

# 2022 Catering Menu



## OUTLET FALLS FAMILY BBQ

**\$44 per person** [minimum 25 guests]

### Choice of 2 Entrées

- Smoked Highland Hollow Farms' Brisket with ILF Sops & Sauces
- ILF Apple Cider Brined Smoked Roaster Chicken with Dips & Chef Inspired Sauces
- Pulled, Smoked Farms' Pork, Hawaiian Rolls & ILF Polynesian Apple BBQ Sauce

### Includes

- Local Corn on the Cob
- Applewood-Smoked Bacon Baked Beans
- ILFCB Beer Cheese Macaroni
- Crisp Slaw
- Meadowdale Greens, Farm Veggies, Sliced Apples, Buttery Garlic Croutons, Spiked Cider Vinaigrette
- Southern Style Biscuits
- Fruit Pies, Mini Cookies, Bars & Brownies
- Includes Coffee, Tea & ILF Apple Cider

## HIGH POINT BUFFET

**\$49 per person** [minimum 25 guests]

- Artisan Rolls & Butter
- Iceberg Wedge, North Country Bacon, Sliced Apples, Gorgonzola, Cusabi, Balsamic Drizzle & Crunchy Onions
- Roast Prime Rib, Rosemary Cabernet Demiglace
- Chicken Française, Lemon Thyme Butter
- Potato Gnocchi, Roast Butternut Squash, Sage Brown Butter
- Blackened Swordfish, Smoked Paprika Seafood Cream
- Chef's Seasonal Vegetable Mélange

### Dessert

- Warm Ricotta Doughnuts, Crème Anglaise, Caramel, Himalayan Sea Salt
- Pastry Chef's Whim
- Includes Coffee, Tea & ILF Apple Cider

Plus service charge of 22% of total invoice.

Plus staffing fee.

Plus tax.

## CHEF'S FARM TO TABLE

**\$145-165 per person**

*Enjoy a locally sourced menu with hand-picked items from regional meat, dairy, and vegetable farms for your personal Chef-curated event. Accompaniments vary depending on the dish and seasonality. Indian Ladder Farms Cidery and Brewery will pair hard cider or craft beer produced on premises to complement each course.*

### Sample Menu

#### Chef's Hors d'oeuvres Abbonanza

#### Choice of Starter

- Roast Pumpkin Bisque, Pepita Biscotti, Allspice Clabbered Cream
- Pan Seared Diver Scallop, Corn Nage, Beurre Noisette, Bull's Blood

#### Choice of Greens

- Roasted Butternut Squash Salad Arugula, Candied Walnuts, Local Goat Cheese & Dried Cranberries in a Shallot Maple Vinaigrette, Finished with Curried Crispy Leeks
- Skewered Spinach Salad
- Crumbled Gorgonzola, Crispy North Country Apple Smoked Bacon & Fried Soft Boiled Egg, Graced with Balsamic Syrup & Crispy Onions

#### Choice of 3 Entrées

- North Country Bacon Wrapped Rainbow Trout, Jerusalem Artichoke Compote, Sauce Choron, Tri-Color Fingerlings, Tomato Jam
- Char-Grilled Highland Hollow Farms Filet Mignon, Garlic Farm Bread Toast, Cipollini Herb Butter, Black Hawaiian Sea Salt Frites, Fried Brussel Sprouts
- New Zealand Rack of Lamb, Sweet Potato and NY Cheddar Dauphinoise, Duck Bacon Fritter, Chimichurri, Lamb Jus, Braised Collard Greens
- Moroccan Tagine, Farm Vegetables, Chickpeas, Mushrooms & Olives in a Saffron Scented Harissa Broth with Cous Cous & Sweet Raisin Preserves

#### Choice of Dessert

- Indian Ladder Farms Warm Apple Pan Dowdy with Salted Caramel Gelato
- Chocolate Hazelnut Gateau

## EVENT ENHANCEMENTS

### Carving Action Stations

\$125 Chef Attendant Fee for all Action Stations

### FARM TO FORK \$20/person

#### Select 1 per guest

- Smoked Turkey Breast, Sage Turkey Gravy
- Center-Cut Glazed Ham, Orchard Cherry Pineapple Glaze
- Salmon en Croute, Spinach Mousse & Wild Mushroom Stuffing
- Grilled Flank Steak, Chimichurri

### BUTCHER BLOCK \$22/person

#### Select 1 per guest

- Crusted Beef Tenderloin, Cabernet Demiglace
- Sesame-Crusted Yellow Fin Tuna, Orange Ginger Glaze, Seaweed Salad
- New York Striploin, Roast Garlic Red Wine Demiglace
- Rosemary Crusted Prime Rib, Horseradish Crema

### Signature Action Stations

### TASTE OF ITALY \$13/person

#### Choose 2 Pastas

Penne, Orecchiette, Cheese Tortellini, Farfalle

#### Choose 2 Sauces

Marinara, Alfredo, Bolognese, Vodka Sauce

Italian Sausage, Broccoli Florets, Tomato, Mushrooms, Shaved Parmesan, Red Pepper Flakes, Fresh Herbs, Roasted Peppers, Garlic Bread

### RAMEN \$17/person

Smoked Highland Hollow Farms' Beef & Pork Broth, Smoked Chicken Broth, Vegetable Broth, Rice Noodles (GF), Ramen Noodles, Smoked Highland Hollow Farms' Pork & Beef, Shrimp, Shredded Cabbage, Sesame Oil, Ginger, Garlic, Scallions, Garden Basil, Cilantro, Hoisin, Dashi, Kimchee, Soft-Boiled Egg

### MACARONI & CHEESE

**\$13/person**

ILF Beer Cheese Sauce, Cavatappi Pasta Truffle Oil, Parmesan, North Country Applewood-Smoked Bacon, Rock Shrimp, Scallions, Broccoli Florets, Tomatoes, Fiery Cheetos Crumble, Buttery Ritz Crumbs  
Add Lobster Meat...MKT\$

