

## About Muddy Fork Farm

*Tom & Wendy Wiandt produce a variety of mushrooms in just a few  
Monica Bongue and her family live on and operate Muddy Fork Farm.  
Growing a wide variety of vegetables, lettuces, fruits and berries, along  
with all the staples of a farm give them a true diversity that is steeped in  
sustainability. Monica's approach is a bit more holistic than most with  
all elements of the farm feeding the common goal of producing a  
healthy, positive impact on the land and her family as well as an  
astounding display of agricultural bounty. Stepping on to the property  
at Muddy Fork Farm is as close as you can get to Europe with out going  
through customs.*

## About Spice of Life Catering Co.

*Spice of Life Catering Co. follows a philosophy that is, quite literally,  
down to earth. Our allegiance to regional, seasonal and sustainable  
ingredients inspires culinary presentations that redefine the word fresh.  
Chef/Owner Ben Bebenroth encourages public interaction with local  
foods thorough his Plated Landscape dining concept – a traveling  
restaurant of seasonal culinary experiences held year round at various  
farms throughout the region.*

To request our services at your next event, or for details on upcoming  
Plated Landscape events, visit [SpiceofLifeCaters.com](http://SpiceofLifeCaters.com).



SUNDAY, JUNE 10TH, 2007; 4:00PM

6.10.07  
THE MUDDY FORK FARM  
HIKE & WINE DINNER  
A PLATED LANDSCAPE DINING EXPERIENCE FEATURING  
THE FINE FOODS OF MUDDY FORK FARM

## ON-FARM FINDINGS

### Asparagus

*A truly seasonal springtime treat! The taste, texture and color of this asparagus cast a shadow over every other piece of asparagus that has ever passed your lips.*

### Cutting Cress

*Peppery and sharp, Monica has three different varieties growing in the hoop house. Whether used as a garnish or mixed in with a salad green, there will be no missing this extraordinary ingredient.*

### Strawberries

*So sweet, warmed by the sun. These berries will be on the vine until minutes before being eaten. As well as being exceptional early season fruit, we will attempt to use these berries to bring balance to some other flavors throughout the meal.*

### Lettuces

*So simple and then some, the lettuces grown here are extremely delicate in flavor and texture. We will attempt to keep the flavor forward as the concept of salad is taken down and re-built.*

### Beet greens

*Rich and earthy, the color contrast of these greens with their sweet little root beginning offer a stunning presentation and surprisingly impressive flavor.*

### White Cap Mushrooms

*If we are lucky, there will be a few of these wild, cultivated mushrooms from Killbuck, Valley, right down the road from Muddy Fork.*

## MUDDY FORK FARM DINNER

### Tesa Wrapped Asparagus

*Purple and green halves, house cured Tesa, thyme vin*

### Trio of Salad

*Green and red envelope, cress bacon tomato, beet greens, strawberry vinegar, basil oil*

### Crab and Strawberry Rolls

*Not your sensei's sushi*

### Rhubarb-b-q Short Ribs

*Braised short rib, grilled rhubarb, cutting cress, double stuffed turnip*

### Duck, Duck, Grass

*Seared breast, cofit hash, caramelized baby fennel, shaved asparagus salad with strawberries two ways, pickled radish*

### Strawberry Pound Cake

*Vanilla steeped berries, Amish cream, charred balsamic painting.*

