## **CATERING MENU**

#### **LUNCH-BRUNCH \$40 PER PERSON**

#### **APPETIZERS FAMILY STYLE CHOOSE 2**

### **MEATBALLS**

Veal, pork, beef, stuffed with fontina cheese, San Marzano tomatoes sauce whipped ricotta.

## **ARANCINI**

Veal, peas, mascarpone, saffron risotto, served with San Marzano tomato sauce.

### **MEDJOOL DATES**

Pancetta, manchego, linguisa, local apple & sweet chili sauce, green onion.

## **MILK & HONEY CROSTINI**

Homemade saffron ricotta, toasted walnuts, local honey caviar, minted maldon salt.

### **BRIE CROSTINI**

Softened brie, raspberries, black pepper, basil, sea salt.

# **ENTRÉES CHOOSE 3**

## THE CLASSIC

Traditional buttermilk waffle, NY maple, brown sugar butter, bee pollen.

## \* AVOCADO TOAST

Smashed avocado with lemon, herbs, pickled onion, arugula, toasted spices, 6-minute egg, on multi grain bread.

## **CATTLEMAN'S EGGS**

Crisy corn tortilla, shakshuka braised brisket, cheddar, fried, eggs, avocado, crema, herbs.

## **VEGGIE SCRAMBLE**

Scrambled local eggs, daily selection of veggies, gruyere, herbs, served with potatoes & toast

### \* CLASSIC BURGER

Kobe short rib blend, Vermont aged cheddar, truffle aioli, onion jam, bibb lettuce, heirloom tomatoes, pickle, served with fries or salad.

### **CLAMS OREGANATA**

Little neck clams stuffed with breadcrumbs, chopped fresh oregano leaves, white lemon sauce, fresh parsley.

## **CALAMARI**

Lemon chili oil, sundried tomato, pepperoncini, kalamata olives, romesco sauce.

## \* MAINE MUSSELS

White wine, garlic, tarragon, thyme, citrus sea salt, rosemary breadcrumbs, herb salad.

## **SPANAKOPITA**

Greek savory spinach pie.

## **CRUNCHY FRENCH TOAST**

Challah soaked in Grand Marnier. stuffed with raspberry mascarpone, white chocolate, NY maple.

### \* OLD SCHOOL

Poached eggs on an english muffin, applewood bacon, hollandaise, herbs.

## S'MORES WAFFLE

Chocolate waffle, marshmallow, chocolate textures, graham cracker crumbs.

# **BLACKENED SALMON BLT**

Bibb lettuce, heirloom tomato, pickled onion, thick bacon, chipotle aioli on multigrain bread, served with fries or salad.

### FRIED CHICKEN SANDWICH

Toasted brioche, chipotle aioli, lettuce, heirloom tomatoes, Vermont aged cheddar, house made pickles, served with fries or salad.