

PASSED APPETIZERS

Priced per piece. Minimum 20 per item

SEASONAL ARANCINI 4 aioli	GRASS-FED BEEF SLIDERS 7 arugula, parmesan
DEVEILED FARM EGGS 4 house pickles	GRASS-FED BEEF TARTARE 7 gem lettuce or crostini
CRAB CAKES 12 spicy aioli	GRASS-FED BEEF MEATBALLS 5 tomato marmalade
BURRATA 4 roasted garlic, focaccia	GRASS-FED LAMB SLIDERS 7 goat cheese
"POTTED" PIG 4 mustard, pickles, toast	GRASS-FED LAMB MEATBALLS 5 fennel marmalade
PULLED PORK SLIDERS 6 cabbage slaw	CROSTINI WITH FRUIT OR VEGETABLES 4 seasonal
MINI HAM SANDWICHES 6 fresno pepper jelly	PIMENTO CHEESE ON BUTTERMILK CRACKER 4 herbs

STATIONS

FRESH SHUCKED HOG ISLAND OYSTERS 4 (6 for premium) priced per piece, classic accompaniments 50pc minimum, 175 chef attendant fee	CHARCUTERIE & PICKLED VEGETABLES Small 225 Medium 425 Large 850 optional chef attendant berkel meat slicer 175
RUTHERFORD ESTATE CRUDITES Small 165 Medium 325 Large 525	FARM CHEESE, TOAST, NUTS & FRUIT Small 225 Medium 425 Large 850

LATE NIGHT

Priced per piece. Minimum 20 per item

GRASS-FED BEEF MEATBALLS 5 tomato marmalade	SMOKED FARMSTEAD SAUSAGE 5 mustard, pickles
GRASS-FED LAMB MEATBALLS 5 fennel marmalade	MINI HAM SANDWICHES 6 fresno pepper jelly
SEASONAL ARANCINI 4 aioli	"BIG EASY" BEIGNETS 6 bourbon caramel sauce
MAC & CHEESE CROQUETTES 5 breadcrumbs	

Prices and availability subject to change

DINNER FAMILY STYLE

100 per person, served family style
includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

FOR THE TABLE

-optional-

WOOD GRILLED ARTICHOKE 8
sauce gribiche, lemon

WARM BURRATA 8
roasted garlic, estate olive oil, focaccia

CHEDDAR BISCUITS 6
honey butter

SALAD

-choice of one, add additional salad 8-

SALAD OF GARDEN GREENS
seasonal fruit, nuts, local cheese,
citrus vinaigrette

SALAD OF LACINATO KALE
chili pequin, toasted parmesan,
lemon dressing

CARAMELIZED BEETS
goat cheese crema, greens,
chimichurri

MAIN COURSE

-choice of two, add additional main course 12-

ARBORIO RICE
seasonal vegetables

HERITAGE PULLED PORK
smoked low and slow

POTATO GNOCCHI
grass-fed beef ragu or vegetarian

"BRICK COOKED" CHICKEN
salsa verde

HERITAGE ST. LOUIS RIBS
barbecue sauce

RAINBOW TROUT
mushrooms, fennel, bacon vinaigrette

SIDES

-choice of two, add additional side 8-

MAC & CHEESE
vella cheddar

COLESLAW
green apple

ARBUCKLE GRITS
vella cheddar

GARDEN POTATOES
herbs

HEIRLOOM CANNELLINI BEANS
salsa verde

SEASONAL VEGETABLES
chef's preparation

DESSERT

-choice of one, add additional dessert 7-

SCHARFFEN BERGER CHOCOLATE CREAM PIE
SEASONAL FRUIT DESSERT

SEASONAL BREAD PUDDING
ASSORTED HOUSEMADE COOKIES

ADDITIONS

WHOLE ROASTED FISH MKT
GRASS-FED BEEF CUT 30
GRASS-FED LAMB CUT 30
ROASTED PORK LOIN 15

Pricing and availability subject to change

LIVE FIRE FAMILY STYLE

165 per person, cooked over open flame, served family style, minimum 80 guests
includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

TO BE SHARED

-optional-

WOOD GRILLED ARTICHOKE 8
sauce gribiche, lemon

CHEDDAR BISCUITS 6
honey butter

SMOKED FARMSTEAD SAUSAGE 10
mustard, pickles

GRILLED SEASONAL FRUIT 8
lemon ricotta

SALAD

-choice of one, add additional salad 8-

SALAD OF GARDEN GREENS
seasonal fruit, nuts, local cheese,
citrus vinaigrette

SALAD OF LACINATO KALE
chili pequin, toasted parmesan,
lemon dressing

CARAMELIZED BEETS
goat cheese crema, greens,
chimichurri

MAIN COURSE

-choice of two, add additional main course 12-

BURNT CAULIFLOWER STEAKS
chimichurri sauce

CALIFORNIA ARBORIO RICE
seasonal vegetables, parmesan

POTATO GNOCCHI
grass-fed beef ragu

"BRICK COOKED" CHICKEN
salsa verde

HERITAGE ST. LOUIS RIBS
barbecue sauce

WHOLE ROASTED LOCAL FISH

SMOKED BARBECUE CHICKEN

HERITAGE PULLED PORK

SIDES

-choice of two, add additional side 8-

MAC & CHEESE
vella cheddar

COLESLAW
green apple

ARBUCKLE GRITS
vella cheddar

GARDEN POTATOES
herbs

HEIRLOOM CANNELLINI BEANS
salsa verde

SEASONAL VEGETABLES
chef's preparation

DESSERT

-choice of one, add additional dessert 7-

SCHARFFEN BERGER CHOCOLATE CREAM PIE
SEASONAL FRUIT DESSERT

SEASONAL BREAD PUDDING
ASSORTMENT OF HOUSEMADE COOKIES

ADDITIONS

SMOKED SAUSAGE 10
GRASS-FED BEEF CUT 30
GRASS-FED LAMB CUT 30
ROASTED PORK LOIN 15

Pricing and availability subject to change