

MINIMUM 48 HOURS ADVANCE NOTICE REQUIRED

WINTER CANAPÉ SELECTIONS priced per person

FRESH choose 3 selections below | \$20

NURTURED choose 5 selections below | \$30

EPICUREAN choose 7 selections below | \$50

MUSHROOM-WALNUT PHYLLO PURSES roasted mixed mushrooms, thyme, phyllo paper

+RUBY RED ENDIVE BOATS beet puree, cacao, minted labne, date syrup, crushed pistachio

SPICED CHICKPEA-CARROT FALAFEL tamarind chutney, coriander, mint

MINI GREENMARKET QUICHES sundried tomato, seasonal greens, fontina cheese

ROSEMARY SHRIMP SKEWERS citrus-chili-agave glaze

LEMONGRASS CHICKEN SKEWERS palm sugar, thai chili, turmeric, cilantro, mint, toasted coconut

+DELMARVA DEVILED EGGS old bay, capers, chives

BUTTERNUT SQUASH TURNOVER goat cheese, pomegranate molasses, thyme, nigella seeds

***PROSCIUTTO-FIG BOUQUET** fig compote, manchego cheese, crispy sage

+PIMENTO CHEESE CROSTINI "the caviar of the south" topped with roasted red pepper, grilled scallion

+ROASTED PEAR + RICOTTA CROSTINI roasted pear, honeyed ricotta, black pepper, crispy sage

+BUTTERNUT SQUASH-SOUR CHERRY CROSTINI grana padano, toasted pine nuts, rosemary

+KALE + CANNELLINI CROSTINI rosemary-cannellini spread, red pepper flakes

***+SALMON TARTARE-PURPLE POTATO CRISP** chive, crème fraîche, truffle oil, lemon zest

***+SEARED TUNA SKEWER** quince-ginger gastrique, cilantro pistou

MERGUEZ LAMB-KALE HAND PIE housemade lamb sausage, kale, sauteed leeks

CROQUE MONSIEUR BITES truffle oil, gruyere, country ham, pear compote

***+ROSEMARY-GARLIC BEEF TENDERLOIN BITE** cranberry gastrique, crispy leeks

+BRISKET SLIDERS horseradish crème fraîche, caramelized onions, potato-dill roll

*add \$2/person

+requires on-site setup (hourly chef fee may apply)

Vegetarian, gluten-free, dairy-free options available upon request • 10 person minimum • delivery service available • plates, cups, napkins, utensils \$1 per person
We proudly source meat, dairy, and produce from local purveyors such as Saxelby Cheese, Pino's, and Muddy River Farm.



CATERING & EVENTS

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SNACK SELECTIONS priced per person

LACQUERED KALE CHIPS peanuts, sriracha, black garlic | \$4

THYME-CHILI SPICED NUTS pecans, walnuts, almonds, red chili, thyme, garlic | \$4

TRUFFLE PARMESAN POPCORN roasted garlic, truffle salt, grated parmesan | \$3.50

A LA CARTE small (serves 10–20) or large platters (serves 20–30)

ARTISAN CHEESE PLATTER selection of artisan cheeses, fresh seasonal fruit, wildflower honey, housemade flatbread | \$180 or \$300

MAKE YOUR OWN CROSTINI PLATTER choice of three crostini toppings and garnishes with artisan toasts (ricotta-pear, pimento cheese, kale-cannellini, sour cherry-butternut squash) | \$150 or \$250

CHARCUTERIE BOARD selection of cured meats, chicken liver pate, pickled Greenmarket vegetables | \$180 or \$300

GREENMARKET CRUDITE PLATTER selection of seasonal produce, bright beet-feta dip | \$85 or \$145

SWEET SELECTIONS

ASSORTED DESSERT PLATTER freshly-baked dark chocolate-dipped coconut macaroons, deep dark brownie bites with walnuts and fleur de sel, pistachio rosewater buttons | \$95 (serves 10–20) or \$150 (serves 20–30)

WHOLE FRUIT KUCHEN seasonal fruit, cinnamon pastry cream, coconut cake crust | \$36

SEASONAL FRUIT SALAD Greenmarket fruit, rosemary honey | \$75 (serves 10–20)

SEASONAL TEA LOAF lemon-rose loaf with almond flour or apple-cinnamon-walnut loaf | \$34 (serves 10–12)

BEBE'S COCONUT MACAROONS dark chocolate-dipped | \$30 per dozen

DEEP DARK BROWNIE BITES walnuts, fleur de sel | \$20 per dozen

PERSIAN WEDDING COOKIES pistachio, rosewater, dusting of powdered sugar | \$15 per dozen

JEWELLED SHORTBREAD fennel, candied orange, white chocolate | \$20 per dozen

CHOCOLATE RYE CLOUDS piloncillo sugar, rye flour, fleur de sel | \$15 per dozen

MINICHOCOLATE-BEET CUPCAKES rose-goat cheese frosting, candied beet | \$36 per dozen

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