

Dinner Parties · Cocktail Parties · Rehearsal Dinners · Holiday Parties · Special Events

Pricing listed includes food and all serving platters and utensils. Additional costs to expect in your Dandelion quote include event day labor, kitchen rentals, a 5% service fee, and tax. Gratuity is not included and may be added at your discretion. You are responsible for providing your table, linens, placesetting, and glassware rentals (we can connect you with a rental vendor and will consult on your order!).

Grazing Board

Cheese, Charcuterie, and Crudite

Curated selection of artisan cheeses / cured meats / smoked mussels / seasonal assortment of raw, marinated, and pickled vegetables with housemade dips / olives / house preserves / assorted nuts / seasonal fresh and dried fruits / crackers / freshly baked bread

\$18 per person

Raw Bar

Variety of shucked Maine oysters / bay leaf and white wine poached shrimp / mussels escabeche / smoked fish / house mignonette and cocktail sauce / lemon / house crackers

\$26 per person

Raw Bar Additions

+ Ostra and Spoonbill caviar / salmon roe / confit lemon / creme fraiche / buckwheat blinis

+ Alaskan king crab legs / lemon

MARKET PRICE

Hors D'oeuvres

Tempura Shrimp — GF \$56/dozen

Sweet lime kewpie / homemade chili crisp

Mushroom Gratin Puff Pastry — V \$38/dozen

Madeira mushroom duxelle / puff pastry / parmesan

Mini Lobster Rolls \$108/dozen

Seasoned Maine lobster meat / toasted roll / mayo / shredded lettuce / paprika & celery salt

Deviled Eggs — GF, V \$36/dozen

Deviled eggs / pickled mustard seeds / pink peppercorn

Seared Sesame Tuna — GF, DF \$48/dozen

Bluefin tuna / cilantro dressing / sesame oil / crispy shallot / scallion

Smoked Salmon Cracker — GF \$42/dozen

Smoked salmon / nori cracker / whipped horseradish cream cheese / sesame

Seared Scallop — DF, GF \$56/dozen

Seared scallop / avocado crema / salsa macha

Heirloom Tomato Tart — V \$36/dozen

Local goat cheese / pickled onion / puff pastry

Braised Pork Belly Skewers — GF, DF \$48/dozen

Vinegar braised pork belly / homemade hoisin sauce / miso cashew crunch / scallion

Avocado Toast — V \$36/dozen

Avocado mousse / za'atar / pickled red onion / Calabrian pepper marinated feta / crostini

Jambalaya Fritter \$44/dozen

Spiced short grain rice / braised pork shoulder / tomato and peppers / remoulade

Lobster Rangoon \$56/dozen

Deep fried lobster rangoon / balsamic sweet chili / toasted peanuts

Salads

\$9.50 per serving

Little Gem Salad — GF

Lettuce wedges / buttermilk chive dressing / radish / crumbled bacon / pickled red onion / parmesan

Cucumber Salad — V, DF

Marinated cucumber / shaved asparagus / chevre / pickled shallot / toasted hazelnuts

Melon Salad — GF (*available in spring & summer only*)

Fresh melon / crispy prosciutto / whipped honey chevre / toasted almonds / tarragon & mint

Tomato Salad — V, GF

Heirloom tomato wedges / Maplebrook Farm burrata / pickled red onion / pistachio aioli

Arugula & Pear Salad — V

Bumblers Farm baby arugula / white wine poached pear / pickled radish / shaved manchego / orange-fennel vinaigrette / toasted crostini

Little Leaf & Sweet Potato Salad — VEGAN, GF

Little Leaf Farm mesclun / aleppo roasted sweet potato / pickled fennel / shaved red onion / dried cherry and almond crumble / red wine vinaigrette

Dandelion Green Salad — VEGAN, GF

Greens / shaved carrot / pickled shallot / cucumber / lemon vinaigrette

Plated Entrees

Argentinian Chicken Thigh — GF, DF \$36

Braised chicken thigh / rice and beans / roasted broccolini / cilantro chimichurri

Boneless Pork Chop — GF \$35

Seared boneless pork chop / apple puree / brussels sprouts slaw / chorizo oil

Tomato Braised Short Ribs — GF \$38

Tomato-red wine braised short rib / parmesan polenta / braised greens / pickled fennel salad

Sirloin Filet — GF \$40

Roasted sirloin filet / roasted shallot mashed potatoes / horseradish carrots / bone marrow bordelaise

Butter Poached Halibut — GF \$42

Poached halibut / seafood beurre blanc / potato, asparagus and prosciutto hash

Seared Salmon — GF \$40

Seared salmon filet / butter roasted parsnips / red pearl onions / frisée / citrus-pistachio aillade

Pesto Orecchiette — V \$35

Orecchiette / kale-walnut pesto / homemade ricotta / pine nut / smoked tomato oil

Miso Squash & Kale — VEGAN, GF \$32

Miso-garlic roasted delicata squash / red kale / braised lentils / coconut vegan yogurt / sesame cashew

Sharing Platters for Family Style or Buffet Dinners

ENTREES

Argentinian Chicken Thigh — GF, DF \$17

Braised chicken thigh / cilantro chimichurri

Boneless Pork Chop — GF \$18

Seared boneless pork chop / apple puree / chorizo oil

Tomato Braised Short Ribs — GF \$18

Tomato-red wine braised short rib / pickled fennel salad

Sirloin Filet — GF \$20

Roasted sirloin filet / bone marrow bordelaise

Butter Poached Halibut — GF \$20

Poached halibut / seafood beurre blanc

Seared Salmon — GF \$20

Seared salmon filet / citrus-pistachio aillade

Pesto Orecchiette — V \$16

Orecchiette / kale-walnut pesto / homemade ricotta / pine nut /
smoked tomato oil

Miso Squash & Kale — VEGAN, GF \$16

Miso-garlic roasted delicata squash / red kale / braised lentils /
coconut vegan yogurt / sesame cashew

SIDES

Roasted Seasonal Vegetables — GF, VEGAN \$9.50

Seasoned with fresh herbs, olive oil, sea salt

Roasted Crispy Potato — GF, V \$9.50

Seasoned with crispy garlic, thyme and parmesan

Parmesan Polenta — GF, V \$9.50

Parmesan polenta / fried garlic / herb oil

Horseradish Carrots — GF, V \$10.50

Charred heirloom carrots / horseradish vinaigrette / herbs

Brown Butter Vegetables — GF, V \$10.50

Brown butter roasted parsnips / pearl onions / frisee

Preserved Lemon Couscous — VEGAN \$12

Toasted Israeli couscous / charred carrot / pickled onion /
chickpeas / golden raisins / parsley

After Dinner

Add dessert, coffee, or late night snacks!

DESSERT

Brown Butter Chocolate Chip Cookies — \$36/dozen

Tahini Chocolate Chip Cookies — VEGAN, \$36/dozen

Peanut Butter Cookies — GF, \$36/dozen

Ganache Brownies — GF, \$48/dozen

Seasonal Fruit Bars — \$48/dozen

Whoopie Pies — \$48/dozen

Flavors: Classic / Pumpkin

Cheesecake Bars — \$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

Jar Desserts — \$54/dozen

Flavors: Chocolate Mousse Brownie / Strawberry Cheesecake

Truffle Board — GF, \$6 per person

Includes: Ganache / Salted Caramel / White Chocolate

Mini Ganache Tarts — \$36/dozen

Shortbread crust, ganache filling, Maldon sea salt, chocolate shavings

Mini Caramel Ganache Tarts — \$38/dozen

Shortbread crust, caramel filling, ganache filling, Maldon sea salt, chocolate shavings

Mini Fruit Tarts — \$38/dozen

Shortbread crust, pastry cream filling, fresh fruit, apricot glaze

Mini S'mores — \$28/dozen

Mini honey graham cracker, marshmallow, milk chocolate

Pies & Gallettes — \$35 each/serves 6-8

Seasonal Varieties Available

COFFEE

Coffee Station — \$4 per person, minimum order 25

regular / decaf / milk / half & half / sugar

Self service station includes urns and accouterments.

Biscotti — \$20/dozen

Flavors: Double Chocolate Chip / White Chocolate Pistachio

LATE NIGHT SNACKS

Grilled Cheese — V, \$6 each

White bread / mozzarella / gruyere

Chicken Tenders — \$6 each

Buttermilk fried chicken / honey mustard / ketchup

Smash Burger Sliders — \$5 each

All beef patties / american cheese / diced onion

pickles / special sauce

*Impossible burger +\$1 VEGAN

French Fries — V, GF, DF \$4 each

Salt and pepper / ketchup

Sea Salt Popcorn — GF, \$4 each