

Catering Menu

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
Crunchy 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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