



Spice of Life
CATERING Co.

INDIAN THEMED PLATED DINNER
Early Summer

WELCOMING DRINKS

Strawberry Tamarind Martini

Strawberry juice and tamarind syrup and vodka

Rose Petal & Cardamom Martini

Rose syrup, cardamom seeds, pomegranate juice and vodka

Indian Iced Tea

Mango mint infused iced tea

Jal-Jeera

*Homemade lemonade muddled with mint and cumin,
salt crusted rim*

SALAD SERVICE

Arugula & Radish Salad

Fresh strawberries, pickled ramps and lemon vinaigrette

Deer Run Delight

*Whatever lettuces are coming up the quickest,
hard-boiled organic eggs, cucumber tagliatelle,
and ver-jus vinaigrette, hazelnut dukkah*

Bibb Lettuce & Berries

*Smoked pecans, Parrano cheese and maple vinaigrette
brioche croutons*

Bibb Cup Classic

*Sieved organic eggs, grilled ramps, crumbled Mayfield blue,
honey balsamic and hazelnuts*

Baby Romaine

*Parmesan vinaigrette, shaved fennel, purple basil
and broccoli sprouts, seeds*

DESSERT STATION OPTIONS

Fruit Soups

*Black raspberry with cayenne cream
Strawberry with toasted fennel and crème fraiche
Blackberry and cucumber, homemade yogurt*

Strawberries & Local Cheesecake

*Gingersnap crust, Amish cream cheese,
local strawberry sauce, lemon zest*

Forbidden Rice Pudding

*Black rice in coconut milk and palm sugar,
fresh strawberries, Vietnamese cinnamon
Amish whipped cream*

Lilly's Chocolate Truffle Platter

Homemade shortbread cookies

**HERB GARDEN
HORS D'OEUVRE OPTIONS**

Grass-Fed Cheddar Beignets

Fried in olive oil with sea salt

Asparagus Pakora

*Purple and green Muddy Fork asparagus in a crispy
Indian fritter corriander dipping sauce*

BLT Bites

*House-cured bacon, romaine, hydroponic
tomatoes and aioli*

Killbuck Valley Mushroom & Pea Samosa

Cinnamon sweet sauce and a cilantro yogurt sauce

Tempura Mushrooms

Ginger chili dipping sauce

Grilled Killbuck Valley Mushroom Ravioli

Olive oil, herbs, and Meadow Maid cheese

Cornmeal Perch Bites

Crispy local perch with a green chili tartar sauce

ENTRÉE SERVICE

Tea Hills Chicken Vindaloo

*Aromatic stewed chicken, over cinnamon rice and baby
carrots, sauté of arugula and Killbuck shrooms*

Pistachio Crusted Lamb Loin

*Cider flashed baby bok choy, grilled shitake salad,
basil and mint pea coulis*

Soba Noodles & Grilled Eggplant

*Black vinegar and sweet soy, grilled scallion oil, Killbuck
mushrooms, pea tendrils and miso vinaigrette*

Garam Masala Rubbed Chicken Breast

*Orange infused Basmati rice, radish and arugula salad
with myer lemon and cumin vinaigrette*

Pesto Pasta

*Homemade fettuccini tossed with Muddy Fork purple
asparagus, arugula pesto, roasted Killbuck Valley
mushrooms and red onion brulee*

Tri-colored Peppercorn Flat Iron Steak

*Garlic chick pea cake, grilled asparagus, scallion oil
and black vinegar*

BREAD SERVICE

Whole Wheat Baguette

Hartzler butter