

## BREAKFAST

*Priced per guest*

**Simple Breakfast** \_\_\_\_\_ **\$13**

*Includes each of the following:*

- Fresh baked breakfast breads with honey, jam, and butter
- Sliced seasonal fruit
- Orange juice and cranberry juice

**Brunch** \_\_\_\_\_ **\$18**

*Includes an additional choice of 2 breakfast buffet entree options*

- Hickory smoked bacon, pork sausage, or chicken apple sausage
- Herb roasted potatoes
- Fresh baked breads
- Sliced seasonal fruit
- Orange juice and cranberry juice

### Breakfast Buffet Entree Options

#### Spinach and Mushroom Scramble

Wild mushrooms, spinach, onion, and feta with fresh local farm eggs

#### Veggie Scramble

Local vegetables and aged cheddar with fresh local farm eggs

#### Meat Scramble

Bacon, ham, chicken apple sausage, onion, and cheddar with fresh local farm eggs

#### Bacon and Egg Strata

Smoked bacon, cheddar, and house made buttermilk biscuits

*Additional customization is available. Prices are subject to change. Currently, catering services are only available for on-site events. No off-site catering options are available at this time.*

*Not all ingredients are listed. Please notify us of any dietary restrictions or food allergies before placing your order.*

## PLATED LUNCH

*Priced per guest*

**Blackened Filet of Catfish** \_\_\_\_\_ **\$14**

Chef's specialty, served with sweet corn sauce, Yukon gold potatoes, seasonal vegetable mix, dill, and crème fraiche

**Chicken Salad Sandwich** \_\_\_\_\_ **\$14**

Served on toasted house baked bread, with creamy chicken salad, fresh herbs, caramelized onions, and a side of house made potato chips

**Grilled Cheese and Tomato Soup** \_\_\_\_\_ **\$13**

A blend of 3 cheeses on house made bread with ripe tomato soup, basil, and chive oil

**NICHE Salad** \_\_\_\_\_ **\$14**

Our blend of mixed field greens, cherry tomatoes, cucumbers, shaved onion, house made croutons, and choice of pear vinaigrette or green goddess dressing

- Add Chicken - \$4
- Add Smoked Trout - \$5

**Smoked Brisket Sandwich** \_\_\_\_\_ **\$16**

Tender slices of beef brisket smoked in-house, served on a brioche bun with garlic aioli, creamy slaw, house pickles, shaved red onion, and a side of potato salad

## LUNCH BUFFET

*Priced per guest*

**House-Made Soup and Salad Bar** \_\_\_\_\_ **\$15**

- Choose from a seasonal selection of soups.
- Salad bar includes local organic greens, roasted chicken, hard boiled local eggs, red onion, white bean, sprouts, edamame, snow peas, cherry tomatoes, cucumber, house made croutons, and house made bread with butter.
- Dressings include pear vinaigrette, red wine vinaigrette, and green goddess.

**Braised Beef Stroganoff with Wild Mushroom and Caramelized Onion** \_\_\_\_\_ **\$17**

Served with local organic greens, cucumber, carrot, tomato, olive, red wine vinaigrette, and house made bread.

## PLATED DINNER

*Priced per guest; served with choice of house salad, caesar salad, spinach salad, or organic field greens salad*

**Mushroom and Swiss Strudel** \_\_\_\_\_ **\$32**

Meyer's mushrooms dressed in herb vinaigrette, steamed rice, and seasonal vegetables

**Coq Au Vin** \_\_\_\_\_ **\$33**

Chicken braised until juicy and tender in red wine, served with demi glace mushrooms, stewed onions, bacon, herb roasted potatoes, and seasonal vegetables

**Oven Roasted Filet of Salmon** \_\_\_\_\_ **\$34**

Smoked tomato beurre blanc, local grain salad, and seasonal vegetables

**House Made Pasta and Meatballs** \_\_\_\_\_ **\$25**

Radiatore noodles, served with a rich tomato sauce, meatballs, and fresh basil

**Molasses Glazed Pork Loin** \_\_\_\_\_ **\$34**

Apple gastrique, pickled mustard seeds, roasted sweet potato, and seasonal vegetables

**Chicken Cordon Bleu** \_\_\_\_\_ **\$35**

Breaded in panko crumb, served with herb cream sauce and stuffed with tasso ham and gruyere cheese. Served with mashed potatoes and seasonal vegetables.

- Add Grilled Prawn - \$4
- Add Seared Diver Scallop \$5

*Additional customization is available. Prices are subject to change. Currently, catering services are only available for on-site events. No off-site catering options are available at this time.*

*Not all ingredients are listed. Please notify us of any dietary restrictions or food allergies before placing your order.*

## DINNER SALAD

*Priced per guest, please select one salad for all guests to enjoy*

**House Salad** \_\_\_\_\_ **\$5**

Local greens, dried cranberries, toasted hazelnuts, and red wine vinaigrette

**Caesar Salad** \_\_\_\_\_ **\$6**

Crisp romaine, aged parmesan and pecorino cheese, house made herb croutons, and house made caesar dressing

**Local Organic Field Greens** \_\_\_\_\_ **\$7**

Locally sourced mix of greens, cucumbers, tomato, shaved carrot, olives, and red wine vinaigrette

**Spinach Salad** \_\_\_\_\_ **\$7**

Baby spinach, crisp bacon, bleu cheese, shaved red onion, and pear vinaigrette

- Add Chicken - \$3
- Add Shrimp - \$4

## DINNER DESSERT

*Priced per guest, please select one dessert for all guests to enjoy*

**Hazelnut Crème Brulee** \_\_\_\_\_ **\$8**

Rich, cool, creamy custard topped with caramelized sugar, molasses cream, and fresh grapes

**Chocolate Pot de Crème** \_\_\_\_\_ **\$6**

Perfectly balanced, light and airy mix of white and dark chocolate, topped with chantilly cream and fresh berries

**Flourless Chocolate Cake** \_\_\_\_\_ **\$6**

Served with vanilla bean whipped cream and strawberries

**Plum Panna Cotta** \_\_\_\_\_ **\$7**

Light and elegant set custard with fresh and preserved plum and chocolate wafer

**Berry and Cream White Cake** \_\_\_\_\_ **\$5**

Served with vanilla bean cream and lemon curd

## STATIONED HORS D'OEUVRES

*Includes 25 pieces per order*

**Antipasto** \_\_\_\_\_ **\$56**

Mixed olives, house made assorted pickled vegetables, and white bean salad, dressed with fresh herbs and vinaigrette

**Roasted Vegetable Crudité** \_\_\_\_\_ **\$62**

Carrots, parsnip, fennel, and peppers with beet hummus and mushroom infused goat cheese spread

**Stuffed Baked Brie en Croute** \_\_\_\_\_ **\$72**

Topped with brown sugar and pecans with grapes and crostini

**Slider Platter** \_\_\_\_\_ **\$96**

Dry rubbed and roasted beef tenderloin and/or roasted turkey breast, chilled and sliced and served on house made rolls with lettuce, tomato, onion, and condiments

**Cheese and Charcuterie Platter** \_\_\_\_\_ **\$104**

Chef's selection of foreign, domestic, and local cheeses, as well as a variety of cured meats. Served with quince jam, dried and fresh fruit, condiments, and assorted flatbreads and crackers (customizable)

**Smoked Salmon Platter** \_\_\_\_\_ **\$102**

Wild line caught salmon, lightly cured, mustard glazed, and smoked in house. Served with potato pancakes, onion, crème fraiche, capers, and dill

## PASSED HORS D'OEUVRES

*Includes 25 pieces per order*

**Croquettes** \_\_\_\_\_ **\$54**

Ham and cheese, or goat cheese (v), or mixed. Served with house romesco sauce

**BBQ Chicken or Tofu Sliders** \_\_\_\_\_ **\$55**

Served on house made rolls, with garlic aioli and caramelized onions

**Curry Chicken Skewers** \_\_\_\_\_ **\$58**

Served with cilantro and house made peanut sauce drizzle

**Pork Dumplings** \_\_\_\_\_ **\$61**

Pan-seared, served with black vinegar dipping sauce

**Bloody Mary Shrimp Shooters** \_\_\_\_\_ **\$65**

Marinated grilled shrimp with house made cocktail sauce

**BBQ Beef Brisket** \_\_\_\_\_ **\$75**

Smoked to tender perfection in house on Yoder smokers and served with griddled corn bread

*Additional customization is available. Prices are subject to change. Currently, catering services are only available for on-site events. No off-site catering options are available at this time.*

*Not all ingredients are listed. Please notify us of any dietary restrictions or food allergies before placing your order.*