



THE GARDEN

JUNE 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

SMOKED SCAMORZA HUSHPUPPIES BALSAMIC & BROWN BUTTER CREMA

SMOKY DEVILED EGGS SESAME

MOZZARELLA SKEWERS GREEN GARLIC SALSA VERDE & PROSCIUTTO

BLUE CHEESE STUFFED DATES

HOUSE MADE MEATBALLS WITH PESTO ^{OR} RED SAUCE

PIZZA

MARGHERITA CRUSHED TOMATO, MOZZARELLA & BASIL

BIANCA MOZZARELLA, RICOTTA, BASIL & GARLIC

SALAMI PICCANTE CRUSHED TOMATO, MOZZARELLA, GYPSY PEPPERS & ONION

HOUSE-MADE SAUSAGE MOZZARELLA, SMOKY FENNEL, SUNDRIED TOMATO & BLACK OLIVE

POTATO PROSCIUTTO DI SAN DANIELE, FONTINA & 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.