



the farmhouse

the farmhouse catering examples 2017

Stationary Hors d'Oeuvres

1. Seafood Station

- featuring: raw oysters w/ different mignonettes, stone crab claws, King Crab legs, and seafood salad: scallops, mussels, calamari.

2. Sandwich Station

- Pizzettas
- Croque monsieur: ham, bechamel, parm
- Farmers veggie
- Cubano: ham, pulled pork, swiss, Ben's mustard
- Turkey blt, rosemary aioli, Applewood smoked bacon
- Roast beef, horseradish aioli, farmers greens

SOUP SHOOTERS

Watermelon, balsamic

white gazpacho, cucumber

chilled citrus-avocado, edible flowers

Winter soup shooters : butternut squash/ potato leek with pancetta/ beet with fresh goat cheese

HORS D'OEUVRES

Passed Hors d'Oeuvres

- Summer rolls
- Arancini
- Pumpkin soup shooters

- Watermelon and microbasil
- Steak tartar on baby chip
- Eggs and Caviar
- Lollipop Lamb chops
- Fish Tacos
- Cocktail de Camarones
- Homemade Gnocchi with black truffles
- Maryland crab cakes with spicy aioli
- Foie Gras torchon with cotton candy
- Duck confit on puff pastry
- Medjool dates with blue cheese and bacon

Super jumbo lump crabcakes, chipotle aioli

Salmon tartare- Lemon aioli

Tuna poke- ponzu-yuzu vinaigrette

Tartlette provencale- puff pastry, olive tapenade, arugula, tomato confit

Alcasien tart- puff pastry, creme fraiche, caramelized onions, bacon, parm cheese

Steak Tartare parmesan aioli, toasted brioche

Tartlette Provencale, olive tapenade, tomato confit

Spicy Tuna tartar in cucumber cornet / rice cracker

Crostini with homemade fig jam and gorgonzola dulce balsamic reduction

Arancini- crunchy mushroom filled rice ball with truffle, san marzano tomato sauce

Fig jam crostini- gorgonzola, vin cotto

Oysters- fried or freshly shucked, lemongrass vinaigrette

Fried Vermont Goat Cheese with Strawberry Rhubarb Compote

Mini Pulled Pork Sandwiches with Cole Slaw

Five Spice Braised Duck on a Crisp Wonton

Watermelon Box with Feta, Mint, and Balsamic Syrup

Jonah Crab Salad with Avocado on a Yukon Chip

Hoisin Glazed Beef Skewers with Red Onion and Field Pepper

Thai Spicy Beef Salad in a Mini Cucumber Cup

Roasted Red Pepper and Sheep's Milk Feta Puree in Cucumber Cups

Crispy Goat Cheese Pillows with Honey Cranberry Compote

Steak Tartare Crostini with a Poached Quail Egg

Mini Lobster Rolls - Lobster Salad on a Warm Buttered Roll

Clam Chowder in Demitasse with Oyster Crackers

Sliced Rare Lamb Loin Crostini with Slow Cooked tomato, truffle Oil and Parmesan

Greek Lamb Meatball with Mint and Cilantro Tzatziki

Stationary Hors d'oeuvres

Charcuterie and Cheese Platter: featuring aged sausage, a cured ham, a terrine or salami. Served with traditional accompaniments of toast points, cornichons, pickled pearl onions and whole grain mustard.

A Selection of Domestic and Imported Cheeses Featuring a Variety of Fruits and Nuts, Crackers.

State of the art Raw Bar featuring: raw oysters w/ different mignonettes and osetra caviar, stone crab claws w/ whole grain mustard sauce, and traditional extra large shrimp cocktail.

SALADS

BIBB SALAD- citrus segments, fennel and champagne vinaigrette

CAESAR SALAD- *Sunwashed farms* romaine, anchovy, parmigiano

APPLE SALAD- *Sunwashed farms* arugula, pecorino, walnuts

POM SALAD- Exotic field greens with hearts of palm and pomegranate seeds in a lemon vinaigrette.

GREEN SALAD arugula, pickled red onion, pecorino

FARMERS SALAD- *Sunwashed Farms* greens, cukes, tomatoes, radishes

KALE SALAD- almonds, pecorino, lemon mustard vinaigrette

BEET SALAD- goat cheese, greens, pistachios, sherry vinaigrette

SIDES

Truffled mashed potatoes

Warm haricots verts with sautéed almonds and butter sauce

Truffle mashed Yukon gold potatoes.

Slow roasted carrots with ginger and orange zest.

Brussels sprouts and pancetta

Broccolini and garlic

Grilled Asparagus with pecorino

Carrots with orange and ginger

MAC AND CHEESE

(optional truffle oil)

Risotto with wild mushrooms, sage

Ratatouille

Haricots verts and crispy shallots

Sauteed rainbow swiss chard

Main Courses

Beef Tenderloin with caramelized shallots and red wine Demiglace

Slow Herb Roasted Chicken with lemon, rosemary gravy

Spaghetti ala vongole

Frenched Lamb Chop Lollipops with pesto and/or tzatsiki sauce.

Braised beef short ribs, vegetable confit

Herb marinated *Free Bird* chicken, lemon white wine

Slow roasted Creekstone Farms beef tenderloin with red wine demiglace

Nantucket sea scallops, cauliflower puree, exotic mushrooms, beurre blanc

Maine halibut, peppers, fennel

Butter poached Maine lobster, saffron

DESSERTS

Farmhouse cookies

CARAMEL FLAN

STRAWBERRY SHORTCAKE

KEYLIME PIE

CARROT CAKE

LIMONCELLO DULCE

Lava Cake

Peanut butter Delicousness

Vanilla Cotton Candy

Butterscotch pudding, english toffee

Barnyard brownie

Peach rhubarb crisp

Homemade gelatos, sorbets, and icecreams