagine, Preserved Lemon

Baked Eggplant Parmesan, Mozzarella, Provolone, Pomodoro Sauce

Baked Rigatoni “Bianca,” Spinach, Roasted Sharondale Mushrooms, Fresh Ricotta

Spiced Tofu, Roasted Tomatoes, Red Peppers, French Feta

Multi-Grain Pilaf, Grilled Asparagus & Zucchini, Spiced Chickpeas, Herb Vinaigrette

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