

# Cocktail Hour Menu

Spring Selections 2026

## HARVEST TABLE

(included)

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

## PASSED HORS D'OEUVRES

(choose 2)

### Crispy Potato Pancake

caramelized onions, creme fraiche, herbs  
(V, GF)  
add caviar +\$2 | add lox +\$1

### Pulled Pork Lettuce Wrap

pickled spring vegetables,  
soy-chili honey sauce  
(GF, DF)

### Smoked Trout Rilette

potato chip, pickled mustard seed, herbs  
(GF, DF)

### Beet Falafel

tahini dressing, toasted sesame, fresh mint  
(VV, GF, DF\*)

### Arancini

spicy vodka sauce, fried basil  
(V, GF)

### Meatball Slider

provolone, pomodoro sauce, basil

## PASSED WOOD FIRED PIZZAS

(choose 3)

### Heirloom Pomodoro

tomato, mozzarella & herbs  
(V, VV\*)

### Sinclair

roasted garlic, kale, mushrooms, spicy peppers,  
cheddar  
(V)

### Artichoke

spinach pesto, spring pea, watercress, mozzarella  
(V, VV\*, DF\*)

### Cacio e Pepe

pecorino, black pepper, breakfast radish  
(V)

### BBQ Brisket

cilantro, caramelized onions,  
cheddar & house-made barbecue sauce

### Spring Onion & Sausage

charred spring onion, bechamel,  
mozzarella, parmigiano

## RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce  
\*staffed by BHF kitchen attendant\*

**Oysters** \$4 each (min. 100 pieces, recommended 3-6 per guest)

**Clams** \$3 each (min. 100 pieces, recommended 2-4 per guest)

**Cocktail Shrimp** \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF\* = can be made nut free

\*this item can be modified in order to accommodate the indicated dietary restriction

# Buffet / One Course Family Style Dinner Menu

Spring Selections 2026

## ACCOMPANIMENTS

(choose 3)

### Spring Green Salad

farm mesclun greens, mixed baby lettuces, shaved fennel  
strawberries, goat cheese, golden balsamic vinaigrette  
(V, GF, DF\*, VV\*)

### Roasted Beets

orange, manchego, radicchio, lemon vinaigrette  
(V, GF, VV\*, DF\*)

### Wood Roasted Spring Vegetables

mixed seasonal vegetables, gremolata  
(VV, GF)

### Spring Peas & Farro

snap peas, shell peas, herbs, pecorino, lemon vinaigrette  
(V, VV\*)

### Farm Polenta

braised greens, balsamic  
(GF, V)

### Smashed & Fried Baby Potatoes

roasted spring garlic, rosemary  
(VV, GF)

### Marinated Chickpea Salad

chickpeas, white beans, sourdough croutons,  
pickled red onion, chili lime dressing  
(DF, VV, GF\*)

## ENTRÉES

(choose 2)

### Grilled Strip Loin

calçots, romesco  
(GF, DF)

### Filet of Steelhead Trout

lemon yogurt & chive salsa verde  
(GF, DF\*)

### Brick Oven Chicken

brined & finished with herb au jus  
(GF, DF)

### Braised Leg of Lamb

mint yogurt, green onion gremolata  
(GF, DF\*)

### Maitake Mushroom Steak

red beet risotto, spring greens pesto, pea shoots  
(GF, DF, VV)

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## SILENT OPTION:

### Maitake Mushroom Steak

red beet risotto, spring greens pesto, pea shoots  
(GF, DF, VV)

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# Two Course Family Style Dinner Menu

Spring Selections 2026

## FIRST COURSE

(choose 1)

### Spring Green Salad

farm mesclun greens, mixed baby lettuces,  
shaved fennel, strawberries, goat cheese,  
golden balsamic vinaigrette  
(V, GF, DF\*, VV\*)

### Roasted Beets

orange, manchego, radicchio,  
lemon vinaigrette  
(V, GF, VV\*, DF\*)

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## ACCOMPANIMENTS

(choose 3)

### Spring Green Salad

farm mesclun greens, mixed baby lettuces,  
shaved fennel, strawberries, goat cheese,  
golden balsamic vinaigrette  
(V, GF, DF\*, VV\*)

### Farm Polenta

braised greens, balsamic  
(GF, V)

## ENTRÉES

(choose 2)

### Grilled Strip Loin

calçots, romesco  
(GF, DF)

### Roasted Beets

orange, manchego, radicchio,  
lemon vinaigrette  
(V, GF, VV\*, DF\*)

### Smashed & Fried Baby Potatoes

roasted spring garlic, rosemary  
(VV, GF)

### Filet of Steelhead Trout

lemon yogurt & chive salsa verde  
(GF, DF\*)

### Marinated Chickpea Salad

chickpeas, white beans, sourdough croutons,  
pickled red onion, chili lime dressing  
(DF, VV, GF\*)

### Wood Roasted Spring Vegetables

mixed seasonal vegetables, gremolata  
(VV, GF)

### Brick Oven Chicken

brined & finished with herb au jus  
(GF, DF)

### Spring Peas & Farro

snap peas, shell peas, herbs, pecorino,  
lemon vinaigrette  
(V)

### Braised Leg of Lamb

mint yogurt, green onion gremolata  
(GF, DF\*)

### Maitake Mushroom Steak

red beet risotto, spring greens pesto, pea shoots  
(GF, DF, VV)

\*SILENT OPTION\*

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# Plated Dinner Menu

## Spring Selections 2026

### FIRST COURSE

(choose 1)

#### Spring Green Salad

farm mesclun greens, mixed baby lettuces,  
shaved fennel, strawberries, goat cheese,  
golden balsamic vinaigrette  
(V, GF, DF\*, VV\*)

#### Roasted Beets

orange, manchego, radicchio,  
lemon vinaigrette  
(V, GF, VV\*, DF\*)

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### ENTRÉES

(choose 3)

#### Filet of Steelhead Trout

lemon yogurt & chive salsa verde  
(GF, DF\*)

*served with*

#### Spring Peas & Farro

snap peas, shell peas, herbs, pecorino, lemon  
vinaigrette  
(V, DF\*)

#### Grilled Strip Loin

calçots, romesco  
(GF, DF)

*served with*

#### Smashed & Fried Baby Potatoes

roasted spring garlic, rosemary  
(VV, GF)

#### Maitake Mushroom Steak

(VV, GF, DF)

*served with*

#### Red Beet Risotto

red beet risotto, spring greens pesto,  
pea shoots, saba  
(VV, GF, DF)

#### Brick Oven Chicken

brined and finished with herb au jus  
(GF, DF)

*served with*

#### Marinated Chickpea Salad

chickpeas, white beans, sourdough croutons,  
pickled red onion, chili lime dressing  
(DF, VV, GF\*)

#### Braised Leg of Lamb

mint yogurt, green onion gremolata  
(GF, DF\*)

*served with*

#### Farm Polenta

braised greens, balsamic  
(GF, V)

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### SILENT OPTION:

#### Maitake Mushroom Steak

red beet risotto, spring greens pesto,  
pea shoots, saba  
(VV, GF, DF)

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