

Blooming Hill Farm

Summer 2021

Family Style Menu

Passed Pizza from our Wood-Fired Brick Oven

(choose 2, additional +\$5 per):

Summer Squash

squash puree, shaved squash, chili flake, lemon, grana padano, basil

Cacio e Pepe

pecorino, black pepper & breakfast radishes

Sweet Corn & Sausage

with cheddar & green onion

Confit Tomato

with ricotta, spicy marinated chiles & herbs

Alla Norma

Eggplant, tomato, ricotta salata, chili flakes, basil

AND

Passed Hors d'oeuvres

(choose 3, additional +\$5 per):

Baby Lettuces

with summer vegetable crudo

Sungold Crostini

assorted cherry tomatoes, confit garlic & herbs

Grilled Stone Fruit

with guanciale, balsamic & basil

Slow-Smoked Pulled Pork Sliders

with housemade bbq sauce, pickled onion, cilantro

Mini Tostado

summer salsa made with corn, tomato pickled chiles & topped with cotija

Arancini

with summer vegetable ragu

Plus Optional Stationary Cocktail Hour Items:

An Assortment of Sliced Meats, Cheeses, Farm Pickles & Artisan Breads (+\$8)

Oyster Raw Bar (+\$4 per oyster)

Minimum 100 oysters, recommended 3-6 per guest

Family Style Accompaniments

(choose 3, additional +\$5 per):

Braised and Smoked ‘Mess o’ Greens’

kale, swiss chard, collards, mustards & chicories served slow-cooked,
stone-ground cornmeal polenta

Sweet Corn & Fregola Salad

with citrus vinaigrette, cilantro, pickled jalapenos & pickled onions

Grilled Summer Vegetables

carrots, eggplant, pepper, zucchini & onions with citrus gremolata

Heirloom Tomato Panzanella

with wild watercress, toasted croutons, kirby cucumber, parmigiano & red wine
vinaigrette

Summer Squash Agrodolce

shaved raw & roasted zucchini, patty pan & yellow squash with toasted almonds,
mint, sweet & sour vinaigrette

Summer Mesclun Salad

Shaved carrots, radishes, grilled beans, sesame, soy-ginger vinaigrette

Family Style Entrees

(choose 2, additional +\$5 per):

Wood Roasted Pork Chop
with peach mostarda

Grilled Whole Strip Loin
with heirloom tomato salsa rossa

Filet of Catskill Rainbow Trout
with eggplant caponata & lemon yogurt

Brick Oven Whole Chicken
brined, finished with herb au jus

Grilled Portabella Mushroom
with roasted eggplant, charred onions, tahini yogurt

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