

# Property Catering Menu

All orders will be charged a 20% service fee plus local & state taxes (9.3%); future prices are subject to change  
Pre-orders are due two weeks before each stay; food will be placed in the refrigerator with cooking instructions

## Farm to Table Breakfast

### Veggie Quiche

Serves 4

Local Eggs, Oven Roasted Tomato, Sautéed spinach, Caramont Goat Cheese, Fresh Dill

\$32

### Baked Goods

Serves 10

Seasonal Scones, Muffins & Croissants with Whipped Honey Butter & a Variety of Jams

\$80

### Ham and Cheddar Quiche

Serves 4

Local Eggs, Bashir's Housemade Ham, Sharp Vermont Cheddar, Scallion, Vadalia Onion

\$32

### Hikers Morning

Serves 10

Virginia made Granola, Seasonal Fruit Board, Yogurt, Croissants, Local Honey, Whipped Honey Butter

\$100

### Morning Fruit Board

Serves 10

Local and Seasonal Fruit, Local Honey, Variety of Pequea Valley Yogurt

\$50

## Farm to Table Dinners

### Gnocchi & Smoked Gouda

#### Pasta Bake\*

Serves 10

Gnocchi, Family Farms Smoked Gouda Cheese, Red Pepper Sauce, Edward's Italian Sausage, Shredded Mozzarella, Parmesan

\$140

### Firehouse Chicken

Serves 10

Herb Roasted Locally Sourced Airline Chicken Breast, Caper Butter Wine Sauce, Roasted Fingerling Potatoes

\$160

### Tomato Pesto Ziti\*

Serves 10

Penne Pasta, Oven Roasted Red Tomatoes, No Nut Pesto Sauce, Edward's Italian Sausage, Mozzarella

\$130

### Salmon & Grits

Serves 10

Dill Crusted Seared Salmon, Roasted Wade Mills Roasted Garlic Grits, Sautéed Seasonal Vegetables, Lemon Zest, Beurre Blanc Rouge.

Market Price

\*Can be made vegetarian upon request

## Side Dishes

### Grelen Salad

Serves 10; \$60

Local Mixed Greens, Strawberries, Candied Walnuts, Shaved Red Onions, Feta Cheese, Blueberries, Local Honey Vinaigrette

### Cheddar and Chive Biscuits

\$45

15 Fresh Baked Cheddar Chive Biscuits with Local Honey Whipped Butter

### Acorn Squash & Rice

Serves 10; \$90

Herb Roasted Acorn Squash Wedges, Seasonal Grains, Goat Cheese, Rosemary Vinaigrette