

2023 Spring & Summer Menu



heirlooms

fine food & spirit

Hors D'oeuvres

1-2 Bites | Prices Listed are Per Dozen Unless Specified

Snacks

Southern Cheese Straws with Milton Creamery Cheddar Cheese | \$24

Caramelized French Onion Dip with Classic Potato Chips | \$26

Spring Radishes served with Whipped French Butter or Green Goddess Dressing | \$26

Candied Mixed Nuts with Seasonal Herbs | \$40

Citrus Marinated Olives with Garlic | \$26

Panisse (Chickpea Fries) with Aioli and Chili Gastrique | \$28

Truffle Parmesan or Cheddar Herb Popcorn | \$26

Vegetarian

Seasonal Gourgères Stuffed with Chèvre and Spring Herbs | \$40

Crostinis with Fresh Chèvre, Honey and Roasted Pecans | \$46

Add: pears, apples or persimmons (seasonal availability) | \$52

Sweet Corn Bisque Soup Shooters | \$33

Pickled Deviled Eggs | \$40

Egg Colors: yellow, orange, red, magenta, blue, or green

Flavors: Classic, Green Eggs n' Ham, Pimento Cheese, Guacamole, Miso-Sesame, Curry, or Moroccan Spices, Option to Add Caviar or Salmon Roe | market price

12" Spring Garden Tart with Blue Cheese, Pears, and Walnuts or Roasted Tomatoes, Chevre, and Chives | \$40

Savory Shortbread "Smore's" | \$48

Fig Jam, Cherry Preserves, or Strawberry Preserves with Brie on Herb Parmesan Crackers

Mini Grilled Cheese Sandwiches with Local Cheddar | \$40

Mini Margherita Pizzas with Mozzarella and Basil (gluten free option available) | \$52

Vegan

Mediterranean Phyllo Bites with Roasted Red Peppers, Olives, and Cucumbers, and choice of our house-made Spinach Artichoke Dip, or Potato Curry | \$36

Mini Avocado Toasts with Red Pepper, Olive Oil, Tomatoes, and Everything Bagel Seasoning | \$48

Classic Bruschetta on Crostinis | \$42

Tomato Gazpacho or Curried Carrot Soup with Tarragon Oil | \$33

Spring Rolls with choice of Hoisin Peanut Sauce or Miso Almond Sauce (nut free sauce available) | \$60

Spring Pea & Spinach Three Sisters Empanadas (Corn, Squash, and Black Beans) | \$60

Farmers Market Crudités Board | \$120

Highlighting the best seasonal vegetables with Sweet Potato Hummus, Raita (Yogurt Dip), or Spiced Carrot Spread. All boards come ready to enjoy and the type of vegetables is dependent upon seasonal availability. (serves 10-12)

Individual Crudité Party Cups | \$60 per dozen

Seafood

Shrimp Toasts | \$54

Teriyaki Salmon Skewers | \$52

Shrimp Cocktail with Cocktail Sauce, Horseradish and Buttered Saltines | \$56

Smoked Salmon Potato Latkes with Classic Accompaniments (Chopped Egg, Capers, Dill, Crème Fraiche) | \$56

Tuna Tartare with Potato Chips | \$56

Confit Baby Potatoes with Caviar and Crème Fraiche | \$60

Plum Creek Farms Chicken Skins with Caviar and either Miso Aioli or Crème Fraiche | \$60

Mini Lobster Rolls | market price

* Additional caviar and oyster options available upon request | market price

Meat

Seasonal Gourgères | \$46

Stuffed with Cabbage and Beef (it's a play on a Runza! or bierocks)

Soy Glazed Chicken Thigh Yakitori Skewers | \$40

Chinese Five Spice Chicken Nuggets Bites from Plum Creek Farms | \$40

Hot Nashville's Chicken Chicken Nuggets Bites from Plum Creek Farms | \$40

Imperial Wagyu Herbed Beef Tenderloin Skewers with Horseradish Crème | \$48

Moroccan Spiced Lamb Meatballs with Spiced Yogurt Sauce | \$50

Spanish Albondigas Meatballs with Tomato Sauce | \$32

Deluxe Pigs in a Blanket (Pork, Chicken or Beef) | \$40

Sausage, Swiss Chard, and Cheese Tarts | \$38

Mini Reuben Sandwiches | \$52

Mini Pepperoni + Taleggio Piadinas (Flatbreads) | \$52

Braised Beef Empanadas with Crème Fraiche) | \$60

Charcuterie and Cheese Platter | \$160

Handcrafted cheese and cured meat combination includes
4 cheeses, 3 meats, honey, jam, assorted nuts, + crackers
(serves 10-12)

Mini Charcuterie Cups | \$80

Local Melon & Prosciutto Board | \$150

A variety of seasonally available local melons, prosciutto, and Marcona almonds

Available late July through August

(serves 10-12)

Plated

Priced based on per person

For D'oeuvres

Classic Shrimp Cocktail with Cocktail Sauce and Horseradish and Buttered Saltines | \$18

Seared Scallops with Pea Puree and Cumin Foam | \$16

Ceviche with Shrimp, Scallops, and Red Snapper | \$18

Bread

Bread Service with Whipped Butter + Sea Salt | \$4 per person
Classic Yeast Dinner Rolls, Corn and Tomato Cornbread, or Focaccia

Soups

\$10 per person

Cream of Cashew Pea Soup (vegan)

Potato Cream with Caramelized Leeks and Saffron (vegan)

Minty Spring Pea Soup with Mushroom Cream

Tomato Bisque

Zucchini and Leek with Mint Oil

Carrot Ginger

Creamy Corn and Basil

White Gazpacho

Creamy Cauliflower with Dukkah and Pesto

Salads

\$10 side portion | \$18 full salad

Watermelon Salad with Feta and Mint

Classic Wedge Salad with Bacon, Tomatoes, Scallions, Blue Cheese and Buttermilk Dressing

Classic Chopped Salad with Tomatoes, Eggs, Avocado, Bacon, and Blue Cheese

Fennel Citrus Salad with Pistachios (vegan)

Heirloom Tomato Panzanella Salad with Chèvre, Pistachios, and Basil Vinaigrette

Arugula with Shaved Parmesan

Bibb Salad with Radishes, Asparagus, Herbs, and Candied Pecans

Kale with Grilled Asparagus, Cherry Tomatoes, Chickpeas, and Mint Basil Vinaigrette

Citrus, Avocado, Fennel and Radish

Moroccan Chopped Salad with Golden Raisins, Almonds, Chickpeas, Apples, and Chermoula Yogurt Dressing

Add-ons:

Add Plum Creek Farms Chicken Breast | \$8

Add Skirt Steak, Salmon or Shrimp | \$13

Sides

\$9 side portion

Pearled Cous Cous with Cauliflower and Dates

Beets, Arugula, Citrus and Pistachios

Herb Roasted Carrots, Avocado and Smoked Yogurt

Roasted Asparagus with Bacon Shallot Jam

Potatoes Lyonnaise with Lemon and Chili

Pomme Purée
(Mashed Potatoes)

Hasselback Potato

Hand Cut French Fries

Roasted Mixed Mushrooms

Main Course

Compressed Wild Mushrooms with Avocado and Red Pepper Coulis (vegan) | \$22

Harissa Carrots and Fennel with Lentils (vegan) | \$22

Cauliflower Kiev with Minty Peas and Carrot Puree (vegan) | \$23

Eggplant Pomodoro with Rosemary Polenta (vegan) | \$22

Slow Roasted Eggplant with White Bean Puree and Chili Oil | \$22

Gnocchi Primavera with Mushrooms, Peas, and Asparagus and Brown Butter Sauce | \$20

Salmon Filet with Smoky Romesco Sauce and Seasonal Vegetables | \$33

Salmon Filet with Mustard Chive Sauce and Potato Leek Pave | \$33

Pan Seared Salmon with Summer Succotash and Red Pepper Coulis Sauce | \$33

Chicken Paillard with Caperberries and Roasted Plum Tomatoes | \$26

Vinegar Braised Chicken with Peas, Leeks, and Mushrooms | \$26

Chicken Milanese with Green Olives and Preserved Lemon Salsa with Lentils | \$26

Fennel Garlic Rubbed Pork Tenderloin with Roasted Asparagus | \$32

Leg of Lamb with Mint and Date Sauce and Roast Potato Salad | \$35

Lamb Chops with Mint + Date Sauce, Seasonal Vegetables, and Hasselback Potatoes | \$50

Tony's burger with Gribeche Sauce, Gruyere, and Brioche Bun | \$20

Skirt Steak with Salsa Verde and Seasonal Vegetables | \$35

Skirt Steak with Peruvian Style Creamed Corn and Escabeche | \$35

French Bistro Steak with Red Wine Sauce, French Fries, and Seasonal Vegetables | \$35

Short Ribs with Mushrooms and Spring Vegetables | \$36

Hangar Steaks with Loaded Potato Skins and Late Summer Succotash | \$36

Imperial Wagyu Petite Beef Tenderloin | \$42, or Beef Tenderloin | \$57

Served with choice of:

Corn Sabayon with Potato Pave and Tomato Jam

Loaded Potato Skins, Late Summer Succotash and Onion Glaze

Roasted Carrots and Minty Peas

Salsa Verde and Ratatouille

Seasonal Vegetables and Pomme Puree

Desserts

Lemon Olive Oil Cake with Seasonal Fruit | \$10

Yogurt Cake with Macerated Strawberries and Candied Pistachios | \$10

Crème Brulee with Seasonal Fruit | \$10

Rhubarb Tarts with Ice Cream | \$10

Key Lime Pie Tarts | \$9

Coconut Panna Cotta with Grapefruit Gelee | \$9

Cardamom Sponge Cake (vegan) | \$9

Classic Tiramisu | \$10

Pavlova with Fresh Whip Cream, Lemon Curd, + Seasonal Fruit | \$10

S'mores Kits (2 smore's per kit) | \$9

Brownies with Bourbon Buttercream | \$30 per dozen

Lemon Bars with Olive Oil and Sea Salt | \$30 per dozen

Brown Butter and Miso Chocolate Chip Cookies | \$30 per dozen

Blondies | \$30 per dozen

Floral Shortbread Cookies | \$30 per dozen

With choice of:

Vanilla Bean | Cardamom & Orange Blossom Water | Lemon Lavender

Mint Julep | Tequila Lime | Pistachio & Rosewater

Market Stations

Taco Bar

serves 12-15 guests

Tacos

Squash, Oyster Mushroom, and Spinach (vegan) | \$148

Shredded Chicken, Carnitas, or Barbacoa | \$175

Shrimp with Cabbage Slaw | \$200

Tacos include:

Corn and flour tortillas, cheese, cilantro, onion, and house-made salsa

Add-ons:

From Scratch Empanadas | \$5

with choice of: Our famous Three Sisters (v) with black beans, squash, and corn
Spinach and Peas(v) | Braised Beef | Cheese, Beef & Potato | Ham & Cheese

Meatless Quesadillas | \$8

Local Three Cheese Blend | Seasonal Vegetables

Imperial Wagyu Short Rib Quesadilla | \$12

Side Salads | \$8

with choice of:

Southwestern Chopped Salad | Charred Corn Salad with Tomatillo Dressing

Quinoa Salad with Vegetables and Lime Yogurt Dressing

Black Beans and Rice | \$8

Cabbage Slaw | \$8

Chips and Homemade Salsa | \$4 (per person)

Add Fresh Haas Avocado Guacamole | (\$6 per person)

Tailgate Party

Appetizers and Hors D'oeuvres

1-2 Bites | Prices List are Per Dozen Unless Specified

Crimson + Cream Caprese Salad Bites | \$39

Fried Pickles | \$36

Truffle Parmesan or Caramel Popcorn | \$26

Candied Mixed Nuts with Seasonal Herbs | \$40

Mini Corn Dog Skewers | \$46

Beef Skewers with Horseradish Crème | \$48

Beef + Potato Empanadas | \$60

Salad

Nebraska Summer Chopped Salad | \$10 per person
with goat cheese, tomatoes, carrots, beets, basil mint yogurt dressing

“Glammed Up” Pasta Salad | \$7 per person
with Seasonal Vegetables and Local Feta

Sliders + Hot Dogs

Mini Slow Roasted Pork, BBQ Chicken, or Brisket Sliders with Cabbage Slaw | \$7 each

Organic Chicken or Pork Sausage Hot Dogs | \$9 each

Mini Hamburgers or Vegetarian Mushroom Black Bean Burgers with Bacon,
Lettuce, Tomato, and Smokey Mayo | \$7 each

Note: we can make the black bean burgers vegan, by request

Dessert

Classic Strawberry Shortcake | \$10

House-made Cookies | \$30 per dozen
Hopi Blue Corn, Rolled Oat, Brown Sugar or Snickerdoodle

Tiki Beach Party

Appetizers and Hors D'oeuvres

1-2 Bites | Prices List are Per Dozen Unless Specified

Poke Bites (tuna poke crostinis) | \$56

Chicken Thigh and Pineapple Skewers with Hawaiian Sesame Ginger Glaze | \$40

Beef Teriyaki Skewers | \$48

Coconut Pineapple Shrimp Skewers | \$48

Hawaiian Empanadas (Ham, Pineapple, and Cheese) | \$60

Beef Tenderloin Spring Rolls with Edible Flowers | \$57

Summer Flower Spring Rolls | \$52

Add-ons:

Maui Wowie Side Salad Portion | \$10 per person
with feta, butter leaf lettuce, avocado, caper lime vinaigrette

Mini Sliders with Hawaiian Slaw | \$7 each
with choice of: Pork, Chicken, Beef, or Cheeseburger

Huli Huli Chicken | \$26 per person
teriyaki-style grilled and roasted chicken with Hawaiian Coleslaw and Luau Rice

Hawaiian Grilled Salmon | \$33
with Citrus Ponzu Sauce with Sweet Potato Purée and Seasonal Vegetable

