

COCKTAIL HOUR

SUMMER SELECTIONS

BLOOMING HILL FARM HARVEST TABLE

(included)

AN ASSORTMENT OF
*sliced meats, cheeses, farm pickles,
seasonal crudite, & artisan breads*

PASSED WOOD-FIRED PIZZAS

choose three
additional = \$5 per guest

HEIRLOOM POMODORO
tomato, mozzarella & herbs
(V)

SUMMER SQUASH
*squash puree, shaved squash,
chili flake, lemon, grana padano, basil*
(V)

CACIO E PEPE
*pecorino, black pepper,
breakfast radish*
(V)

SWEET CORN & SAUSAGE
cheddar, green onion

CONFIT TOMATO
*spicy marinated chiles,
ricotta, herbs*
(V)

ALLA NORMA
*eggplant, tomato, ricotta salata,
chili flakes, basil*
(V)

PASSED HORS D'OEUVRES

choose two
additional = \$5 per guest

SHRIMP LETTUCE WRAP
*marinated shrimp, cabbage slaw,
lime, chiles, spicy soy honey sauce*
(GF)

CHERRY TOMATO CROSTINI
confit garlic, herbs
(VV)

GRILLED STONE FRUIT
guanciale, balsamic, basil
(GF)

**SLOW-SMOKED
PULLED PORK SLIDERS**
*housemade bbq sauce,
pickled onion, cilantro*
(DF)

MINI TOSTADA
*black bean, corn, tomato,
pickled chiles, cotija*
(V, GF)

ARANCINI
spicy vodka sauce, fried basil
(V, GF)

OPTIONAL STATIONARY ADD ON:

OYSTER RAW BAR
*\$4 per oyster
minimum 100 oysters,
recommended 3-6 per guest*

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free

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

DINNER MENU

SUMMER SELECTIONS

ACCOMPANIMENTS

choose three
additional = \$5 per guest

FARM POLENTA
*braised mess o' greens,
caramelized onion, balsamic*
(V, GF)

**SWEET CORN
& FREGOLA SALAD**
*citrus vinaigrette, cilantro,
pickled jalapeño, pickled onion*
(VV)

**WOOD ROASTED
SUMMER VEGETABLES**
*carrots, eggplant, peppers,
zucchini, onions, citrus gremolata*
(VV, GF)

**HEIRLOOM TOMATO
PANZANELLA**
*wild greens, toasted croutons,
kirby cucumber, parmigiano,
red wine vinaigrette*
(V)

**SUMMER SQUASH
AGRODOLCE**
*shaved raw & roasted zucchini,
patty pan & yellow squash,
toasted almonds, mint, sweet & sour vinaigrette*
(V, GF, DF)

**SUMMER
MESCLUN SALAD**
*shaved carrot, radish, grilled wax beans,
sesame, soy-ginger vinaigrette*
(GF, VV)

THREE BEAN SALAD
*cannellini, chickpea, black bean, grilled artichoke,
summer squash, pickled red onion, herb, lemon*
(VV,GF)

ENTREÉS

choose two
additional = \$8 per guest

**WOOD ROASTED
PORK CHOP**
peach mostarda
(GF, DF)

**GRILLED WHOLE
STRIP LOIN**
heirloom tomato salsa rossa
(GF, DF)

**FILET OF
STEELHEAD TROUT**
eggplant caponata, lemon yogurt
(GF)

**BRICK OVEN
WHOLE CHICKEN**
brined and finished with herb au jus
(GF, DF)

**GRILLED
EGGPLANT STEAK**
roasted summer ragu, quinoa
(GF, VV)

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