



# OFFSITE CATERING MENU

## HOT SANDWICHES

**Roasted Porchetta** **\$16 pp**

Rosemary and sage roasted pork shoulder shaved and served with pan drippings and Brioche rolls

**Smothered Chicken** **\$14 pp**

Whole roasted chicken, pulled and served in chicken gravy with Brioche rolls


**Meatballs & Provolone** **\$15 pp**

Beef, pork and veal meatballs in our house made San Marzano tomato sauce with provolone cheese and Brioche rolls

**Carnitas Sandwich** **\$16 pp**

Chipotle roasted pork shoulder with salsa verde and cheddar cheese with Brioche rolls

**Roasted Vegetable Panini** **\$15 pp**

 Grilled eggplant, squash and roasted peppers with roasted garlic hummus on house made focaccia

## COLD SANDWICHES

**Smoked Salmon** **\$15 pp**

Served on grilled Brioche with dill scented cream cheese and cucumbers

**Chicken Salad** **\$14 pp**

With cranberries on a house made croissant

**Mediterranean** **\$14 pp**

Roasted pepper and fresh mozzarella with babaganoush on house made focaccia bread

## MEAT/PROTEIN

**Grilled Spare Rib** **\$14 pp**

\* Roasted and grilled with chipotle honey barbecue sauce and side of pickled vegetables

**Braised Grass-Fed Short Rib** **\$20 pp**

\* Served in pan jus with a side of root vegetables puree

**Chicken Thighs** **\$17 pp**

Peanut roasted chicken thighs served with steamed rice

**Rosemary Roasted Pork Loin** **\$17 pp**

Served with sweet potato puree  
\* Prepared with peaches  
\* Prepared with apple cider reduction

**Grilled Salmon** **\$20 pp**

Grilled and served with lemon dill vinaigrette and roasted garlic farro

## DESSERTS

<b>Brownies</b>	<b>\$3 pp</b>	<b>Cookies</b>	<b>\$2 pp</b>	<b>Cupcakes</b>	<b>\$4 pp</b>
<b>Blondies</b>	<b>\$3 pp</b>	Chocolate Chip, Peanut Butter Chocolate Cherry		Vanilla or Chocolate with Mascarpone Frosting	

## PASTA

**Penne Pasta**

Oven baked with sausage, pepper and onion with fresh ricotta **\$14 pp**

\* With English pea cream and fresh mint **\$13 pp**

\* With Heirloom pumpkin cream and roasted butternut squash **\$13 pp**

**Cavatelli** **\$16 pp**

\* With roasted summer squash, blistered tomatoes, green olives and burrata cheese

## SIDES & SALADS

**Loaded Baked Potato Salad** **\$6 pp**

**Basil Pesto Pasta Salad** **\$8 pp**

With fresh mozzarella and roasted peppers

**Caesar Salad** **\$7 pp**

Romaine and radicchio lettuces, Brioche croutons, parmesan cheese and house made Caesar dressing

**Field Salad** **\$7 pp**

Pocono Organics mixed greens with seasonal vegetables and our house made balsamic vinaigrette

**Harvest Salad** **\$8 pp**

Seasonal vegetables over shaved romaine, radicchio and kale with house made green goddess dressing

**Shaved Cabbage Salad** **\$8 pp**

Shaved cabbage with sesame vinaigrette, carrots, cucumbers, cashews and sesame seeds

**Grilled Pole Bean Salad** **\$7 pp**

Grilled pole beans with feta and tahini vinaigrette

**Tomato Salad** **\$8 pp**

\* With fresh mozzarella and basil

**Street Corn** **\$8 pp**

\* & Sweet Potato Salad

**8-Hour Braised Soup Beans** **\$7 pp**

With smoked ham

**House made Chips** **\$5 pp**

6% Sales Tax + 18% Gratuity Added to Each Order - 50% Deposit Due at Time of Order - Balance Due Prior to Event - Catering Minimum \$500



Vegan Option



Spring Seasonal Item



Fall/Winter Seasonal Item



Summer Seasonal Item

Information subject to change. Some ingredients based on availability due to harvest and season. May contain or come in contact with common allergens such as dairy, eggs, meats, poultry, seafood or shellfish or wheat. Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses