

Catering Menu

Each item contains 4-6 servings

Appetizers

Truffle-Parmigiano Steak Fries \$24
truffle-fontina dip

Loaded Labneh Dip \$30
Cucumber, our bread & crispy shallots

Firefly Farms Goat Cheese Bruschetta \$40
Butternut, pomegranate seeds, hot honey

Roasted Cauliflower \$34
pomegranate seeds, tzatziki, turmeric, marcona almonds

Little Gem Caesar \$28
parmigiano, croutons, boquerones, creamy caesar

Autumn Kale Salad \$34
roasted squash, apples, walnuts, VA cheddar, golden raisins, balsamic vinaigrette

Chicken and Avocado Salad \$49
farro, carrots, tomato, cucumber, almonds, gem lettuce, arugula, buttermilk herb

Homemade Pastas

Rigatoni Bolognese \$55
4-hour beef and pork ragu, tomatoes, ricotta

Gemelli ala Vodka \$48
spicy-creamy tomato sauce

Shrimp Risotto \$70
porcini, white truffle, maitake

Sandwiches & Entree

Mesquite Roasted Beef Sandwiches (8 half sandwiches) \$68
VA cheddar, horseradish, crispy shallots

Grilled Chicken Sandwiches (8 half sandwiches) \$63
manchego cheese, fig jam, arugula

Scottish Salmon \$75
quinoa, cauliflower, pomegranate, kale, lemon oregano vinaigrette

Roseda Farms Flat Iron Steaks \$85
brussels sprouts, balsamic onion jam, roasted garlic, parmigiano

Chicken Cooked Under a Brick \$65
coal roasted potatoes, castelvetrano olives, lemon & parsley

Coal Roasted Potatoes and Veggies \$30