

\$66.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 2 SIDES

\$72.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 3 SIDES

\$90.00 PP

1 APPETIZER, 1 PASTA, 2 MAINS, 3 SIDES

Note: For orders under 10 Guests, a \$12.00 pp supplement is applied

PLEASE SUBMIT ORDERS (5) BUSINESS DAYS IN ADVANCE. ANY ORDERS PLACED AFTER THIS WILL INCUR A 10% RUSH FEE

APPETIZER

Shaved Brussels Sprouts - *Spaghetti Squash, Pine Nuts, Olive Oil, Parmesan, Lemon*

Tender Tuscan Kale - *Smoked Almonds, Crisp Parmesan, Pickled Shallots, Sea Salt*

Roasted Organic Baby Beets - *Homemade Smoked Ricotta, Hazelnut Vinaigrette, Treviso, Upland Cress*

Butter Lettuce & Heirloom Radishes - *Tarragon, Dijon-Champagne Vinaigrette*

Roasted Delicata Squash - *Rocket Arugula, Dried Cherries, Blue Chevre, Port Vinaigrette*

Farmer's Baby Greens - *Fines herbs, Nasturtium Flowers, Lemon-Basil Vinaigrette*

Endive & Radicchio - *Anjou Pears, Crisp Comte, Candied Almonds, Pickled Pear Vinaigrette*

Velvety Sunchoke Soup - *Crispy Sunchoke, Red Sorrel, Chive Oil*

Butternut Squash Soup - *Spiced Pumpkin Seeds, Sage, Crème Fraiche*

PASTA

Lobster Fregola Sarda - *Maine Lobster, Fennel, Pernod, Leeks, Lobster Sauce*

Crisp Spätzle - *Brussels Sprouts, Braised Onions and Thyme*

Trofie Genovese - *Peanut Potatoes, Haricot Vert, Basil Pesto, Pine Nuts, Pecorino*

Orecchiette - *Broccoli Rabe, Homemade Chicken Fennel Sausage, Chili Flake*

Fresh Tortellini - *Mushroom Reduction, Roasted Wild Mushrooms, Smoked Ricotta*

Emmer Farro Risotto - *Truffle Butter, Sunchoke Three Ways, Oyster Mushrooms, Mache*

Baked Ricotta Cavatelli - *Lamb Bolognese, Pancetta, Oregano, Sottocenere*

Giant Fusilli "Elicotte" - *San Marzano Tomatoes, White Wine, Torn Basil, Parmesan*

Garganelli & Prosciutto - *Artichoke, Oven Dried Tomatoes, Pearl Onions, Smoked Prosciutto*

Fresh Tagliatelle - *Veal Ragout, Rosemary, Thyme, White Wine*

MAIN COURSES

Seared Wild Salmon / *Fennel Frond – Lemon Pesto*

Pan Roasted Sea Bass / *White Wine Saffron Sauce*

Gently Roasted Striped Bass / *Fine Herb Salsa Verde*

Herb Crusted Hake / *Chunky Romesco*

Roasted Prawns / *Blistered Tomato Herb Butter*

Lightly Blackened Arctic Char / *Celery Root Remoulade*

Free Range Airline Chicken Breast / *Provençal Sauce*

Tuscan Spiced Cornish Game Hen / *Grilled Lemon Vinaigrette*

Duck Duo: Lacquered Breast & Crispy Leg / *Thyme Scented Jus*

Guinness Beef Short Ribs / *Natural Braising Jus*

Marinated Tri-Tip Steak / *Homemade Steak Sauce*

Mushroom Crusted Filet Mignon / *Burgundy Demi Glace*

Maple Brined Pork Tenderloin / *Roasted Pears and Cipollini Onions*

Berkshire Pork Chops / *Bacon-Mushroom Sauce*

Gremolata Dusted Braised Lamb / *Natural Braising Jus*

Lamb Chops / *Chimichurri Sauce*

COBBLESTONE

CATERING & FINE FOODS

DROP OFF MENU

Fall/Winter Buffet Dinner

SIDE DISHES

Lacinato Kale & Barley / *Butternut Squash, Sage, Parmesan*

Organic Red Quinoa / *Cranberries, Apricots, Pumpkin Seed Vinaigrette*

Provencal Fingerling Potatoes / *Haricot Vert, Olives, Cherry Tomatoes, Herb Vinaigrette*

Celeriac-Potato Puree / *Truffle Oil, Sweet Butter*

Corn & Leek Hash / *Peanut Potatoes, Sweet Corn, Crispy Leeks,*

Roasted Baby Root Vegetables / *Thyme, Rosemary, Roasted Cipollini Onions*

Swiss Chard Gratin / *Béchamel, Nutmeg, Gruyere*

Organic Gigante Bean Ragout / *Roasted Shallots, Collard Greens, Rosemary*

Roasted Wild Mushrooms / *Crispy Onions, Rosemary, Thyme*

White Cheddar Corn Pudding / *Shallots, Vermont Aged Cheddar, Cayenne, Sweet Corn*

Herb Roasted Acorn Squash / *Wedges of Squash, Crispy Sage*

Broccoli Rabe / *Oven Dried Tomatoes, Chili Flake, Toasted Garlic, Lemon Zest*

Pan Seared Brussels Sprouts / *Simply with Sea Salt*

Fregola Sarda / *Kabocha Squash, Truffle Butter, Baby Cress, Oyster Mushrooms*