

Cocktail Hour Menu

Summer 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)

Sweet Corn Arancini

sundried tomato aioli, shaved gouda
(V, GF)

Vietnamese Summer Roll

shrimp, shredded vegetables, herbs,
tamarind sauce
(GF, DF)

Caponata Crostini

summer eggplant caponata, baguette,
basil, robiolina
(V, DF*, VV*)

Trout Tartare Tostada

sweet corn purée, pickled chilis
(GF, DF)

BLT Lettuce Wrap

housemade bacon, heirloom tomato,
aioli, housemade croutons, lettuce
(DF, GF*)

Slow-Smoked Pulled Pork Sliders

housemade bbq sauce, cabbage slaw,
pickles, cilantro
(DF)

Summer Squash Fritter

with herb sour cream
(V, GF, DF*, VV*)

PASSED WOOD FIRED PIZZAS

(choose 3)

Heirloom Pomodoro

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

Mole Chicken

mole, wood fire roasted chicken,
pickled radish, cotija cheese

Cacio e Pepe

pecorino, black pepper, breakfast radish
(V)

Alla Norma

eggplant, tomato, ricotta salata,
chili flakes, basil
(V, DF*, VV*)

Sweet Corn & Sausage

cheddar, green onion

Summer Squash

squash puree, shaved squash, mozzarella
chili flake, lemon, grana padano, basil
(V, DF*, VV*)

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

Summer Selections 2026

ACCOMPANIMENTS

(choose 3)

Summer Mesclun Salad

shaved carrot, radish, stone fruit,
sesame, soy-ginger vinaigrette
(GF, VV, DF)

Farm Polenta

blistered cherry tomatoes, saba
(V, GF)

Sweet Corn & Fregola

fregola, roasted corn, pickled red onion, cilantro,
pickled jalapeño, citrus vinaigrette
(V, VV, DF)

Wood Roasted Summer Vegetables

mixed seasonal vegetables, gremolata
(V, VV, DF, GF)

Heirloom Tomato Panzanella

heirloom & cherry tomatoes, greens, toasted croutons,
kirby cucumber, parmigiano, red wine vinaigrette
(V, DF*, VV*)

Summer Bean Salad

green beans, white beans, butter beans, kidney beans
tomato vinaigrette, greens, crispy onions
(V, VV, DF, GF)

Potato Salad

hard boiled egg, pickled celery, pickled red onion
fried capers, dill, paprika-mustard dressing
(V, GF, DF)

ENTRÉES

(choose 2)

Grilled Strip Loin

heirloom tomato salsa rossa
(GF, DF)

Filet of Steelhead Trout

lemon yogurt & eggplant caponata
(GF, DF*)

Brick Oven Chicken

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

Wood Roasted Pork Loin

apricot mostarda
(GF, DF)

Crispy Eggplant

sweet corn risotto, basil pesto, marinated cherry tomatoes
(VV, GF, DF)

SILENT OPTION:

Crispy Eggplant Steak

sweet corn risotto, basil pesto, marinated cherry tomatoes
(VV, GF, DF)

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Two Course Family Style Dinner Menu

Summer Selections 2026

FIRST COURSE

(choose 1)

Summer Mesclun Salad

shaved carrot, radish, stone fruit, sesame,
soy-ginger vinaigrette
(GF, VV, DF)

Heirloom Tomato Panzanella

arugula, toasted croutons, kirby cucumber,
bocconcini, red wine vinaigrette
(V, DF*, VV*)

ACCOMPANIMENTS

(choose 3)

Summer Mesclun Salad

shaved carrot, radish, stone fruit,
sesame, soy-ginger vinaigrette
(GF, VV, DF)

Farm Polenta

blistered cherry tomatoes, saba
(V, GF)

ENTRÉES

(choose 2)

Grilled Strip Loin

heirloom tomato salsa rossa
(GF, DF)

Heirloom Tomato Panzanella

heirloom & cherry tomatoes, greens, toasted
croutons,
kirby cucumber, parmigiano, red wine vinaigrette
(V, DF*, VV*)

Sweet Corn & Fregola

fregola, roasted corn, pickled red onion, cilantro,
pickled jalapeño, citrus vinaigrette
(V, VV, DF)

Filet of Steelhead Trout

lemon yogurt & eggplant caponata
(GF, DF*)

Summer Bean Salad

green beans, white beans, butter beans, kidney
beans
tomato vinaigrette, greens, crispy onions
(V, VV, DF, GF)

Wood Roasted Summer Vegetables

mixed seasonal vegetables, gremolata
(V, VV, DF, GF)

Brick Oven Chicken

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

Wood Roasted Pork Loin

apricot mostarda
(GF, DF)

Potato Salad

hard boiled egg, pickled celery, pickled red onion
fried capers, dill, paprika-mustard dressing
(V, GF, DF)

Crispy Eggplant

sweet corn risotto, basil pesto,
marinated cherry tomatoes
(VV, GF, DF)

SILENT OPTION

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Plated Dinner Menu

Summer Selections 2026

FIRST COURSE

(choose 1)

Summer Mesclun Salad

shaved carrot, radish, stone fruit, sesame,
soy-ginger vinaigrette
(GF, VV, DF)

Heirloom Tomato Panzanella

arugula, toasted croutons, kirby cucumber,
bocconcini, red wine vinaigrette
(V, DF*, VV*)

ENTRÉES

(choose 3)

Filet of Steelhead Trout

lemon yogurt & eggplant caponata
(GF, DF*)
served with

Summer Bean Salad

green beans, white beans, butter beans,
kidney beans, greens, crispy onions,
tomato vinaigrette
(V, VV, GF, DF)

Grilled Strip Loin

heirloom tomato salsa rossa
(GF, DF)
served with

Potato Salad

hard boiled egg, pickled celery, pickled red onion,
fried capers, dill, paprika-mustard dressing
(VV, GF)

Crispy Eggplant

(VV, GF, DF)
served with

Sweet Corn Risotto

basil pesto, marinated cherry tomatoes
(VV, DF, GF)

Brick Oven Chicken

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

Sweet Corn & Fregola

basil pesto, cherry tomatoes, pickled onion
(V)

Wood Roasted Pork Loin

apricot mostarda
(GF, DF)
served with

Farm Polenta

blistered cherry tomatoes, saba
(V, GF)

SILENT OPTION:

Crispy Eggplant

sweet corn risotto, basil pesto,
marinated cherry tomatoes
(VV, DF, GF)

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