



FAMILY/BUFFET STYLE SPRING

STARTERS

SOURDOUGH BRUSCHETTA

local goat cheese, spring peas, pickled onion

WOOD-ROASTED BLOWFISH

garlic mustard aioli

PEEKO OYSTERS

local veggie mignonette

LAMB ARROSTICINI

wine, rosemary, garlic

ENTREE

SLOW-ROASTED PORK LOIN

dill dijonnaise

WHOLE ROASTED CHICKEN

green goddess

SIDES

LOCAL GREEN SALAD

snap peas, spring onion, goat cheese

WHITE BEAN SALAD

roasted zucchini, olives, sun-dried tomato

WOOD-ROASTED POTATO

herbs, lemon, garlic

\$250 PER PERSON - 15 PERSON MINIMUM

What is included:

Compostable plates, napkins, utensils

Wood-fired oven & grills with chef & serving staff for 2 hours

Serving Platters & Utensils

*8 Hands Farm meat +\$25 per person
*Maximum Family Style guest count: 50 people

*Weddings +\$500
*Rehearsal Dinners +\$250
*20% cash gratuity added to all parties
*Travel fee if applicable



FAMILY/BUFFET STYLE SUMMER

STARTERS

WOOD-FIRED PUFF PASTRY

roasted vegetables, smoked scamorza

BLACK SEA BASS CEVICHE

tomato, lime, cilantro, tortilla chips

WOOD-ROASTED OYSTERS

Peeko Oysters, herb butter, lemon, wine

TOMATO & MOZZARELLA

buffalo mozzarella, pesto, taralli

ENTREE

NY STRIP STEAK

castelvetro olive salsa verde

LOCAL TUNA

almond & roasted pepper romesco

SIDES

HEIRLOOM TOMATO & CORN

red onion, herbs, olive oil

FARRO SALAD

smoked beets, arugula, grilled onion, goat cheese, herbs

WOOD-ROASTED POTATO

herbs, lemon, garlic

\$250 PER PERSON - 15 PERSON MINIMUM

What is included:

Compostable plates, napkins, utensils

Wood-fired oven & grills with chef & serving staff for 2 hours

Serving Platters & Utensils

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FAMILY/BUFFET STYLE FALL

STARTERS

SOURDOUGH BRUSCHETTA

ricotta, coal roasted squash, balsamic

SMOKED FISH SALAD

sourdough, chives, lemon

MUSHROOM TURNOVER

smoked mozzarella, onion jam

PEAR & MOZZARELLA

crispy coppa, vin cotto, crostini

ENTREE

BEEF RIB ROAST

horseradish cream sauce

SWORDFISH

tomato, caper, dill, chives

SIDES

LOCAL GREEN SALAD

radicchio, apple, pecan, blue cheese, cider vinaigrette

ROASTED BRUSSELS

white beans, lemon, herbs

WOOD-FIRED ROOT VEGETABLES

olive oil, herbs, honey

\$250 PER PERSON - 15 PERSON MINIMUM

What is included:

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Wood-fired oven & grills with chef & serving staff for 2 hours

Serving Platters & Utensils

*8 Hands Farm meat +\$25 per person
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