

## Catering Menu

Includes delivery. Service optional, please inquire.  
Dishes may vary by season and availability.

### Canapés | Choose Four \$18 per person

Thinly Sliced Beef Carpaccio | Grilled Focaccia | Horseradish  
Roasted Squash Soup | Pickled Apple  
Steelhead Tartare | Horseradish | Lemon  
WI Grilled Cheese | Wild Mushrooms  
Grilled Carrot | Country Ham | Salsa Verde  
Crispy Grit | Country Ham | Bourbon Aioli  
Crunch Farm Vegetables | Carrot Miso Dip  
Chicken Liver Mousse | Pickled Pepper

### First Course | Choose Two Served Family Style \$15 per person

*Lightly Smoked Steelhead Trout | Ruby Crescent Potato | Buttermilk | Crisp Lettuce  
Crunchy Farm Vegetables | Carrot Miso Dip | Roasted Kale Oil | Mixed Seeds  
Roasted Garlic Focaccia | Wood Roasted Vegetables | Fresh Ricotta  
Coal Roasted Beets | Sour Cream | Dill | Blistered Carrots  
Charred Beef Carpaccio | Horseradish | Crispy Shallots | Olive Oil | Lemon*

### Entrees | Choose Two Served Family Style \$20 per person

*Herb Brush Basted Beef  
Chicken Under A Brick  
Slow Roasted Steelhead Trout*

### Sides | Served Family Style \$12 per person

*Lemon & Olive Oil Crushed Potatoes | Pickled Shallot | Chives  
Wood Roasted Root Vegetables | Garlic Yogurt | Charred Peppers | Sunflower & Bacon*

### Dessert | Choose One \$10 per person

*Dark Chocolate Cheesecake | Toasted Nut Crust | Herb Whipped Cream  
Goat's Milk Cheesecake | Louisiana Citrus | Tarragon*

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Executive Chef-Kyle Knall | Chef De Cuisine-Zach Nelsen