



“Farmhand” Reception

\$58 per person

Late Spring Menu

Apr. 26th – Jun. 6th

2018



Please ask for our Seasonal Menu for your special day!

Appetizers – Choose 3

- Mini Crab Cake** | Chesapeake Crème *add \$1.5*
- Tuna Tartare Canape** | Fresh Lemon | Baguette
- Chicken Salad Canape** | Apple Slice | Walnut *vo, gf*
- Pimento Cheese Biscuit** | VA Ham | Pepper Jelly
- Fresh Fig** | Lemon Goat Cheese | Lavender Honey *vo, gf*
- Avocado Toast** | Spring Pea Avocado “Hummus” | Feta | Crostini *vo*
- Asparagus Spears** | Parmesan | Panko *vo*
- Strawberry Fruit Skewers** | Goat Cheese | Honey Balsamic *vo, gf*
- Stuffed Endives** | Honey Bleu Cheese | Walnut *vo, gf*
- Soup Shooters** | Seasonal | Heirloom Tomato | Latin Black Bean | Roasted Red Pepper | Carrot Ginger | Butternut Squash *pick 2, check availability, vo, vegan, gf*

Stationary Displays – Choose 1

- Cheese Board** | Artisanal Cheeses (Cow, Sheep, Goat) | Fresh Fruit | Crackers *vo*
- Cheese & Charcuterie** | Artisanal Cheeses (2) | Local Charcuterie (2) | Mustards | Olives | Crostini
- Crab & Artichoke Dip** | Fresh Spinach | Parmesan | Seasonal Herbs *vo*
- Salmon Display** | Crème Fraiche | Capers | Shaved Red Onion | Fresh Dill | Lemon | Crostini *add \$1.5*
- Spinach Hummus** | Fresh Seasonal Veggies | Breads *vegan*
- Garden Delight** | Fresh & Marinated Seasonal Veggies | Buttermilk Dressing *vo*

Includes fresh brewed Fair Trade Iced Tea and locally roasted and fresh brewed coffees from Iron Clad Roasters in Scott’s Addition. Iced Water Station infused with fresh herbs or fruit included.

Action Stations—Choose 1

- Baked Potato** | Yukon Gold | Sweet Potato | Cheeses | Early Spring Herbs | Bacon | Veggie Sausage | Maple Syrup | FH Sweet & Spicy Nuts | Sour Cream | Whipped Butter
- Pasta** | Penne | Tortellini | Roasted Chicken | Bacon | Veggie Sausage | Root Veggies | Parmesan | Sauces (Marinara, Alfredo, Pesto *pick 2*)
- Mac & Cheese** | Bacon | Veggie Sausage | Root Veggies | Sriracha
- Barbeque Slider** | Pulled Pork | NC Style | KC Style | Fresh Slaw
- Biscuit** | Buttermilk | Sweet Potato | Cheddar & Chives | Whipped Butter | Assorted Jams *vo*
- Hearty Soup** | Seasonal | Hot | Chilled | Assorted Rolls *pick 3 vo, vegan, gf*
- Farmhouse Salad** | Greens | Roasted Chicken | Bacon | Veggie Sausage | Root Veggies | Cheeses | Seeds

Desserts - \$6 *vo* (additional choice, add \$1.50)

- Farmhouse Bread Pudding** | Saigon Cinnamon | Fresh Whipped Cream
- Cobbler** | Seasonal Fruits | Fresh Whipped Cream
- Ricotta & Honey** | Strawberries
- Strawberries & Cream** | Honey Yogurt Sauce | Fresh Whipped Cream
- Chocolate Drizzled Strawberries**
- Dark Chocolate Mousse** | Fresh Whipped Cream | Cocoa Dust
- Hundred Dollar Pound Cake** | Strawberries | Fresh Whipped Cream
- Lemon Cake** | Lemon Drizzle | Fresh Whipped Cream
- Fresh Baked Treats** | Oatmeal Chocolate Chip | Oatmeal Raisin | Brownie Bites

More Stuff to Know

- Appetizers are hand-passed for the first hour
- Add Appetizer \$3 per guest
- Add Action Station \$7 per guest
- Kids 12 and under \$14.95
- Prices DO NOT include 12.8% State & City Sales Taxes or 20% Service Charge
- Menu and prices subject to change without notice



“Barnyard” Buffet

\$72 per person

Late Spring Menu

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Appetizers – Choose 3

- Mini Crab Cake** | Chesapeake Crème *add \$1.5*
- Tuna Tartare Canape** | Fresh Lemon | Baguette
- Chicken Salad Canape** | Apple Slice | Walnut *vo, gf*
- Pimento Cheese Biscuit** | VA Ham | Pepper Jelly
- Fresh Fig** | Lemon Goat Cheese | Lavender Honey *vo, gf*
- Avocado Toast** | Spring Pea Avocado “Hummus” | Feta | Crostini *vo*
- Asparagus Spears** | Parmesan | Panko *vo*
- Strawberry Fruit Skewers** | Goat Cheese | Honey Balsamic *vo, gf*
- Stuffed Endives** | Honey Bleu Cheese | Walnut *vo, gf*
- Soup Shooters** | Seasonal | Heirloom Tomato | Latin Black Bean | Roasted Red Pepper | Carrot Ginger | Butternut Squash *pick 2, check availability, vo, vegan, gf*

Seasonal Salads – Choose 1

- Farmhouse** | Seasonal Spring Herbs | Farmhouse Vinaigrette *vegan, gf*
- Caesar** | Romaine | Parmesan | Organic Croutons | Eggless Caesar *vo*
- Strawberry & Spinach** | Roasted Almonds | Honey Lemon Dressing *vo, gf*

Includes fresh breads from The Flour Garden and whipped butter infused with fresh herbs or fruit. Also includes fresh brewed Fair Trade Iced Tea and locally roasted and fresh brewed coffees from Iron Clad Roasters in Scott’s Addition. Iced Water Station infused with fresh herbs or fruit included.

Entrees – Choose 2

(Includes Chef’s Choice of 1 starch and 1 seasonal veggie)

- Lemon Chicken** | Lemon | White Wine | Fresh Tarragon *gf*
- Roasted Pork Tenderloin** | Seasonal Herbs *gf*
- Pan Seared Salmon** | Pesto *gf*
- Shrimp Scampi** | Lemon | Garlic *gf*
- Mushroom Ravioli** | Fresh Oregano | Parmesan | Cream *vo*
- Spanakopita Pie** | Spinach | Feta | Filo *vo*
- Roasted Seasonal Veggies** | Asparagus | Fennel | Lemon | Black Pepper *vegan, gf*
- Beef Tenderloin** | Hand-Cut | Red Wine Sauce *gf add \$7*
- Crab Cakes** | Lemon | Dill | Italian Parsley *add \$7*

Desserts - \$6 *vo* (additional choice, add \$1.50)

- Farmhouse Bread Pudding** | Saigon Cinnamon | Fresh Whipped Cream
- Cobbler** | Seasonal Fruits | Fresh Whipped Cream
- Ricotta & Honey** | Strawberries
- Strawberries & Cream** | Honey Yogurt Sauce | Fresh Whipped Cream
- Chocolate Drizzled Strawberries**
- Dark Chocolate Mousse** | Fresh Whipped Cream | Cocoa Dust
- Hundred Dollar Pound Cake** | Strawberries | Fresh Whipped Cream
- Lemon Cake** | Lemon Drizzle | Fresh Whipped Cream
- Fresh Baked Treats** | Oatmeal Chocolate Chip | Oatmeal Raisin | Brownie Bites

More Stuff to Know

- Appetizers are hand-passed for the first hour
- Add Appetizer \$3 per guest
- Add Entrée \$6 per guest
- Add Salad \$1.5 per guest
- Add Entrée Side \$2 per guest
- Kids 12 and under \$14.95
- Prices DO NOT include 12.8% State & City Sales Taxes or 20% Service Charge
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“Farmhouse” Plated Dinner

\$89 per person

Appetizers – Choose 3

- Mini Crab Cake** | Chesapeake Crème *add \$1.5*
- Tuna Tartare Canape** | Fresh Lemon | Baguette
- Chicken Salad Canape** | Apple Slice | Walnut *vo, gf*
- Pimento Cheese Biscuit** | VA Ham | Pepper Jelly
- Fresh Fig** | Lemon Goat Cheese | Lavender Honey *vo, gf*
- Avocado Toast** | Spring Pea Avocado “Hummus” | Feta | Crostini *vo*
- Asparagus Spears** | Parmesan | Panko *vo*
- Strawberry Fruit Skewers** | Goat Cheese | Honey Balsamic *vo, gf*
- Stuffed Endives** | Honey Bleu Cheese | Walnut *vo, gf*
- Soup Shooters** | Seasonal | Heirloom Tomato | Latin Black Bean | Roasted Red Pepper | Carrot Ginger | Butternut Squash *pick 2, check availability, vo, vegan, gf*

Stationary Displays – Choose 1

- Cheese Board** | Artisanal Cheeses (Cow, Sheep, Goat) | Fresh Fruit | Crackers *vo*
- Cheese & Charcuterie** | Artisanal Cheeses (2) | Local Charcuterie (2) | Mustards | Olives | Crostini
- Crab & Artichoke Dip** | Fresh Spinach | Parmesan | Seasonal Herbs *vo*
- Salmon Display** | Crème Fraiche | Capers | Shaved Red Onion | Fresh Dill | Lemon | Crostini
- Spinach Hummus** | Fresh Seasonal Veggies | Breads *vegan*
- Garden Delight** | Fresh & Marinated Seasonal Veggies | Buttermilk Dressing *vo*

Includes fresh breads from The Flour Garden and whipped butter infused with fresh herbs or fruit. Also includes fresh brewed Fair Trade Iced Tea and locally roasted and fresh brewed coffees from Iron Clad Roasters in Scott’s Addition. Iced Water Station infused with fresh herbs or fruit included.

Late Spring Menu

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Please ask for our Seasonal Menu for your special day!

Seasonal Salads – Choose 1

- Farmhouse** | Seasonal Spring Herbs | Farmhouse Vinaigrette *vegan, gf*
- Caesar** | Romaine | Parmesan | Organic Croutons | Eggless Caesar *vo*
- Strawberry & Spinach** | Roasted Almonds | Honey Lemon Dressing *vo*
- Spinach & Roasted Tofu** | Toasted Sesame Seeds | Miso Dressing *vegan, gf*

Entrees – Choose 2

- (Includes Chef’s Choice of 1 starch and 1 seasonal veggie)*
- Lemon Chicken** | Lemon | White Wine | Fresh Seasonal Herbs *gf*
 - Roasted Pork Tenderloin** | Seasonal Herbs *gf*
 - Pan Seared Salmon** | Pesto *gf*
 - Shrimp Scampi** | Lemon | Garlic *gf*
 - Mushroom Ravioli** | Fresh Oregano | Parmesan | Cream *vo*
 - Spanakopita Pie** | Spinach | Feta | Filo *vo*
 - Roasted Seasonal Veggies** | Asparagus | Fennel | Lemon | Black Pepper *vegan, gf*
 - Beef Tenderloin** | Hand-Cut | Red Wine Sauce *gf*
 - Crab Cakes** | Lemon | Dill | Italian Parsley

Desserts – \$6 *vo* (additional choice, add \$1.50)

- Farmhouse Bread Pudding** | Saigon Cinnamon | Fresh Whipped Cream
- Cobbler** | Seasonal Fruits | Fresh Whipped Cream
- Ricotta & Honey** | Strawberries
- Strawberries & Cream** | Honey Yogurt Sauce | Fresh Whipped Cream
- Chocolate Drizzled Strawberries**
- Dark Chocolate Mousse** | Fresh Whipped Cream | Cocoa Dust
- Hundred Dollar Pound Cake** | Strawberries | Fresh Whipped Cream
- Lemon Cake** | Lemon Drizzle | Fresh Whipped Cream
- Fresh Baked Treats** | Oatmeal Chocolate Chip | Oatmeal Raisin | Brownie Bites

More Stuff to Know

- Appetizers are hand-passed for the first hour
- Add Appetizer \$3 per guest
- Add Salad \$1.5 per guest
- Add Entrée Side \$2 per guest
- Entrée Pre-Order required
- Single Serving Entrée Portion Approximately 8oz
- Kids 12 and under \$14.95
- Prices DO NOT include 12.8% State & City Sales Taxes or 20% Service Charge
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“Harvest” Brunch

\$43 per person

Brunch
2018



Buffet

Fruits of the Farm | Seasonal Fruits | Fresh | Dried | Nuts
| Housemade Syrups | Assorted Jams

Assorted Fresh Pastries | The Flour Garden | Prairie Grain
Bakery | Carpe Donut

Free Range Scrambled Eggs | Fresh Seasonal Herbs
Nitrate-Free Bacon

Twin Oaks Veggie Sausage

Home Fries

Action Stations – Add \$7 per guest

Baked Potato | Yukon Gold | Sweet Potato | Cheeses
| Green Peppers | Squashes | Bacon | Veggie Sausage
| Maple Syrup | FH Sweet & Spicy Nuts | Sour Cream
| Whipped Butter

Pasta | Penne | Tortellini | Roasted Chicken | Bacon
| Veggie Sausage | Parmesan | Sauces (Marinara,
Alfredo, Pesto *pick 2*)

Mac & Cheese | Bacon | Veggie Sausage
| Green Pepper | Sriracha

Barbeque Slider | Pulled Pork | NC Style | KC Style
| Fresh Slaw

Biscuit | Buttermilk | Sweet Potato
| Cheddar & Chives | Whipped Butter | Assorted Jams *vo*

Hearty Soup | Seasonal | Hot | Chilled | Assorted Rolls
pick 3 vo, vegan, gf

Farmhouse Salad | Greens | Roasted Chicken | Bacon
| Veggie Sausage | Green Pepper | Squashes | Cheeses
| Seeds

Desserts - \$6 *vo* (additional choice, add \$1.50)

Farmhouse Bread Pudding | Saigon Cinnamon | Fresh
Whipped Cream

Cobbler | Pear or Cranberry | Fresh Whipped Cream

Ricotta & Honey | Clementine

Seasonal Fruit & Cream | Honey Balsamic | Fresh
Whipped Cream

Dark Chocolate Mousse | Fresh Whipped Cream
| Cocoa Dust

Hundred Dollar Pound Cake | Seasonal Berries | Fresh
Whipped Cream

Lemon Cake | Lemon Drizzle | Fresh Whipped Cream

Fresh Baked Treats | Oatmeal Chocolate Chip | Oatmeal
Raisin | Brownie Bites

Includes fresh brewed Fair Trade Iced Tea and
locally roasted and fresh brewed coffees from Iron
Clad Roasters in Scott's Addition. Iced Water Station
infused with fresh herbs or fruit included.

More Stuff to Know

- Add Appetizer \$3 per guest
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