OFFSITE CATERING BARBECUE

Excellence through Responsible Farming

Includes buttermillk rolls, one salad, two main courses, two sides, one dessert.

20 person minimum

buffet items are finite and non-replenishable

TO BE SHARED

optional

BURRATA roasted garlic, focaccia

GRASS-FED MEATBALLS tomato marmalade

PIMENTO CHEESE DIP housemade tortilla chips

FARMSTEAD DEVILED EGGS house pickles

HAM SANDWICHES cured ham, pepper jelly

SALAD

choose one

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

LACINATO KALE SALAD chili pequin, toasted parmesan, lemon dressing

MAIN COURSE

choose two

SMOKED CHICKEN barbecue sauce

HERITAGE ST. LOUIS RIBS barbecue sauce

HERITAGE PULLED PORK
HOUSEMADE SAUSAGE
VEGETARIAN OPTION
cauliflower steak, summer corn

SIDES

choose two

MAC & CHEESE vella cheddar

POTATO SALAD bacon, herbs

APPLE COLESLAW

HEIRLOOM CANNELLINI BEANS salsa verde

ARBUCKLE GRITS vella cheddar

SEASONAL VEGETABLES chef's preparation

DESSERT

ASSORTMENT OF HOUSEMADE COOKIES

ADD ONS

WHOLE ROASTED FISH

GRASS-FED BEEF CUT

GRASS-FED LAMB CUT

ROASTED PORK LOIN

CHEDDAR BISCUITS with honey butter

ADDITIONAL SALAD

ADDITIONAL MAIN COURSE

ADDITIONAL SIDE

Pricing and availability subject to change

events@longmeadowranch.com 707.963.4555