

SPRING CATERING MENU

PASSED HORS D'OEUVRES

COLD

Seared Beef Tenderloin Crostini, Hot
Pepper Jam, Seeded Ficelle \$4.50

Ahi Tuna Poke, Sweet & Spicy Dressing,
Toasted Sesame Seeds, Cucumber Cup \$5

Duck Rillettes with Fennel-Orange Salad
in Belgian Endive \$5

Tart with Lemon Mascarpone, Asparagus,
Fava, Mushroom, Arugula Pesto \$5

HOT

Tamarind Braised Short Rib, Fried
Coconut Rice \$5

Mini Chicken Pot Pies \$5

Caribbean Grilled Shrimp with
Mango-Chili Sauce \$5

Vegetable Pakoras with Cilantro
Chutney \$5





STATIONARY

Cheese Platter

Grafton Aged Cheddar, Great Hill Blue, Brie, Gruyere, Dried Fruits, Whole Grain Mustard, Seasonal Preserves, Artisan Crackers

\$120 for
12 people

Colossal Shrimp Cocktail

Aromatic Poached & Chilled Shrimp with Zesty Horseradish Cocktail Sauce

\$130 for
12 people

Charcuterie Board Cured Meats, Spring Pâté, Crispy Chili Candied Bacon, Whole Grain

Mustard, Rhubarb Chutney, Artisan Crackers, Baguette Crostini

\$180 for
12 people

Chips & Dips

Kettle Potato Chips with Caramelized Onion Dip, Chives

\$110 for
12 people

Spinach and Artichoke Dip with Crostini

Green Goddess Dressing with Root Vegetable Chips

GF Crackers Available

THEMED STATIONS

Include Iggy's Rolls with Sea Salt Whipped Butter

MARKET BAZAAR

78

Grilled Beef Flank Steak with Toasted Walnut-Red Pepper Muhammara

Chopped Charred Lemon + Paprika Chicken Thighs with Grilled Lemons

Charred Carrots, Date Molasses, Urfa Chili Flakes, Fresh Mint + Dill

Crispy Smashed Peewee Potatoes with Green Tahini Sauce

Fattoush Salad with Heirloom Cherry Tomatoes, Cucumbers, Baby Radishes, Toasted Pita Crisps, Sumac-Pomegranate Vinaigrette

Tahini Swirled Brownies

CUCINA ITALIANA

66

Roasted Chicken Breast and Warm Fava Bean Salad with Lemon, Extra Virgin Olive Oil, and Basil

Spicy & 'Nduja Meatballs with Crushed San Marzano Tomato Sugo

Cacio e Pepe Gemelli

Penne Rigate with Marinara Sauce

Little Gems and Watercress Salad with Grilled Artichokes, Herb Vinaigrette, Focaccia, Mint

Shaved Grana Padano

Garlic Bread

Chocolate Chip Cannoli with Ricotta Filling





SPRING VEGGIE FLING

52

Charred Asparagus with Citrus Bagna Cauda,
Chives

Maitake Mushroom and Carrot Greens Salsa

Toasted Cauliflower Florets, Black Garlic Aioli,
Chili Oil, Crispy Kale

Four Cheese Tortelloni with Spring Peas, Seared
Pearl Onions, Green Sorrel Cream Sauce, Crumbled
Ricotta Salata

Baby Arugula Salad with Roasted Yellow Beets,
Shaved Carrots, Pickled Red Onions, White
Balsamic Vinaigrette, Toasted Walnuts

Orange Polenta with Chopped Pistachios, Zest, and
Whipped Mascarpone



SPRING VEGAN GLUTEN- FRIENDLY OPTIONS

Celery Root Shawarma, Lemon Tahini, Apricot
Harissa, Chickpea Hummus, Sunflower Seed
Dukkah, Parsley, Mint, and Dill

Pan Roasted Zucchini with White Bean Ragout,
Roasted Tomato Jam, Crispy Basil

Miso Eggplant Katsu with Tonkatsu Sauce, Rice
Edamame, Togarashi, Scallions

Toasted Potato Gnocchi with Runner Beans,
Cremini Mushrooms, Charred Shallots, Almond
Milk, Parmesan, Spring Herbs

Shepherd's Pie with Stewed Lentils, Peas, Carrots,
Piped Baked Mashed Potato Crust



PLATED

Includes Iggy's Rolls with Sea Salt Whipped Butter and 1 Main, 1 Salad, and 1 Dessert a la carte

MAIN

Steak au Poivre, NY Strip, Creme Fraiche Potatoes, Peppercorn Sauce, Broccolini \$94

Chicken Breast with Grits, Wilted Garlicky Greens, Étouffée Sauce, and Onions \$74

Seared Atlantic Salmon, Sauteed Swiss Chard, Toasted Couscous, Parsley and Dill \$84

Chickpea Gnudi with Kale Pesto, Chickpeas, Cauliflower, Dried Currants, Capers, and Sorrel \$69

Catalan Fideos with Broth, Spaghetti, Hen of the Wood Mushrooms, and Allioli \$66

SALAD

Arugula and Baby Radish Salad with Manchego, Marcona Almonds, Sherry-Basil Vinaigrette

Frisee aux Lardons, Crispy Bacon, Brioche Croutons, Red Wine Vinaigrette

DESSERT

Valrhona Chocolate Mousse, Chantilly Cream, Cocoa Nibs, Salted Caramel Tuile, Blackberries

Warm Cinnamon Raisin Brioche Pudding with Pecan Praline and Vanilla Ice Cream

Lemon Meringue Tart with Blueberry Jam

Before placing your order, please inform your server if a person in your party has a food allergy.

In the interest of public health, please be aware that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

