

# Catering Menu

We look forward to making your event uniquely yours and offer everything from more formal sit down dinners to a casual food truck inspired service and everything in between. For a complete experience we suggest a mix of items from the truck, stationary and passed

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## Packages

### White Crest

enjoy five passed appetizers, salad choice and artisanal breads, choice of two entree options \$90pp

### Cohoon Hollow

enjoy five appetizers, salad choice and artisanal breads, choice of three entree options \$100pp

### Newcomb Hollow

enjoy six appetizers with an included grazing board, salad and artisanal breads, choice of three entree options, dessert station or wedding cake, and one additional hour of serving staff \$125pp

Cocktail Hour  
Wedding Tasting  
Day Of Reception Set Up  
Cake Cutting  
Food Truck Or Airstream Rental  
1 Server per 25 Guests  
7 Hours of Serving Staff  
On Site Culinary Staff  
Paper Products  
Menu Consultation  
Rental Coordination

Service Styles Including:

Formal Plated, Buffet, & Food Truck Style

Package Prices are Based on Food Truck Style Service

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## Included in All Packages

# *Mena*

## Appetizers

### Surf\_\_\_\_\_

#### Crab Cake Sliders

Lump Crab Cakes, Lemon & Dill Aioli, Toasted Brioche (+1pp)

#### Scallop and Bacon

Seared Sea Scallop and Sherry Bacon Jam

#### Tuna Poke

Blue Fin Tuna, Micro Greens, Scallion on Crispy Wontons

#### Shrimp Cocktail Shooters

Old Bay Cocktail Shrimp, Served with Gazpacho

#### Chowder Shooters

New England Clam Chowder, Oyster Crackers

#### Lobster Roll Slider

Your Favorite Style of Lobster Roll in Miniature +2pp

#### Mini Lobster Tostata

Avocado Puree, Jalapeno Mango Salsa

#### Ecuadorian Shrimp Ceviche,

Jicama, Lime + Grapefruit Juice, Jalapeño, Bermuda Onion

#### Passed Oyster on The Half Shell

Local Selection, Served Raw, Fresh Horseradish Cocktail Sauce, Mignonette (+1pp)

#### Baked Clam “Stuffies” Casino

CherryStone Clams, Bacon, Leeks and Buttered Bread Crumb,

#### Chips and “Dip”

Caviar, Creme Fraiche, Hand Cut Potato Chips

### Turf\_\_\_\_\_

#### Tenderloin Canapé

Thinly Sliced Beef Tenderloin, Fresh Horseradish Cream. Rosemary Biscuit

#### Charcuterie Cones

A handheld favorite. Mini Bamboo cones filled with an assortment of charcuterie and cheeses

#### Chicken and Waffles

Buttermilk Fried Chicken on mini Belgian Waffle with Cayenne Maple Butter

#### Prosciutto & Melon

18mo Aged Prosciutto, Cantaloupe, Balsamic Reduction. Skewer

#### Lamb Lollipops

Served Perfectly Pink & On Bone with Choice of Thyme Cherry Reduction or Mint Pesto (+2pp)

#### Sweet Whiskey Pulled Pork Slider

Whiskey Braised Pork Butt, Sweet Cider Reduction, Toasted Brioche Arugula,

#### Kobe Beef Sliders

White Truffle Dijonaisse, Fried Shallots, House Pickle, Brioche Bun (+ 2pp)

#### Margarita Chicken Skewers

Tequila, Lime and Chili Marinaded Chicken, Micro Cilantro & Avocado Sour Cream

#### Antipasti Skewers

Fresh Mozzarella, Roasted Pepper, Prosciutto, Capicola, Olive and Basil

### From the Farm (vegetarian)\_\_\_\_\_

#### Whipped Ricotta Crostini

Seasonal Fruit, Toasted Baguette, Thyme Honey

#### Roasted Tomato Tartlet

Whipped Ricotta, Basil Pesto, Aged Balsamic Drizzle

#### Baked Brie Crostini

French Brie baked with a Seasonal Preparations such as: Fig Jam with Thyme, Orange Blossom Honey & Apricot, Sherry Apple Butter, Garlic Confit & Balsamic.

#### French Onion Soup-Wich

Mini Grilled Cheese! Melted Gruyere cheese, Caramelized Vidalia Onion Jam

#### Heirloom Tomato Gazpacho

Heirloom Tomato, English Cucumber, Bermuda Onion. Jalapeño Garnish

#### Watermelon & Feta

Refreshing, Feta Cheese, Mint Chiffonade

#### Thai Spring Rolls

Asian Vegetables, Rice Paper, Black Sesame Vinaigrette

#### Crispy Goat Cheese Truffles

Golden Herbed Chèvre Goat Cheese with Honey Drizzle

#### Miniature Baked Potato

Butter Roasted Marble Potato, Sour Cream. Chives (can be made with bacon)

# Grazing Board

An excellent opportunity for guests to graze & gather before or after the ceremony on your hand selected display. Assorted Crackers, Crudite, Fruit & Accompaniments included.

4 options for \$8 / 5 options for \$9 / 6 options for \$11 / Chef's Choice \$10

## MEZZE

Marinated Artisanal Olives  
Sumac Roasted Cauliflower  
Beet Hummus  
TABOULEH  
Turmeric and Citrus White Bean Hummus  
Shallot Yogurt Dip  
Whipped Feta  
Herb Roasted Artichoke Hearts  
Chilled Grilled Asparagus

## ARTISANAL CHEESE

AGED GOUDA  
HERBED GOAT CHEESE  
BRIE DU POMMIER  
TRIPLE CREAM CREMEAUX DU BORGOGNE  
YOUNG GORGONZOLA DOLCE  
ROQUEFORT BLUE CHEESE  
DRUNKED GOAT  
HUMBOLT FOG (+1PP)  
WHITE AGED NEW YORK CHEDDAR  
TRUFFLE PECORINO CALABRESE

## CHARCUTERIE

PROSCIUTTO  
SERANO HAM (+1PP)  
DRY SAUCISSON SEC SAUSAGE  
CHORIZO RIOJA  
CAPICOLLA  
HOT OR SWEET COPPA  
PATE DE CAMPAGNE  
SPECK  
N'DUJA

## SNACKS

BRIE CROSTINI  
BURRATA FLAT BREAD  
PROSCIUTTO WRAPPED ASPARAGUS  
CAPRESE SKEWERS  
BLUE CHEESE OR CHEDDAR CHEESE TWISTS  
YOGURT COVERED PRETZELS

# First Course

## HEIRLOOM SALAD

Tender Baby Spring Greens, Heirloom Cherry Tomatoes,  
Shaved English Cucumber, Citrus Vinaigrette

## HARVEST SALAD

Granny Smith Apples, Pepita Seeds, Parmesan Crisps, Shelburne Farms  
Shaved Apples, Apple Cider Vinaigrette

## BEET SALAD

Shaved Yellow, Chioggia, and Red Beets with Micro Arugula and White  
Balsamic Vinaigrette Topped with a Goat Cheese Crostini

## ASSORTED BREADS

CHEDDAR AND CHIVE CORNBREAD / ROSEMARY FOCACCIA / COUNTRY SOURDOUGH /  
FRENCH BAGUETTE

# Entrees

## Surf\_\_\_\_\_

### Tuna "Nicoise"

Seared Line caught Tuna, Haricot Vert, Roasted Fingerling Potatoes, Heirloom Tomatoes, Petit Greens, Olive Tapenade and Parsley Pesto

### Lobster Roll

Chilled Maine Lobster Salad Dressed with Lemon & Herbs, Little Leaf Farms Tender Greens, Butter Toasted Brioche. Served with Heirloom Potato Salad (+ 3pp).

### Rosemary Skewered Sea Scallops

Peruvian Potatoes, Micro Arugula and Herb Pesto

### Seared Faroe Island Salmon

Green Beans Almondine, Parsnip Puree

### Grilled Swordfish

Lemon & Herb Marinated Swordfish Garlic Green Beans, Israeli Couscous, Citrus Vinaigrette

## Turf\_\_\_\_\_

### Steak Au Poivre

Pepper Crusted Petit Filet. Burst Heirloom Tomatoes and Roasted Haricot Vert Served with EVOO Mashed Potato

### Braised Short Rib

Cabernet and Thyme Braised Grass Fed Beef Short Rib, Served with White Truffle Mashed Potato and Roasted Heirloom Carrots.

### Chicken Paillard

Grilled Chicken Breast, Herb Roasted Fingerling Potatoes, Petit Arugula and Micro Herb Salad, Heirloom Tomato, Citrus Vinaigrette

### Pan Roasted Chicken Breast (spring preparation)

Chantrelle Mushroom, Asparagus Tips, and Whipped Potato Served with a White Wine Butter Sauce

### Apple Wood Smoked Pork Chop

Heritage Pork, Roasted Peaches and Walnuts, Broccoli Rabe, Port Wine Reduction

### Surf & Turf

Sliced Petit Filet, Half of a Butter Poached Lobster Tail Creme Fraiche Mashed Potatoes, Seasonal Veg (+ 5PP)

## Vegetarian\_\_\_\_\_

### Stuffed Delicata Squash

Smoked Cheese, Red Quinoa

### Goat Cheese Tart

Chèvre & Caramelized Onion Tart with Spring Greens, Sherry Vinaigrette

### Roasted Seasonal Vegetables

Cauliflower Puree, Arugula Pesto

### Roasted Mushrooms

Herb Roasted Wild Mushrooms, Parmesan Polenta, Balsamic Reduction



## Taco Bar\_\_\_\_\_

Choose 3 Fillings: Baja Shrimp, Lime Chicken, Crispy Fired Cod, Salsa Verde Carnitas, Steak, and Grilled Vegetables

Choose 5 Toppings: Pickled Onions, Cordito, Queso Fresco, Cilantro, Black Bean Salsa, Pineapple Salsa, Pico De Gallo, Cilantro Crema, Jalapeno, Sliced Avocado, & Guacamole  
Station Includes: Corn and Flour Tortillas

## Pasta Station\_\_\_\_\_

Choose 3 Pastas: Linguini, Spaghetti, Cavatappi, Rigatoni, Penne, Farfalle, Capellini (gluten free pasta options available upon request )

Choose 3 Sauces: Sun Dried Tomato Alfredo, Porcini Cream, Roasted Garlic Marinara, Basil Pesto, Bolognese, Traditional Alfredo Sauce.

Choose 5 Toppings: Prosciutto, peas, wild mushrooms, basil, sun-dried tomato, summer squash, asparagus, roasted san marzano tomatoes, sweet Italian sausage.

## Burrata Flatbread\_\_\_\_\_

Choose 3: Fig & Prosciutto with Balsamic, Roasted Tomato and Basil, Prosciutto and Artichoke, Ricotta and Roasted Garlic, Nut Free Pesto and Heirloom Tomato, Chorizo and Bacon.

## Popcorn Station\_\_\_\_\_

(Snack or Late Night +4pp)

Assorted Butter, Kettle Cooked, Cheddar, and Plain Popcorn  
Comes with Popcorn bags

Pick 3 Mix Ins (+2ea): M&Ms, Reeses Pieces, Coconut, Chocolate Covered Pretzels, Gummy Bears, Swedish Fish, Sour Patch Kids, or chocolate chunks.



all of our desserts are handmade for the perfect  
sweet ending of your event. All Desserts \$6pp

#### S'MORES STATION

Assorted Candy Bars, Marshmallows, Graham Crackers and Fillings  
Fire Station and Skewers Included

#### COOKIES AND MILK STATION

Classic Chocolate Chip, Fudge Brownies, Confetti Sugar Cookies,  
Peanut Kiss Cookies and Served With Assorted Dairy and Nut Milks

#### DONUT STATION

An Assortment of Artisan Donuts  
Please ask us for Full Menu

#### STRAWBERRY SHORTCAKE STATION

Vanilla Sugar Macerated Fresh Strawberries , Chantilly Cream, House Baked Shortcake,  
Pound Cake Served As a Combination of Parfaits and Buffet

### Cake Menu

All of our cakes are decorated with white buttercream \$5pp

French Vanilla Sponge Cake, Tahitian Vanilla Bean Buttercream with Fresh Strawberries

Vanilla Chiffon Cake with Layers of Lemon Curd and Fresh Raspberries

Lime Scented Vanilla Cake with Passionfruit Curd, Coconut Cream Cheese Frosting

Noir Chocolate Cake with Chocolate Ganache and Blackberry Puree

