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## *Fall Prepared Meals*

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### STARTERS & SNACKS

#### DEVILED EGGS

crispy country ham, pickled mustard seeds  
2 dozen

#### SWEET GRASS DAIRY CHEESE & OLLI CURED MEATS

thomasville tomme, asher blue, aged cheddar, toscana, calabrese, napoli, whole grain mustard  
serves 4

#### OVER THE GRASS FARM'S MEDITERRANEAN CRUDITÉ

squash, carrot, tiny turnips, cucumber, broccoli, peppers, olive oil, tzatziki, baba ghanoush, hummus,  
olives, dolmades, grilled pita  
serves 4

#### MINI HAM BISCUITS

bourbon butter, country ham, cheddar, fig preserve  
2 dozen

#### CHIP & DIP PLATTER

homemade tortilla chips with salsa fresca & guacamole  
serves 4

#### SHRIMP COCKTAIL

Destin, FL shrimp, house cocktail  
2 dozen

#### BREAD BOWL

pimento cheese, buffalo chicken dip, smoked salmon or white fish dip, or house hummus  
with lavash crackers  
serves 4-6

#### FRESH CAUGHT FISH CEVICHE

citrus, shaved vegetables, first pressed olive oil, crispy plantains  
serves 4



CHICKEN SATAY  
lemongrass, ginger, soy  
*2 dozen*

BEEF SATAY  
crispy garlic & chili sauce, sesame, scallion  
*2 dozen*

SHRIMP SKEWER  
grilled, green chermoula  
*2 dozen*

BUFFALO CHICKEN DIP  
slow roasted pulled chicken, house buffalo sauce, cheeses, chives, tortilla chips or lavash crackers  
*serves 6-8*

MD CRAB DIP  
hand-picked MD crab, baguette  
*serves 6-8*

SIDES  
*all sides serve 4*

ORGANIC GREEN BEANS  
garlic, onion, butter

FANCY HEIRLOOM CORN ON THE COB  
jalapeño butter, cilantro, chili dust, cojita cheese

BWK SLAW  
charred cabbage, cilantro, parsley, evoo

PASTA SALAD  
cheese tortellini, cherry tomatoes, cucumber, red onion, vinaigrette

POTATO SALAD  
traditional

MEDITERRANEAN PEARL COUSCOUS  
Israeli couscous, tomato, cucumber, red onion, kalamata olives, feta, red wine vinaigrette



GRILLED BROCCOLINI  
parmigiano reggiano

MASHED POTATOES  
butter

VEGETABLE SUCCOTASH  
seasonal roasted mixed vegetables

TWICE BAKED SWEET POTATO  
brown sugar, maple

### SALADS & BOWLS

SUPER DUPER  
mixed greens, quinoa, legumes, candied seeds, red wine vinaigrette  
add seared salmon, fried chicken, or grilled chicken +\$44

SEASONAL MIXED GREENS SALAD  
roasted beets, ribboned carrots, spring gap mountain cheddar, candied seeds, red wine vinaigrette

CLASSIC CAESAR SALAD  
romaine, lemon, cracked pepper, parmigiano-reggiano  
add seared salmon, fried chicken, or grilled chicken +\$44

MEDITERRANEAN SALAD  
mixed greens, kalamata olives, red onion, feta, red wine vinaigrette

POKE BOWL  
cucumber, pickled vegetables, glazed shiitake mushrooms, avocado, poke sauce

MEDITERRANEAN VEGETABLE BOWL  
hummus, ancient grains, grilled & pickled veg, local greens, lemon vinaigrette

### SANDWICHES

ASSORTED SANDWICH PLATTER  
*choice of three of the following, chef's selection of quantity per choice, serves 4:*

CHICKEN CAESAR WRAP  
romaine, parmigiano-reggiano, lemon



BUFFALO CHICKEN WRAP  
blue cheese, romaine

VEGAN WRAP  
grilled vegetables, legumes, romaine, red pepper hummus, vinaigrette

TURKEY PESTO ON BRIOCHE  
turkey, white cheddar, confit tomatoes, lettuce, pesto

PRIME RIB SANDWICH  
cheddar, horseradish aioli, confit tomato, romaine

CLUB ON MULTIGRAIN  
ham, turkey, cheddar, bacon, lettuce, onion

ITALIAN SUB  
napoli, tascano, calabrese, oregano, onion, tomato, lettuce, red wine vinaigrette

CHICKEN SALAD CROISSANT  
confit tomato, romaine

TEA SANDWICH BOX  
assortment of chicken salad, tuna salad, turkey, and ham, on fresh baked pullman loaf  
*chef's selection of quantity per choice, serves 4*

MAINS

SEARED SALMON  
6oz south salmon  
*serves 4*

FRIED CHICKEN  
traditional  
*serves 4*

ROASTED CHICKEN  
lacquered  
*½ chicken serves 2  
whole chicken serves 4*



CHICKEN TENDER PLATTER  
house made honey mustard  
*serves 4*

STEAK FRITES  
14oz prime NY strip, house cut fries, red wine jus  
*serves 1*

MEATLOAF  
hunt country cattle ground beef, mushroom gravy  
*serves 2-3*

DUCK CONFIT  
leg/thigh combo, cassoulet, lamb merguez, pearl onion  
*serves 1-2*

CHICKEN PARMESAN  
san marzano tomato  
*serves 2*

SHORT RIB STROGANOFF  
braised, sour cream, extra wide egg noodle, herbed bread crumb  
*serves 2*

VEGETABLE LASAGNA  
eggplant, squash, shallot, san marsano tomato, ricotta, mozzarella, parmesan  
*serves 4-6*

SEASONAL VEGETABLE PEARL PASTA RISOTTO  
seasonal mixed vegetables, parmesan  
*serves 2-4*

MD CRAB CAKE  
jumbo lump crab, fine herbs, remoulade  
*serves 4*

BABY BACK RIBS  
cherrywood smoked, carolina bbq  
*serves 4*



BRAISED SHORT RIBS

48 hr braised short ribs, red wine sauce  
*by the lb, 1 lb serves 2*

