

Hors D' Oeuvres

Mini Falafel Waffle

with fattoush salad and micro lemon grass
vegetarian and gluten free

Big Apple Bacon

dried Hudson valley apple chip topped with New York state cheddar mousse, grain mustard, and honey glazed bacon, topped with watercress
gluten free

Sea Scallop Tempura

fresh scallops dredged in tempura batter and flash fried
served with an orange chili sauce

Ginger Chicken Burger

flame grilled ginger and soy marinated chicken breast with a scallion orange slaw, topped with toasted sesames

Farm Stand Corn Salad

fresh shucked summer corn, crumbled feta cheese, ripe cherry tomatoes, mint, basil, and crushed roasted pistachios with a scallion vinaigrette
vegetarian and gluten free

Mini Montauk Roll

classic East Coast lobster roll

Quail Egg Tartine

layered with a spring pea and roasted garlic spread, topped with a sunny side up quail egg and lemon zest
vegetarian

Bao Blini

hoisin marinated pork belly on a cucumber slice with Sriracha, kimchi dust, and cilantro

Mini Pizza

individual sized with beech mushrooms, caramelized red onion and mozzarella, served in a mini pizza box
vegetarian

Scallion Crepe

filled with shaved asparagus, fresh herbs, crème fraîche, and butter sautéed sea scallops

Charred Octopus

fire grilled octopus with grapefruit caviar served on a gaufrette chip

gluten free

Vegetable Dumpling

steamed and pan seared, passed to guests in a bamboo steamer with tangerine ginger sauce

vegetarian

Mini Arepas

house carne asada topped on petite corn Arepa with black bean avocado mousse, mango and jalapeño salsa, and fresh cilantro

gluten free

Cold Cucumber and Cubanelle Soup

with cashews and chives

vegan and gluten free

Nega Maki

thinly sliced steak rolled with scallions and chili garlic glaze

Drunken Chicken

served with a crispy taro shell with fresh lettuce and jalapeño avocado crème

gluten free

Beet and Endive Bite

roasted golden beet stuffed with local goat cheese whipped with honey, wrapped with crisp endive

vegetarian and gluten free

Steak au poivre

petite filet mignon with a brandied peppercorn sauce

gluten free

Petite Niçoise

Ahi tuna on a fingerling chip with olive tapenade, garnished with julienned haricot vert and house aioli

gluten free

Salad Skewers

please choose 2 types:

Greek, chicken Caesar, beet & goat cheese, niçoise, or wedge salad

gluten free

Confit Duck Wings

with sweet chili glaze

gluten free

Toasts

gourmet open face tartines on mini brioche

please choose two from choices below:

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- duck confit and whole grain mustard with sliced cornichons
- smoked salmon with dill cream cheese, sliced caper berries, and thin sliced cucumber
- prosciutto with pistachio pesto, sliced pepperoncini, and arugula
- spring peas with preserved lemon and goat cheese spread, watermelon radish, and honey dressed watercress

vegetarian options

CO Lamb Meatball

with a Greek lemon and garlic pan sauce

Deviled Eggs

please choose one:

- cobb style- topped with crumbled bacon, blue cheese, and diced tomato
- oscar style - with crab meat and asparagus slice
- classic style- topped with smoked paprika and fried jalapeño

vegetarian and gluten free options

Farmers Market Board

seasonal and crisp local fresh vegetables served with feta mousse, garlic skordalia spread, and taro chips

vegetarian and gluten free

Sushi Rolls

recommended minimum of three pieces per person

your choice of three types :

California Roll, Spicy Tuna, or Avocado Cucumber Roll

served with wasabi, pickled ginger, and soy sauce

vegetarian and gluten free options

House Flatbreads

- honey grilled peaches with fresh mozzarella and chiffonade of basil
- sautéed foraged mushrooms over roasted garlic and herb cream cheese topped with fresh arugula and truffle oil
- heirloom tomato Margherita with house made mozzarella and fried basil

vegetarian

Colorado Cheese Plate

chefs choice of locally sourced goat and cow's milk cheeses with fresh fruits, nuts, and breads
vegetarian

Personal Charcuterie

assortment of cured meats served in petite paper cones for easy cocktail mingling, topped with olives, pickles, and an aged cheddar grissini stick
gluten free option

Tuna Crudo

sorelle shaved radish, onion, and cucumber with ponzu and sesame oil

Grilled Gulf Shrimp

with brown butter grits and honey smoked tomatoes
gluten free

Fried Chicken

with savory cornbread pudding and kale chip garnish

Action Stations

Raw Bar

East and West coast oysters shucked and served on ice with tomato horseradish, preserved lemon, and classic mignonette

gluten free

Shishito Peppers

seared in a hot wok, garnished with coarse sea salt and served with lemon aioli

vegetarian and gluten free

Asian Lettuce Wrap Station

Vietnamese diced chicken seared in a wok, served with pickles, daikon radish, water chestnut, scallions, carrot slaw, and a Vietnamese chili sauce

gluten free

Il Cantagallo Station

mini assorted Italian grilled sandwiches

- o rustichella- pancetta and provolone
- o bufalino- prosciutto and bocconcini
- o caprese- fresh tomato and mozzarella

vegetarian option

Stromboli Station

your choice:

- o soppressata and provolone
- o roasted artichokes, sun dried tomatoes, sautéed onions, house pulled mozzarella served with house made marinara

vegetarian option

Street Tacos

fresh from the griddle:

blackened fish, pork carnitas and pulled chicken wrapped in a warm corn tortilla with traditional toppings of shredded cabbage, queso fresco, guacamole, limes, onion, cilantro relish, and chili arbol

Small Plates

Grilled Petite Lamb Chop

with an Israeli couscous salad of fried chickpeas and trinity of herbs finished with a lemon yogurt
gluten free

House Cured Pork Belly

seared and served with summer heirloom tomatoes, frisée tossed in dijonaise,
and a house crouton

Chicken Cordon Bleu

chicken drumette wrapped in ham and breaded, served with mashed potatoes with a Swiss
cheese cream sauce

Poke Bowl

cubed sashimi grade ahi tuna, shoyu, sesame oil, white and green onions, sesame seeds, and
Sriracha mayo served over white sushi rice

Salads

Little Gem Salad

little gem lettuce, pickled red onion slices, ribbons of yellow squash, hazelnuts, and Pecorino Romano cheese dressed with Champagne vinaigrette and walnut oil

vegetarian and gluten free

Rainbow Carrot Ribbon Salad

baby arugula, Parmigiano-Reggiano, toasted pine nuts, with a sweet onion vinaigrette

vegetarian and gluten free

Chopped Greek Salad

chopped romaine, Persian cucumber, kalamata olives, chickpeas, tomatoes, roasted beets, pepperoncini, and feta cheese with an oregano vinaigrette

vegetarian and gluten free

Chopped Palm Salad

blanched green beans, hearts of palm, avocado, tomato, and cucumber on a bed of mixed greens with a vidalia onion vinaigrette

vegan and gluten free

Spinach Salad

with honey mustard poppy seed dressing garnished with egg, bacon, and red onion

gluten free

Classic Caesar Salad

freshly torn romaine lettuce tossed with garlic croutons, Parmesan cheese tuile, and a traditional Caesar dressing

Baby Lettuce, Roasted Beets, and Orange Salad

tossed in a creamy Champagne vinaigrette

vegetarian and gluten free

Entrees

Summer Chicken

roasted with garlic and herbs and served with marinated heirloom tomato and basil salad, roasted fingerlings, and an herb oil

gluten free

"Everything" Salmon

fresh salmon rubbed and baked with sesame seeds, mediterranean sea salt flakes, poppy seeds, caraway seeds, garlic and onion topped with creme fraiche and served with whipped cauliflower and potato puree, along side a crunchy green bean and caper berry salad

gluten free

Braised Halibut

with duck fat roasted fingerling potatoes, herbed sautéed baby carrots and zucchini, a saffron cream sauce, and garnished with watermelon radish and lemon microgreens

gluten free

Filet Mignon

sautéed heirloom carrots over spring pea risotto, plated with a red wine reduction and a spring fennel herb emulsion

gluten free

Seared Seabass

with crab salad of lemon, fennel and lemon grass, garnished with lemon butter, fennel fronds and fried shallots

gluten free

Short Rib

braised in red wine served with garlic polenta, roasted cherry tomatoes, and sautéed asparagus and thinly sliced fried onion rings

Seared Diver Scallops

with roasted shallot whipped mashed potatoes, crunchy asparagus, and grilled corn emulsion, garnished with watercress and chili oil

gluten free

Farmhouse Roasted Chicken

roasted chicken, with a lemon quinoa salad of goat cheese, pistachios, and grilled summer vegetables

gluten free

Buffet Entrees

Char Broiled Flank Steak

served with caramelized onions and roasted red peppers, whole grain mustard, and buttery brioche rolls

gluten free

Charred Ramp and Portobello Steak Roulade

with cognac dijon cream sauce

gluten free

Farmhouse Roasted Chicken

Roasted with garlic and herbs

gluten free

Mediterranean Stuffed Chicken Breasts

filled with fresh spinach, feta, shallots, and mint with light tomato Kalamata olive sauce

gluten free

Braised Coconut Halibut

with mushrooms, asparagus, golden raisins, and aromatic curry broth

Ratatouille Stuffed Shells

jumbo pasta shells filled with ratatouille and ricotta cheese served over light mornay sauce

vegetarian

Sides

Oven Roasted Potatoes

with blistered cherry tomatoes
gluten free

Grilled Baby Zucchini and Pattypan Squash

with warm shallot butter
vegetarian and gluten free

Orange Braised Fennel & Shallots

with butter, garlic, and orange zest
vegetarian and gluten free

Whipped Cauliflower and Potato Mash

with crème fraîche
vegetarian and gluten free

Spring Vegetable Sauté

fava beans, asparagus, green onions, snap peas, and morels with lemon olive oil
vegan and gluten free

Wild Rice

organic wild rice steamed in savory stock with Great Northern beans, shiitake mushrooms, and almonds
gluten free

Sautéed Spring Peas

with shallots and bacon

gluten free

Rainbow Heirloom Baby Carrots

with honey butter

gluten free

Grilled Vegetables

seasonal and simply grilled

vegan and gluten free

Steamed Haricot Vert

with lemon brown butter

vegetarian and gluten free

Smashed Potatoes

with roasted shallots

vegetarian and gluten free

Dessert

Strawberries and Cream

strawberries & cream on lemon cake topped with brown butter streusel & crème anglaise

"S'mores"

dark chocolate, marshmallow fluff, graham cracker, butterscotch topped with chocolate sugar
gluten free

Individual Bundt Cakes

house-made mini bundt cakes, your choice of flavors: apple, lime and coconut, red velvet, or chocolate
(custom flavors available)

Sweet n Sour Rhubarb Pie

sour rhubarb and sweet pear topped with hazelnuts

Petite Panna Cottas

matcha, cappuccino, lavender lemon, or chai
gluten free

Lo-Hi Peanut Butter Cup

dark chocolate cup filled with silky peanut butter
vegetarian and gluten free

No-Bake Cheese Cake

chocolate, banana, and tangerine
vegetarian and gluten free

Alfajores

brandy cookie and dulce de leche

Mini Doughnuts

three mini doughnuts tossed in powdered sugar and cinnamon, served in a paper cone

Rice Pudding Station

traditional rice pudding served with bananas foster, toffee, rum raisin compote, coconut flakes, candied lemon zest, a selection of fresh and dried fruits, caramel sauce, and Nutella ganache for topping
gluten free

House Made Pop Tarts

cinnamon sugar, blackberry, apricot, strawberry rhubarb, and brandy palisade peach

Caramel Apple Bar

sliced apples served with caramel and fudge sauce with toppings of nuts, mini chocolate chips, cookie crumbles, and cinnamon sugar streusel

gluten free

Doughnut Sundae Bar

fresh hot donuts topped with vanilla or chocolate ice cream with traditional sundae toppings including sprinkles, whipped cream, chocolate fudge, cookie crumbles and cherries

Short Cake Station

butter milk biscuits and pound cake with toppings of fresh berries, grilled peaches, lemon curd, and house made whipped cream

Fruit Compote Pizza

blackberry preserves and Brie cheese drizzled with honey and crushed pistachios