

## **Bell Gate Farm Spring Menu Inspirations**

*From scratch cooking with organic ingredients, locally sourced whenever possible.*

*Throughout our menu you will see mention of Babe. Babe is better known as Joanne.*

*The menu items that proudly bear her pet name are our homage to her renowned cooking and entertaining skills. She presided over the kitchen and events at Bell Gate for many years and now her legacy lives on for you to enjoy.*

### **Passed Hors d'oeuvres Ideas: priced per 50 pieces**

- Asparagus Tempura with Curry Aioli or Ponzu Sauce \$175
- Steak Au Poivre Crostini \$175
- Goat Cheese Crostini with Spring Pea Puree \$125
- Carrot Pancakes with Hummus and Feta Salad \$225
- Roasted Radish Skewers with Smoked Paprika Ranch Dip \$98
- Buckwheat Cheddar Blini with Smoked Salmon \$125
- Herbed Cream Cheese Cucumber Rounds \$98
- Tuna and Fava Bean Crostini \$125
- Babe's Salt Cod Fritters with a Roasted Red Pepper Aioli \$175
- Bacon Wrapped Scallop Skewer \$225
- Gorditas with Shredded Chicken and Toppings \$148
- Kim Chee Devilled Eggs \$125
- Creamed Spinach Hush Puppies \$125
- Individual Spring Rolls with Soy Sauce Shot \$225
- Mini Sesame Salt Pretzel with Brown Beer Mustard \$125
- Potato Crisps with Chive-Sour Cream Dip in Bamboo Cones \$175
- Panko Crusted Chicken Bites with Apricot-Mustard Sauce \$175
- Caesar Salad Spears \$125
- Pizza Crust Focaccia with White Pizza Dip \$98
- Minted Strawberry Brie Skewers \$125

## Stations

### **Salad'tini Bar**

**9.95 per guest**

Customers will get to choose from a seasonal selection of salad ingredients and 4 homemade dressings to customize salads. These will be shaken by our salad bar attendants in cocktail shakers and served in individual martini glasses

### **The Crudite Connection**

**9.95 per guest**

- Warmed Gouda and Ale Spread
- Warm Spinach Artichoke Dip
- Feta-Olive-Fresh Herb Cheese Ball
- Homemade Country Pate
- Pickled Seasonal Vegetables; nuts and strawberries
- Breads Crackers, Flavored Seasonal Mustard for dipping and spreading

### **French Fry Station**

**8.95 per guest**

Yukon Gold and Sweet Potato Fries with a medley of flavored salts, ketchups, gravy and other sauces for dipping plus chef's selection of toppings

### **Slider Bar**

**9.95 per guest**

**Served by our staff on small plate with Seasoned Yukon Gold Potato Wedge**

Please select two options from the following list:

- Stevens Ale House Roast Beef Sliders with horseradish, brown mustard, and hot cherry peppers
- Rodale Signature Pulled Pork with House Pickles
- Chicken Club Slider with Ranch Dressing
- Vegan Sunflower & Bean Slider with Sriracha Lime Aioli
- Lamb Slider With Tzatziki
- Turkey Spinach Sliders
- Cajun Salmon Sliders with Crispy Onion and Remoulade

### **Tapas Bar**

**21.95 per guest**

- Babe's Mushroom Tapenade and Roasted Carrot Hummus served with Crisped Flatbreads and Baguette Toasts
- Chef's selection of Locally Sourced Charcuterie and 3 varieties of Local Artisan Cheese
- Marinated Olive Mix and Stuffed Grape Leaves
- Herb Marinated Chicken Wings Stuffed with Goat Cheese
- Saltcrusted Baby Potato Skewers with Homemade Roasted Poblano Romesco

\*\*\*Add Pork Rillettes, cornichons and house made beer mustard featuring a local brew for \$ 7.95 per guest

### **Small Plates Station**

**10.95 per guest**

**Choose two of the following options. Our staff will serve to guest on small plates**

- Pea and Herb Falafel on a bed of Roasted Carrot Hummus and Tabouleh
- Iceberg and Crispy Onion Salad with a Soft Pan-fried Egg
- Pan-fried Salmon Bite with Fennel Salad
- Mini Lamb Chop with Homemade Mint Sauce on Lemony Risotto
- Seared Shrimp on a Edamame- Snap Pea Salad with Sesame Vinaigrette
- Sliced Buttermilk Baked Chicken Over Onion-Bacon Vinaigrette Slaw and Homemade Potato Chips

### **The Carving Station**

**19.95 per guest**

Our chef will carve guests tasting plates of 2 of the following roasts and serve with Sweet or Yukon Gold Potato Mash:

- Dry-rubbed Paprika and Brown Sugar Turkey Breast
- Mustard and Apricot Glazed Ham
- Rhubarb Glazed Pork Roast
- Babe's Roast Beef Tenderloin with Mustard-Caper Sauce

### **Pasta Bar**

**19.95 per guest**

Featuring Penne Pasta and Fettuccini Noodles

Sauces: Alfredo Sauce; Marinara Sauce; Spinach Pesto

Toppings: Sliced Crisped Prosciutto; Sautéed Sweet Italian Sausage; Mini Chicken Meatballs; Spring Pea and Carrot Medley; Roasted Asparagus Pieces; Shaved Parmesan Cheese; Caramelized Onions;

Accompanied by our Homemade Caesar Salad

### **The Noodle Bar**

**19.95 per guest**

Ramen noodles wok tossed or bowl mixed by our chefs with your choice of seasonal sauces, proteins and seasonal vegetables

Choose 3 Proteins from the following:

Shrimp, Pulled Pork, Chicken, Shaved Raw Local Beef, Tea Smoked Tofu, Poached Egg

Sauces – Traditional Ramen, Korean BBQ, Pad Thai, Lemongrass Vegetarian Broth

### **Pie Makes Everybody Happy!**

**9.95 per guest**

- Choose three from a selection of six seasonal pies
    - Spring Pies : Strawberry; Rhubarb Custard; Strawberry-Rhubarb Streusel; Ginger-Apricot; Black Bottom Peanut Butter Mousse; Lemon Meringue; Grizzly Bear Pie
  - Accompanied by freshly whipped cream
- Add A la mode for an additional 1.95 per guest

**A Little Bit of Whoopie! :****8.95 per guest**

Choose three varieties of mini whoopie pies from our spring selection:

- Red Velvet with Cream Cheese Filling
- Banana with Dulce De Leche Filling
- Chocolate with Chocolate, Peanut Butter or Vanilla Buttercream
- Oatmeal with Strawberry Buttercream
- Lemon with Mascarpone Filling
- Carrot Cake with Cream Cheese

**From The Cookie Jar****5.50 per guest**

Choose three cookie varieties and two bar varieties from a selection of seasonal options

Cookies:

- Chocolate Chip
- Snickerdoodle
- Pistachio Lime
- Green Tea Shortbread
- Cowboy
- Molasses
- Peanut Butter
- Oatmeal Raisin

Bars:

- Babe's Brownie Bites
- Lemon Bar
- Strawberry Cheesecake Bar
- Butterscotch Blondie
- Apricot Rosemary Streusel Bar
- Chocolate Caramel Slice with Walnuts and Sea Salt
- Rhubarb Bars

**Let Them Eat Cupcakes!****8.95 per guest**

Choose three varieties of mini cupcake from our seasonal selection of 8 varieties

- Banana Pudding Cupcake
- Chocolate with Vanilla Butter cream or Chocolate Butter cream
- Lemon Blueberry
- Chocolate Peanut Butter Cup
- Orange Creamsicle
- Strawberry with Strawberry Buttercream
- Pink Lemonade
- Carrot Cake with Cream Cheese Frosting

Vegan and Gluten Free options available upon request

**Organic Candy and Popcorn Bar****9.95 per guest**

Includes a selection of our organic candies, chips, nut mixes and homemade popcorn with toppings

**Mini Dessert Station****12.95 per guest****Choose three from the following options:**

- Mini Lemon Pavlova with Lemon Curd, Whipped Cream and Fresh Blueberries
- Baby Beet and Mint Crème Brulee Spoons
- Mini Dark Chocolate-Hazelnut Pots de Cremes
- Mini Strawberry Rhubarb Hand Pies
- Mini Ricotta Tart with Citrus Mint Fruit Salad Topping
- Babe's Favorite Spanish Bar Cake Bites
- Mini Pistachio Lemon Trifle Shots
- Salted Caramel Swirl Meringues
- Berry Glazed Mini Doughnut Bites
- Coconut Macaron with Apricot Cream
- Hazelnut Macaron with Almond Cream
- Sesame Macaron with White Chocolate Cream
- Cassis Macaron with Blueberry Cream

**The S'Mores Basket (serves 25)****120 per basket**

Our custom organic S'mores Baskets are creatively packaged and feature marshmallows, organic graham crackers and a variety of Newmans Own and Green and Black's organic chocolate bars. Nut spreads from Justin's Nut Butters add some flavor fun. We provide the fire pits and the sticks and you provide the creativity. Fire sticks and baskets are to be returned at the end of the evening for future fire bugs to use.

**Custom Wedding Cakes Made to Order** - starting at \$2.50 per slice

**Create Your Own Family Style or Buffet Brunch****26.95 per guest**

INCLUDES Scrambled Eggs or Breakfast Potatoes, Organic Orange Juice and Filtered Water, Tea and Coffee

**SPECIALTIES (select one):**

- Banana Berry French Toast with Maple Syrup
- Oat Pancakes with Chamomile Scented Strawberries, Crème Fraiche and Lemon Curd
- Nova Scotia Breakfast Wraps
- Cocoa Espresso Waffles with Strawberry Sauce
- Breakfast Bruschetta with Poached Egg

**SIDES (select one):**

- Nitrate-Free Pasture-Raised Bacon
- Turkey Bacon

- Sausage Links
- Matcha Chia Pudding Parfait with Seasonal Berry Mix

PASTRIES (select two) (gluten-free option available upon request):

- Blueberry Crumb Muffins
- Cinnamon Rhubarb Muffins
- Coconut Banana Bread with Lime Glaze
- Homemade Fruit and Nut Granola Bars
- Apricot Almond Scones
- Hazelnut Babka

### Tea Menu Inspiration

*Tea menus can be customized to pair with our many varieties of specialty whole leaf teas to create a tea tasting experience. Just ask our Catering Manager for more ideas.*

#### Tea Sandwiches – choose three:

**19.95 per guest**

- Open Faced Smoked Salmon Toasts
- Tea Time Egg Salad on Challah
- Radish Tartines
- Mini Pimento BLT Cheddar Biscuits
- Carrot, Lentil Goat Cheese Tea Toast with Mint Sauce
- Creamy Cucumber Roll Ups

#### Choose Two Sweets:

- Green Tea Sesame Shortbread Cookies
- Vanilla Bean Madeleine
- Individual Seasonal Trifle
- Blueberry Scones with Rooibos Honey Butter

Accompanied by the Black tea and Herbal tea of the day with milk, lemon slices, honey and sugar

### Spring High Tea – miniature treats served by the individual course with appropriate tea pairing

**29.95 per guest**

1. Spring Onion and Bacon Scone
2. Minted Pea Soup
3. Miniature Asparagus Quiche
4. White Bean Walnut Spread with Roasted Tomato Tea Toast
5. Lemon-Herbed Chicken Salad in an Endive Leaf Cup
6. Strawberry Cheesecake Bites
7. Chocolate Chip Mini Scones

### Tea and Coffee Service :

1. Organic Fair Trade Coffee and Tea Selection with organic sugar, agave, honey and stevia sweeteners. Organic Half and Half and milk accompany the service. Can be set up as a station or poured tableside.

**2.50 per guest**

2. The upgrade: Include our espresso machine to upgrade guests to espresso, cappuccino and latte options. Accompanied by a selection of organic flavor syrups.

This also includes traditional tea and coffee service

**6.95 per guest**

**CREATE YOUR OWN BUFFET – 40 per guest inclusive of service**

(Bread and butter included on buffet)

**Salads-** choose one

Babe's Orzo Salad with Fresh Citrus and Red Onion

Classic Caesar Salad

Tri-color Salad with Shaved Parmesan and Balsamic Vinaigrette

Mixed Greens, Crumbled Cheese, Toasted Almonds, Sliced Strawberries with Poppyseed Vinaigrette

Garden Salad with Ranch Dressing or Red Wine Vinaigrette

**Entrees, Choose two**

Additional entrees 8.50 per person

**Beef**

Babe's Roast Beef with Mustard Caper Sauce

Steak Au Poivre

Steak, Shitake and Bok Choy Stir Fry

**Pork**

Fruit Stuffed Pork Loin with Pan Drippings

Seared Pork Chops with Babe's Tonnato Sauce

Grilled Local Sausage Platter with Housemade  
Mustards

Sliced Baked Ham

**Chicken**

Babe's Broiled Chicken Pieces with Pesto

Chicken Francese

Babe's Sautéed Garlic Chicken Breast

**Seafood**

Firecracker Shrimp

Roasted Salmon Fillet with Babe's Verde Sauce

Pan Seared Fish Cake with Paprika Lemon Aioli

**Vegetarian**

Stuffed Portobello Mushroom Caps

Beet Ravioli with Poppyseed Butter

Asparagus Strudel

Spring Pea and Artichoke Lasagna

**Sides** - Choose three

- Honey Glazed Roasted Carrots
- Wilted Garlicky Spinach
- Oven Roasted Leeks with Babe's Shallot Caper Vinaigrette
- Spring Succotash
- Sautéed Local Mushroom Medley
- Blanched Broccoli
- Crisply Roasted Asparagus with Gremolata
- Stovetop Macaroni and Cheese
- Oven Roasted Beets
- Braised Snap Peas ( Seasonal limited availability)
- Cheesy Baked Artichokes
- Oven Roasted Red Potatoes
- Buttermilk Mashed Potatoes
- Coconut Jasmine Rice
- Babe's Wild Rice Pilaf



## Family Style Inspiration #1- \$85 per guest inclusive of service

### Stationary Nibbles

Babe's Mushroom Tapenade and English Pea Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by assorted spring pickles, mustards and chef's cheese selection.

### Passed Hors d'oeuvres

(Select three)

Babe's Salt Cod Fritters with Red Pepper Coulis      Goat Cheese Crostini with Spring Pea Puree  
Carrot Pancakes with Hummus Feta Salad      Herb-Marinated Chicken Skewers with Harissa  
Potato Crisps with Chive-Sour Cream Dip in Bamboo Cones      Creamed Spinach Hush Puppies

### First Course

Wild and Brown Rice Salad with Walnut Vinaigrette and Asparagus on a bed of Spring Greens served tableside

OR

Fresh Pea Soup with Ham Poured Tableside

*Rolls and Butter set at table*

### Family Style Served Main Course

(Select 2 mains plus 3 vegetarian side options)

Deville Salmon Cakes with Lemon Yogurt Sauce

Braised Beef Brisket with Rhubarb and Honey

Baked Chicken with Artichokes

Buttermilk Mashed Potatoes

Wilted Garlicky Spinach

Honey Herb Roasted Carrots

Balsamic Braised Mushrooms

## **Family Style Inspiration #2 –\$85 per guest inclusive of service**

### **Stationary Nibbles**

Babe's Mushroom Tapenade, English Pea Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by assorted spring pickles, mustards and chef's cheese selection.

### **Passed Hors d'oeuvres**

(Select three)

Mini Artichoke Phyllo Triangle

Pesto Mozzarella Popper

Creamy Sausage Stuffed Mushroom Caps

Herbed Cream Cheese Cucumber Rounds

Bacon Thyme Devilled Eggs

Panko Crusted Chicken Bites with Apricot Mustard

### **First Course**

Spring Greens, Sliced Strawberry, Toasted Almond and Feta Salad with  
Roasted Strawberry Vinaigrette served tableside

OR

Creamy Artichoke and Parmesan Soup poured Tableside

*Rolls and Butter set at table*

### **Family Style Served Main Course**

(Select 2 mains plus 3 vegetarian side options)

Crab Cakes with a Lemony Dill Caper Sauce

Simply Roasted Pork with Mustard Pan Drippings

Chicken Scallopine

Roasted Spring Vegetable Medley

Potato Gratin

Braised Swiss Chard

Roasted Beets and Carrots with Rosemary and Honey

## Family Style #3 –\$85 per guest inclusive of service

### Stationary Nibbles

Babe's Mushroom Tapenade, English Pea Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by assorted spring pickles, mustards, and chef's cheese selection.

### Passed Hors d'oeuvres

(Select three)

Creamy Asparagus Bisque Shooter with Parmesan Cracker

Minted Strawberry Brie Skewer

Shrimp Cocktail Shooter

Garlic Herb Puff Pastry Pinwheel

Mini Sesame Salt Pretzel with Brown Beer Mustard

Asparagus Tempura with Curry Aioli

### First Course

Choose Warm Spring Vegetable Salad with Favas, Green Beans and Radicchio served Tableside

OR

Fava Bean Pasta e Fagioli poured Tableside

*Rolls and Butter set at table*

### Family Style Served Main Course

(Select 2 mains plus 3 vegetarian side options)

Chicken Piccata

Babe's Roast Beef Tenderloin with Mustard Caper Sauce

Salmon with Spring Leeks in Wild Mushroom Sauce (morels when available)

Pork Chops Saltimbocca

Roasted Baby Carrots with Mustard-Herb Butter

Sautéed Baby Spinach

Lemon Olive Oil Roasted Fingerling Potatoes

Pan Roasted Asparagus Spears

Caramelized Fennel

# Plated and Served Dinner Inspirations

For your group, please select one of the four Seasonal Menus. The three course menus include either a salad course or an appetizer, two entrées, one vegetarian entrée and one dessert. To include both appetizer and salad course; please select the four-course dinner option. All entrées come with chef's selection of seasonal vegetables unless otherwise noted.

We will accommodate any guests who have special needs such as dairy-free, gluten-free or vegan meals with prior notice. Please ask your catering manager for more details.

Entrée counts must be shared with your catering manager 7 business days prior to your event. Substitutions may not be possible on the day of the event.

Three course meals – \$65 per guest inclusive of service

Four Course meals – \$72 per guest inclusive of service

## Spring Menu 1

### Appetizer

Babe's Favorite Chicken Florentine Soup

or

### Salad

Mixed Greens, Braised Leeks and Herbs in Shallot Caper Vinaigrette

### Entrée #1

Herb-Scented Roast Beef with Mustard Caper Sauce,

Scallion Mashed Potatoes

### Entrée #2

Babe's Garlic Mushroom Chicken Breast with Wild Rice Pilaf

### Vegetarian Entrée

Individual Potato Porcini Gratin

### Dessert

Individual Strawberry Crostata with Homemade  
Vanilla Bean Ice Cream and Caramel Drizzle

## Spring Menu 2

### Appetizer

Mushroom Bisque with Parsley Oil

or

### Salad

Chicory and Arugula Salad with Honey Vinaigrette

### Entrée #1

Beef Tenderloin with Spring Vegetables

### Entrée #2

Sustainable Catch of the Day with Herbed Baby Carrots and Snap Pea  
Sauce

### Vegetarian Entrée

Homemade Beet Ravioli with Poppyseed Butter and Roasted  
Asparagus Spears

### Dessert

Rhubarb Turnover with Homemade Lemon Buttermilk Ice

### **Spring Menu 3**

#### **Appetizer**

Carrot Soup with Brown Butter and Chopped Pecans

or

#### **Salad**

Spring Greens and Chevre in a Blackberry Cider Vinaigrette

#### **Entrée #1**

Coffee Crusted Flank with Sweet Onion Jam on Chive Potato Mash

#### **Entrée #2**

Chicken Paillard with Morels, Lemon and Parsley on Chive Potato Mash

#### **Vegetarian**

Leek Bread Pudding with Oven Roasted Grape Tomatoes

#### **Dessert**

Mini Éclairs with Strawberries and Cream

### **Spring Menu 4**

#### **Appetizer**

Spring Vegetable Soup with Tarragon

or

#### **Salad**

Arugula Salad with Garlic Croutons,

Shaved Parmesan and Lemon

#### **Entrée #1**

Pork Chops Saltimbocca with Wilted Baby Spinach

#### **Entrée #2**

Crispy Fried Salmon with Spring Vegetable Broth

#### **Vegetarian**

Lasagna with Asparagus, Leeks and Morels

#### **Dessert**

White Chocolate Strawberry Tiramisu Parfait

