

LIVE FIRE

served family style, minimum 80 guests
includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

FOR THE TABLE

optional

WOOD GRILLED ARTICHOKE
sauce gribiche, lemon

CHEDDAR BISCUITS
honey butter

SMOKED FARMSTEAD SAUSAGE
mustard, pickles

GRILLED SEASONAL FRUIT
lemon ricotta

SALAD

choose one

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

choose two

BURNT CAULIFLOWER STEAKS
chimichurri

CALIFORNIA ARBORIO RICE
seasonal vegetables, parmesan

POTATO GNOCCHI
grass-fed beef ragu or vegetarian

"BRICK COOKED" CHICKEN
salsa verde

HERITAGE ST. LOUIS RIBS
barbecue sauce

WHOLE ROASTED LOCAL FISH

HERITAGE PULLED PORK

SMOKED BARBECUE CHICKEN

SIDES

choose two

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

choose one

SCHARFFEN BERGER CHOCOLATE CREAM PIE
SEASONAL FRUIT DESSERT

SEASONAL BREAD PUDDING
ASSORTED HOUSEMADE COOKIES

ADD ONS

WHOLE ROASTED FISH
GRASS-FED BEEF CUT
GRASS-FED LAMB CUT
ROASTED PORK LOIN

ADDITIONAL SALAD
ADDITIONAL MAIN COURSE
ADDITIONAL SIDE
ADDITIONAL DESSERT