



CATERING Co.

## VEGETARIAN BUFFET MENU

### Spring

#### STATIONARY AND PASSED HORS D'OEUVRES

##### Local Crudité Display

Peppers and carrots, cutting celery and every other available vegetable with assorted local cheeses, fresh and dried fruits, sweet and salty nuts with our house made matzo and trio of dips

##### Goat Cheese Peppadew

Sweet pickled peppers, stuffed with MacKenzie Creamery goat cheese, breaded and fried in olive oil

##### Grilled Mushroom Ravioli

Killbuck Valley shitakes and local cheese

##### Grilled English Pea Ravioli

Truffled vinaigrette

##### Tempura Asparagus

Garlic aioli

##### Asparagus Pot Sticker

Chili and wild ramp dipping sauce

##### Vegetable Empanadas

Seasonal vegetables and MacKenzie Creamery goat cheese

##### Soba Cup-full's

Asian buckwheat noodles, miso vinaigrette, carrot, radish and cucumber

#### SALAD OPTIONS

##### Mixed Spring Greens

Shaved onion, spiced nuts and cilantro vinaigrette

##### Deer Run Delight

All available spring greens with hard-boiled egg, hazelnut dukkah, cucumber, shaved onion and fine herb vinaigrette

##### Muddy Fork Farms Asparagus Salad

Roasted Killbuck Valley mushrooms, arugula, parmesan cheeses and lemon vinaigrette

##### Arugula Salad

Early berries, shaved onion, MacKenzie Creamery goat cheese and white balsamic vinaigrette

#### SEASONAL ENTRÉE BUFFET OPTIONS

##### Killbuck Mushroom Empanada

Spinach and MacKenzie Creamery goat cheese

##### Buckwheat & Mushroom Crêpe

Farmer's cheese, arugula and early carrot purée

##### Grilled Tofu

Grilled local tofu marinated in garlic scapes, ginger and chili miso sauce, over soba noodles and arugula with seasonal vegetable and toasted sesame vinaigrette

##### Killbuck Mushroom Quiche

Muddy Fork asparagus MacKenzie Creamery goat cheese and fresh herbs

##### Wild Ramp & Asparagus Quiche

Grass-fed cheddar and chives

#### SEASONAL SIDE DISH OPTIONS

##### Grilled Muddy Fork Asparagus

Chilies, garlic and rice wine vinegar

##### Wilted Spring Greens

Wild mushrooms, spring onions and aged balsamic drizzle

##### Early Peas & Carrots

Hartzler butter and fresh thyme

##### Honey Roasted Fingerlings

Rosemary and sea salt

##### Vegetable Couscous

Seasonal vegetables, extra virgin olive oil and fresh herbs

##### Wild Rice Pilaf

##### Red & White Quinoa

#### BREAD SERVICE

##### Whole Wheat Baguette

##### Epi Loaves

##### or Herbed Focaccia

Select one | All served with Hartzler butter