



Gathering Menus, for economy and good taste !

APPETIZER CHOICES

For 20-25 servings. Minimum order \$100 or pretty darn close to it

Cold Platters

- chips and dips with a variety of chips with fresh salsa cruda buttermilk herb dip and hummus \$32
 - fresh basil and dried tomato cheese torta with crackers and fresh bread \$52
 - local cheese platter with relishes, cornichons and fresh bread market price
 - big and beautiful platter of celery, carrots, broccoli with two dips: roast red pepper and buttermilk herb \$39
 - herb roast chicken spread served with chive toasts \$58
- shaved turkey pinwheels with basil, tomato and red pepper \$ 59
- mediterranean platter: hummus, marinated feta, carrot salad, roast black olives, pita \$62
 - whole house- smoked king salmon with dill Dijon mayo, brown bread and onion salad market price
- from the fields: delicious roast and fresh local farm vegetable array with roast onion dip and a wedge of local cheese \$82

Hot Items

- soy honey roast chicken wings with sweet chile dipping sauce \$54
- shrimp ,artichoke, spinach and parmesan fondue with torn bread \$ 78
 - pulled pork sliders with slaw \$ 58
 - wood roast meatballs in bourbon barbecue sauce \$58
- cheese tortellini skewers with two sauces: parsley pesto and red pepper tomato \$70

Lunch and Supper Buffets

good for a crowd of any size custom menus available delivery and set-up available.

1. CHOOSE YOUR MAIN DISH:

minimum order for 30, includes choice of two sides

- slow roast turkey in juniper and thyme pan gravy \$12
 - pulled pork \$9
 - root beer braised hot ham \$10
 - butter roast bone-in chicken \$11
 - ham hocks with sauerkraut \$13

call us to ask about pricing for multiple main course choices or other custom menus similar to these

2. CHOOSE TWO SIDES:

- petite Kaiser rolls with mustard-mayo spread or butter
- hand shredded coleslaw with house-made dressing
 - mashed potatoes
 - pan gravy
 - baked beans
 - buttered corn with fresh chives and sea salt
 - harvest salad bowl with fresh vegetables, croutons, marinated beans, house-made French and ranch dressing

3. ADD A SIDE \$4.50

minimum 10 orders

- roast local potatoes with garlic butter
- pasta salad with fresh spinach, roast carrots, lemon and parmesan
 - Caesar salad with house-made dressing and local parmesan
 - seasonal salads

4: GET IT THERE IN YOUR PREFERRED VESSEL

chafer rental: \$20 each
 nesco roasters rental: \$15 each, return the next day
 disposable pans : \$ 1 each (you can re-use these a few times)
 serving utensils: \$1 each

pick up or delivery delivery charges may apply

IN THE CHERISHED TRADITIONS OF FRESHLY MADE PIES AND PICKLED PEPPERS FROM THE GARDEN, HEIRLOOM KITCHEN CREATES FROM-SCRATCH MEALS FOR CATERING THAT ARE FRESH AND SEASONAL.



WE ARE DEVOTED TO CATERING AND IT'S OUR SOLE FOCUS WHICH SETS US APART FROM ALL THE OTHERS. WE OFFER A WIDE RANGE OF FOOD CHOICES AND SERVICE OPTIONS, ALONG WITH DECADES OF EXPERIENCE TO ASSIST WITH THE DETAILS THAT CREATE SUCCESSFUL EVENTS, SMALL OR LARGE.

