

A close-up photograph of green leaves with numerous water droplets of varying sizes. The leaves are vibrant green and the droplets are clear, reflecting light. The background is softly blurred, showing more green foliage.

OHIO ENVIRONMENTAL COUNCIL
EVENT MENU

COCKTAIL SNACKS

Meadow Maid Cheese Display

Grass fed, raw milk and cave aged cheeses aside Woolf Farms seasonal fruits

Crowne Point Turnip Cakes

Killbuck Valley mushrooms and Deer Run micro cress

Grilled Killbuck Valley Mushroom Ravioli

Olive oil, herbs and Meadow Maid cheese

Organic Homemade Andouille Sausage

Apple-wood smoked, whole grain mustard and kraut

Muddy Fork Heirloom Eggplant Caponatta

Roasted eggplant shallots, balsamic, basil and mint, toast points

SALADS

Crowne Point Roasted Roots Display

Root vegetables dressed with extra virgin olive oil, Australian sea salt

Caprese Salad

Muddy Fork Heirloom tomatoes, soft mozzarella, sweet basil, extra virgin olive oil, balsamic vinegar

MAIN COURSE

Tea Hill Red Curry

Organic chicken curry, Muddy Fork heirloom eggplants, Ella's green beans, Jasmine rice

Homemade Pasta Plates

Heirloom tomatoes, Rootstown roast garlic, sweet basil, crumbled Meadow Maid feta

DESSERT

Woolf Farms Peach and Blackberry Crostada

Buster's peaches and wild harvested blackberries under a cornmeal biscuit crust covered in raw sugar

Fruit Salad

Melons, pears, apples, and grapes in a touch of sauternes, mint

This menu has been created for the Ohio Environmental Council by Spice of Life Catering Co., using all local farms practicing sustainable means of agriculture.



Spice of Life

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