
THE GARDEN

APRIL RECEPTION MENU*

\$50 PER PERSON // YOUR CHOICE OF 5 STATIONED & PASSED APPETIZERS + 4 PIZZAS



STATIONED

SALUMI & SELECT CHEESES MARINATED OLIVES & SEA SALT CRACKERS

CHARRED SPRING ONION DIP CRUDITÈ (CAN BE SUBSTITUTED FOR VEGAN HUMMUS)

YELLOWFIN TUNA CRUDO MEYER LEMON & CALABRIAN CHILI (+\$4 PER PERSON)

CHICKEN LIVER MOUSSE MOSTARDA & CROSTINI (+\$4 PER PERSON)

PASSED

BROCCOLI FRITTER GARLICKY AÏOLI

SMOKY DEVILED EGGS SESAME

MOZZARELLA SKEWERS FENNEL AND OLIVE RELISH & FINOCCHIONA

BLUE CHEESE STUFFED DATES

HOUSE MADE MEATBALLS WITH PESTO ^{OR} RED SAUCE

ASPARAGUS TEMPURA LEMON CRÈME FRAÎCHE

PIZZA

MARGHERITA CRUSHED TOMATO, MOZZARELLA & BASIL

BIANCA MOZZARELLA, RICOTTA, BASIL & GARLIC

SALAMI PICCANTE CRUSHED TOMATO, MOZZARELLA, GYPSY PEPPERS & ONION

HOUSE-MADE SAUSAGE MOZZARELLA, CHARRED ESCAROLE & RED ONION

POTATO PROSCIUTTO DI SAN DANIELE, FONTINA & ROSEMARY

MUSHROOM MOZZARELLA, SMOKED SCAMORZA, SHERRY VINEGAR & ROSEMARY

*Above is a sample menu for your event. Availability at local farmer's markets can change from week to week and we support the shortest distance between farm and fork. Thank you for understanding that our menus are subject to change due to product sourcing, seasonality & inspiration.