

THE CAFÉ AT  
THISTLE FARMS

# EVENING CATERING MENU

## ENTREES

### PAN SEARED SALMON

Dill-Cucumber Yogurt OR Pineapple Red Pepper  
Salsa with Spicy Crema

### ROASTED CHICKEN BREAST

Creamy Rosemary OR Fresh Basil Pesto

### FLANK STEAK

Mushroom Demi Glace OR Herb Chimichurri

### PAN ROASTED PORK TENDERLOIN

Maple, Sage and Dijon Glaze

### COMFORT FOOD

Seasonal Lasagna, Eggplant Parmesan,  
Chicken Pot Pie

## SALADS

### HOUSE SALAD

Mesclun Greens, Cucumbers, Tomatoes, Feta  
Cheese, Lemon Thyme Vinaigrette

### CAESAR SALAD

Romaine, Herbed Croutons, Parmesan, Creamy  
Caesar Dressing

### SPINACH SALAD

Spinach, Strawberries, Goat Cheese Crumbles,  
Candied Walnuts, Lemon thyme Vinaigrette

## VEGETABLES

### ROASTED ASPARAGUS

Lemon, Garlic, Parmesan

### GREEN BEANS

Brown Butter and Toasted Almonds

### ROASTED VEGETABLES

Zucchini, Red Pepper, Yellow Squash, Red  
Onion, Carrots

### GINGER CARROTS

Roasted with Local Honey and Fresh Ginger

### BRUSSEL SPROUTS

Roasted with Broadbent Bacon

## STARCHES

### ROASTED ROSEMARY POTATOES

### SWEET POTATO WEDGES

Roasted with Brown Sugar and Honey

### HERB RISOTTO

Parmesan

### BUTTERMILK CHEDDAR MAC-N-CHEESE

### MASHED POTATOES

Sour Cream and Roasted Garlic

## DESSERTS

### ASSORTED COOKIE AND BROWNIE PLATE

\$3 Per Person

### 3 LAYER CAKE

\$6 Per Person (Ask About Our Flavors)

### FLOURLESS CHOCOLATE CAKE

\$5 Per Person With Fresh Whipped Cream

### PEACH COBLER

\$5 Per Person

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# EVENING CATERING MENU

## OPTION A

\$55 Per Person

2 Passed Appetizers

1 Salad

2 Entrees

1 Vegetable

1 Starch

Bread/ Rolls

## OPTION B

\$42 Per Person

1 Passed Appetizer

1 Salad

1 Entree

1 Vegetable

1 Starch

Bread/Rolls

## OPTION C

\$35 Per Person

1 Salad

1 Entree

1 Vegetable

1 Starch

Bread/ Rolls

## OPTION D

\$24 Per Person

1 Salad

1 Entree From Comfort Food Options

Bread/ Rolls

\* Add Additional Entree For \$12 Per Piece