

the
WHITE APRON



SALADS

Maine Blueberry Salad - Local Mixed Lettuces, Fresh Blueberries, Crumbled Feta, Candied Pecans, Sherry Vinaigrette (gf,v)

Beet & Chevre - Baby Kale, Arugula, Pickled Beets, Toasted Pepitas, Goat Cheese, Honey-Orange Vinaigrette (gf,v)

Farmer's Salad - Local Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Toasted Sunflower Seeds, Balsamic Vinaigrette (gf, df)

Caesar Salad - Romaine, Escarole, Grated Parmesan & Pecorino, Focaccia Croutons, Creamy Caesar Dressing

Frisee & Fennel Salad - Frisée, Baby Kale, Plumped Cranberries & Currants, Shaved Fennel, Brown Butter Croutons, Dijon Vinaigrette (df)

Chopped Salad - Escarole, Radicchio, Green Apple, Crumbled Bacon, Candied Pecans, Bleu Cheese, Red Wine Vinaigrette (gf, df)

PLATED SEASONAL SALADS

Spring Pea & Ricotta - House Made Ricotta, Marinated Asparagus & English Peas, Pea Tendrils, Arugula, Lemon, EVOO (gf,v) (no buffet)

Peaches & Prosciutto – Tender Field Greens, Fresh Summer Peaches, Sliced Prosciutto, Goat Cheese, Candied Pecans, Champagne Vinaigrette (gf)
(Fall: Pears, Winter: Figs)

Fattoush Salad – Summer Greens, Cucumbers, Cherry Tomatoes, Pickled Red Onion, Sourdough Croutons, Roasted Red Pepper Vinaigrette (Summer) (No Buffet)

Shaved Brussels & Kale – Dried Cranberries, Toasted Almonds, Shaved Parmesan, Lemon-Sherry Vinaigrette

ENHANCEMENTS

Caprese - Heirloom Tomatoes, Marinated Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Fried Prosciutto, Balsamic Reduction, Maldon (gf, v)
\$5.00 per person supplement

Burrata – Best Available Seasonal Fruit or Roasted Vegetable, Frisée, Balsamic Reduction, EVOO, Pangrattato (v) ((No Buffet)
\$6.00 per person supplement

gf (gluten free) • df (dairy free) • v (vegetarian) • vg (vegan)

ENTRÉES

BEEF

Braised Beef Short Ribs, Red Wine Demi-Glace (gf)

Pan Seared Ribeye (Sliced) (gf)

Grilled Hanger Steak (Sliced) (gf)

Grilled Flank Steak (Sliced) [Family Style/Buffer Only] * (gf)

Slow-Roasted Beef Tenderloin (Sliced) [\$6.00 supplement] * (gf)

Grilled Beef Tenderloin (Petite Steaks) [\$12.00 supplement] * (gf)

SAUCES

Sauce Béarnaise (gf), Madeira Demi-Glace (gf), Garlic & Herb Compound Butter (gf),
Romesco, Bordelaise, Chimichurri Sauce (gf, vg) Poblano Velouté

***NOTE:** All Beef, except for Short Rib is Cooked & Served Medium Rare.

CHICKEN

Crisp & Juicy - Crispy Garlic, Cumin & Oregano Rubbed Roasted Chicken,
Cilantro-Lime Verde Sauce (gf)

Classic - Brined & Roasted Chicken, Lemon, Tarragon Vinaigrette (gf)

Provençal - Brined & Roasted Chicken, White Bean Ragout, Roasted Tomato, Roasted
Garlic, Poblano Velouté (gf)

FISH

Pan-Seared Maine Salmon (gf)

Pan-Seared Atlantic Swordfish (gf)

Pan-Roasted Atlantic Halibut [\$6.00 supplement] (gf)

Pan Seared Local Line-Caught Tuna [\$6.00 supplement] (gf)

SAUCES

Miso-Ginger Vinaigrette (gf, df, v), Citrus Beurre Blanc (gf, v),
Romesco Sauce (gf), Lemon-Dill Crema (gf, v) Preserved Lemon Gremolata

gf (gluten free) • df (dairy free) • v (vegetarian) • vg (vegan)

PORK, LAMB & DUCK

Molasses-Brined Pork Loin, Roasted Shallot-Dijon Sauce (gf)

Herb-Rubbed, Slow Roasted Lamb Leg, Lamb Demi-Glace, Tzatziki Sauce (gf)

Crispy, Pan-Rendered Duck Breast, Cherry Gastrique [\$6.00 supplement] (gf)

Crispy Seared Herb Crusted Lamb Chops, Choice of Beef Sauce [\$8.00 supplement] (gf, df)

Crispy Duck Leg Confit, Cranberry Mostarda

Porchetta, Whole Grain Mustard, Herbs, Poblano Velouté

(MILA Only/80ppl<) \$5.00 per person supplement

Beef Wellington, Tenderloin, Mushroom Duxelles, Madeira-Demi Glace

(MILA Only/80ppl<) \$10.00 per person supplement

VEGETARIAN

Grilled Cauliflower Steak, Carrot Coconut Puree, Grilled Red Onion, Roasted Tomatoes,
Wild Rice Pilaf (gf, vg)

House Made Ricotta & Herb Gnocchi, Mushroom Cream Sauce, Cranberries & Seasonal
Vegetables (requires pasta bowl) (v)

Grilled Summer Vegetable Stack, Summer Squash, Zucchini, Eggplant, Grilled Red Onion,
Portobello Mushroom w/ Basil Pistou, over Wild Rice Pilaf (gf, vg)

Grilled Zucchini Steak, Creamy Polenta, Confit Tomatoes and Shallots

SIDES

Parmigiano-Reggiano & Fresh Herb Risotto (gf)

Mushroom & Melted Leek Risotto (gf)

Saffron Risotto (gf)

Roasted Corn, Tomato and Bacon Risotto (gf)

Israeli Couscous w/ Roasted Seasonal Vegetables, Fresh Herbs, Sherry Vinaigrette (df, v)

Farro Salad w/Fusion Tomatoes, Radish, Cucumber, Parsley, Parmesan &
Champagne Vinaigrette (df, v)

5-Veg Salad-Moroccan-Spiced Roasted Seasonal Vegetables, Buttermilk Yogurt, Preserved
Lemon, Pistachios, Micro Greens (gf, v)

Quinoa Salad- Golden Raisins, Pine Nuts, Mint, Roasted Root Vegetables (gf, v)

Creamy Goat Cheese Anson Mills Polenta (gf, v)

Wild Rice Pilaf, Fines Herbs (gf, v)

Crispy Roasted Fingerlings, Garlic Confit, Herbs, Fleur de Sel (gf, v)

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Roasted Garlic or Truffle Whipped Potatoes (gf, v)
Sweet Potato & Parsnip Puree (gf, v)
Pan-Roasted Haricots Verts, Roasted Shallots (gf, vg)
Roasted Seasonal Vegetables, Balsamic Reduction, Fines Herbs (gf, vg)
Garlicky Broccolini, Agro Dolce Peppers, Lemon (gf, vg)
Pan-Roasted NH Mushrooms w/ Haricots Verts (gf, v)
Provencal White Bean Ragout
Anson Mills Freekeh Risotto
Potato Pave (MILA Only) \$3.00 per person supplement

ENHANCMENTS

AMUSE BOUCHE

Ricotta Puff, Fig-Mushroom Jam
Beet + Chevre Terrine, Basil Pistou, Hazelnut Crumb
Scallop Crudo, Blood Orange, Scallion, Radish
Gravlax Roulade, Chervil, Cream, Salmon Roe
Salt Cod Brandade, Truffled Gaufrette, Caviar

INTERMEZZO

Fennel Sorbet, Fennel Pollen, Chervil*
Makrut Lime Sorbet, Nasturtium*
Campari Compressed Watermelon, Mint Crème Fraiche, Nasturtium
Cucumber + Tomato Gazpacho Shooter
Parsnip Custard, Green Apple, Parsnip Chip, Parsley

*Sorbet for MILA events only