OFFSITE CATERING FULL SERVICE

Excellence through Responsible Farming

75 per person plus \$400 smoker fee. Additional rental & labor expenses will apply Served family style. Includes potato rolls, one salad, two main courses, one side, one dessert Prices based on 20 person minimum

TO BE SHARED

-optional-

BURRATA 5/ea roasted garlic, focaccia

GRASS-FED MEATBALLS 5/ea tomato sauce, parmesan

PIMENTO CHEESE DIP 5/ two oz housemade tortilla chips

FARMSTEAD DEVILED EGGS 4/ea

bacon, pickles

HAM SANDWICHES 5/ea country ham, pepper jelly

SALAD

-choice of one-

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

LACINATO KALE SALAD chili pequin, toasted parmesan, lemon dressing

Add additional Salad | 7 pp

MAIN COURSE

-choice of two-

SMOKED CHICKEN barbecue sauce

HERITAGE PULLED PORK
HOUSEMADE SAUSAGE

HERITAGE ST. LOUIS RIBS barbecue sauce

VEGETARIAN OPTION cauliflower steak, summer corn

Add additional Main Course | 10 pp

SIDES

-choice of one-

MAC & CHEESE vella cheddar

POTATO SALAD bacon, herbs

APPLE COLESLAW

HEIRLOOM CANNELLINI BEANS salsa verde

Add additional Side | 7 pp

ARBUCKLE GRITS vella cheddar

SEASONAL VEGETABLES chef's preparation

DESSERT

ASSORTMENT OF HOUSEMADE COOKIES

ADDITIONS

CHEDDAR BISCUITS with honey butter 3 per biscuit LMR GRASS-FED LAMB 15 per person LMR GRASS-FED BEEF 30 per person ROASTED PORK LOIN 10 per person

Menus subject to change

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