

## **Banquet Menus:**

### Tray Passed appetizers:

#### Tier 1: \$25/dozen

Fried Mac and cheese on a stick

Polenta fries- Anson mills/ romesco aioli

Dates and chicory- bacon wrapped/Maytag blue cheese/ hazelnuts

Roasted heirloom cauliflower/ lavash/ hummus

Mini grilled cheese sammies- cranberry-nut bread/ tellegio/ havarti

#### Tier 2: \$31/dozen

Steak tartar- potato gaufrette/ olive tapenade/ micro arugula

Kobe Sliders- caramelized onions/ cheddar/ sweet rolls

Beet tartar- whole grain mustard/ olive tapenade/ watercress

Chicken Flatbread- Eggplant/ arugula/ sumac

Oxtail Flatbread- chanterelle/ scallions/garlic confit

Cassoulet en croute- White bean stew/lamb/rabbit/ pheasant/ parmesan gougere

Gazpacho Shooters- fresh Dungeness crab/ cilantro

#### Tier 3: \$37/dozen

Oysters- Apple prosecco mignonette

Pancetta wrapped prawns- sweet soy/ yuzu/ carrot straws

Octopus Sate- salsa verde/ pinenuts

Lobster corn dogs- fresno chili remoulade

Chicken liver pate- phyllo dough/ pickled red onion/ crispy chicken skin

### Buffet-style meals

\*All coursed buffets include artisan bread service

\*Additional \$9/person for plated banquets\*\*

\* All menu items subject to change based on availability and seasonality

\*If you don't see something you like, create a menu with Chef Aaron

The Harlow's meal \$26/person \*\* (2 courses)

Farmhouse salad- house blended greens/radish/pecan/apple/creamy lemon dressing

Choice of 2:

Jidori Chicken- Corn-potato cake/ San Juan Slaw/ Golden Balsamic gastrique

Salmon- Udon noodles/ ginger-ponzu nage

Ratatouille Rigatoni- bell peppers/ eggplant/ squash/ pomodoro

The Foodie Feast \$31/person \*\* (3 courses)

Farmhouse salad- house blended greens/radish/pecan/apple/creamy lemon dressing

Choice of 2:

Jidori Chicken- Corn-potato cake/ San Juan Slaw/ Golden Balsamic gastrique

Salmon- Udon noodles/ ginger-ponzu nage

Ratatouille Rigatoni- bell peppers/ eggplant/ squash/ pomodoro

Beef Short ribs - Anson Mills polenta/ romesco aioli/ crispy shallot

Dessert:

Selection of peti fours

Executive Dinner \$43/person \*\* (3 courses)

Choice of :

Farmhouse salad- house blended greens/radish/pecan/apple/creamy lemon dressing

Kitchen Sink Salad- A walk through the garden/ chopped little gems and butter lettuce

Choice of 3:

Jidori Chicken- Corn-potato cake/ San Juan Slaw/ Golden Balsamic gastrique

Salmon- Udon noodles/ ginger-ponzu nage

Ratatouille Rigatoni- bell peppers/ eggplant/ squash/ pomodoro  
Beef Short ribs - Anson Mills polenta/ romesco aioli/ crispy shallot  
6 oz petite filet of beef- peewee potatoes/ brocolini/ béarnaise

Dessert:

Selection of peti fours

New England Clam Bake \$39/person\*\*

Kitchen Sink Salad- A walk through the garden/ chopped little gems and butter lettuce  
- Calms/ mussels/ prawns/ new potatoes/ and corn cooked in a spicy court bullion.

Sourdough boule

Dessert:

Selection of peti fours

French Quarter Dinner \$44/person

Farmhouse salad- house blended greens/radish/pecan/apple/creamy lemon dressing  
Crawfish Boil- potatoes/ corn with Louisiana Crawfish in a spicy court bouillon.

Bourbon Glazed Chicken

Cast Iron Cornbread

Dessert:

King Cake

An evening at Tara Dinner \$29/person

Farmhouse salad- house blended greens/radish/pecan/apple/creamy lemon dressing

Buttermilk Fried Chicken- coleslaw/honey/ hot sauce

Mac n Cheese- tellegio/fontina/cheddar/ goat/ orcheitti

Red Bliss Potato Salad

Dessert:

Peach Cobbler

### Carving Stations:

Prime Rib \$22/person

Achiote Rubbed pork tenderloin \$18/person

Leg of Lamb \$19/person

Braised Beef Brisket \$17/person

### Stationary Platters:

Seafood Raw Bar \$17/person

- little neck clams/ New Zealand green lip mussels/ Oysters/snow crab claws/ Lobster/ Prawns

Charcuterie \$14/person

Gourmet selection of artisanal cured meats and cheeses, procured locally and globally/ Jardinière/  
honey comb/ crostini/ Marcona Almonds

Chef Operated Risotto Station \$15/person

Beef short rib/ wild foraged mushrooms/ Farmers market Bounty/ truffle/ Saffron/ leek

Fruit Display \$9/person

Locally and sustainably grown produce with an emphasis on heirloom varieties and seasonality

\*\* per person total does not include supplemental charges, room rental, taxes or gratuity

### Supplemental Charges:

Big Tree Artisan Coffee \$20/gallon

Sparkling Water Service \$4/person

Corkage \$20/ bottle

Cake Cutting Fee \$3/person