

## **Bell Gate Farm Summer 2017 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**

- Babe's Tomato Bruschetta \$125
- Steak Au Poivre Crostini \$175
- Mini Lobster Rolls with Cones of Homemade Potato Chips \$298
- Babe's Roasted Sweet Potato Fries in Bamboo Cones \$125
- Mexican Street Corn Salad Shooter \$98
- Prosciutto Wrapped Cantaloupe Bite \$125
- Buffalo Chicken Lollipops \$175
- Smoked Salmon Bites \$125
- Bacon Pistachio Goat Cheese Balls \$125
- Babe's Salt Cod Fritters with a Roasted Red Pepper Aioli \$175
- Bacon Wrapped Scallop Skewer \$225
- Thai Chicken Satay Skewer with Peanut Sauce \$157
- Pimento Cheese Devilled Egg with Pancetta \$125
- Caesar Salad Shooter \$125
- Mini Crab cakes with Herbed Aioli \$175
- Caprese Skewers \$125
- Watermelon Feta Blackberry Skewers \$125
- Zucchini Pizza Bites \$125
- Shrimp Summer Rolls \$175
- Beef Pops with Pineapple and Parsley Sauce \$175
- Mini Sushi Sandwich \$175

## Stations

### **The Market Stand**

**21.95 per guest**

A lovely array of fresh deliciousness - Chef's pick of summer fruits & berries, breads, local honey and four varieties of local artisan cheeses plus our homemade Country Pate

### **Soups On Ice**

**12.95 per guest**

Compotes filled with chilled soups and accompanied by assorted toppings.

Choose three from the following selections:

- White Gazpacho with Green Grapes and Toasted Almond
- Yellow Tomato Gazpacho with Grilled Shrimp and Cilantro Oil
- Heirloom Tomato Gazpacho with Basil Chiffonade and Charred Eggplant
- Minted Fresh Pea Soup with Crabmeat
- Strawberry Soup with Crème Fraiche and Angel Food Croutons
- Melon Soup with Greek Yogurt Sauce and Chopped Basil

### **Create Your Own Bruschetta Bar**

**9.95 per guest**

Babe's Chopped Heirloom Tomato Bruschetta topping, Babe's Mushroom Tapenade, Char-grilled Eggplant Spread, Freshly Chopped Chives and Parsley, Fresh Ricotta Spread, Roasted Red Peppers, Pesto, Sliced Grilled Seasonal Stone Fruit, Chopped Strawberries, Local Honey, Toasted Almonds, and Toasted Sliced Baguettes.

This can be Chef-manned or just a beautiful display for you and your guests to craft at will.

### **Slider Bar**

**9.95 per guest**

**Served by our staff on small plates with Seasoned Fries**

Please select two options from the following list:

- Crispy Cornflake- Crusted Chicken Slider
- Stevens Ale House Roast Beef Sliders with horseradish, brown mustard, and hot cherry peppers
- BLT Caprese Slider
- Crispy Buffalo Style Salmon Slider
- Beef Taco Slider
- Rodale Signature Pulled Pork with House Pickles
- Poultry Cheesesteak Sloppy Joe Slider
- Black Bean Zucchini Slider with Cilantro Garlic Chutney

### **Sizzling Salad Station**

**19.95 per guest**

Mixed Greens are tossed with client's choice of vegetables and dressings and are topped with freshly sautéed strips of chicken, steak or tofu.

- Dressings: Roasted Red Pepper Vinaigrette, Balsamic Vinaigrette, Smoky Ranch, Green Goddess
- Summer Vegetables: Zucchini and Summer Squash, Green Beans, Shredded Carrots, Chopped Green Onions, Peppers, Chopped Cherry Tomatoes, Sliced Mushrooms, Chickpeas, Herb Mix, Bacon Bits, Chef's Choice of Cheese

**Gourmet Hot Dog Bar****16.95 per guest**

Featuring Applegate Farms All Beef Dogs (vegan and poultry dogs available on request)

Guests can customize their dogs with the following toppings:

- Pickles, peppers, tomatoes, caramelized onions , charred corn niblets
- Shredded Cheeses (swiss, jack, and blue)
- Chopped basil and chopped parsley
- Pineapple Jalapeno Relish
- Sauerkraut
- Ketchup, Yellow Mustard, Curried Dijon Mustard , Russian Dressing, Hoisin BBQ Sauce

Accompanied by Salt and Vinegar Potato Salad and Creamy Coleslaw

**The Carving Station****19.95 per guest**

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

- Dry-rubbed Paprika and Brown Sugar Turkey Breast
- Spiced Honey Glazed Ham
- Rosemary-Dijon Roast Pork
- Roast Beef Tenderloin with Mustard-Caper Sauce

**The Raw Bar****39.95 per guest**

All seafood is sustainably wild caught

- Fresh Chilled Oysters on the Half Shell with traditional mignonette, Sake mignonette and Tabasco mignonette
- Succulent shrimp with cocktail sauce and lemon wedges
- Scallop Ceviche served in petite mason jars

**The Farm Country Comfort Station****37.95 per guest**

- Baskets of Homemade Potato Rolls and Jalapeno-Sour Cream Cornbread
- Mustard Slaw
- Creamy Macaroni and Cheese
- Savory Southern Style Tomato Pie
- Pulled Pork Shoulder
- Buttermilk Fried Chicken

**Summer's Bounty****37.95 per guest**

- Mixed Green Salad with Champagne Vinaigrette
- Sliced Baguettes
- Roasted Eggplant Tomato Stacks with Basil Oil
- Summer Squash Casserole
- Chicken with Tomato Basil Caper Sauce
- Brined and Grilled Local Sausage Platter with Grainy Mustard

### **New England Station**

**38.95 per guest**

- Clam Chowder and Rolls with Butter
- Heirloom Tomato Salad and New England Cabbage Slaw
- Cape Cod Seasoned Homemade Potato Chips
- Lobster Rolls and Shrimp Salad Rolls with Overnight Pickles

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

**9.95 per guest**

- Choose three from the following selection:
    - Salted Rose and Honey Pie
    - Triple Chocolate Pudding Pie
    - Banoffee Pie
    - Peach Pie
    - Pineapple Meringue Pie
    - Buttermilk Pie
    - Cherry Berry Lattice Pie
    - Blueberry Crumb 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 summer selection:

- Blueberry Whoopie with Whipped Blueberry Filling
- Red Velvet with Cream Cheese Filling
- Banana Caramel
- Chocolate with Chocolate, Peanut Butter or Vanilla Buttercream
- Strawberry Shortcake Whoopie
- Lemon with Mascarpone Filling
- Carrot Cake with Cream Cheese
- Samoa Whoopie

### **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
- Lemonade
- Chewy Chocolate Cherry
- Cowboy
- Coconut Macadamia
- Oatmeal Raisin

Bars:

- Babe's Brownie Bites
- Lemon Bar
- Key Lime Bar
- Butterscotch Blondie
- Peach Melba Shortbread Bar
- Chocolate Caramel Slice with Walnuts and Sea Salt
- Blueberry Crumb Bar

### **Let Them Eat Cupcakes!**

**8.95 per guest**

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

- Raspberry Mojito
- Chocolate with Vanilla Buttercream or Chocolate Buttercream
- Key Lime Coconut Cupcake
- Lemon Scented Blueberry
- Rose Pistachio Cupcakes
- Kiwi Vanilla Cupcake with Kiwi Buttercream Frosting
- Hummingbird Cupcakes
- Angel Food with Blackberry Buttercream

Vegan and Gluten Free options available upon request

### **Create Your Own Ice Cream Sundae Bar**

**10.95 per guest**

Features vanilla, chocolate, and strawberry ice cream, whipped cream, cherries, chopped nuts, cookie bits, sliced bananas and strawberries (whenever seasonal), caramel and chocolate syrup

### **Mini Dessert Station**

**12.95 per guest**

**Choose three from the following options:**

- Salted Caramel Banana Puddings in Mini Mason Jars
- Mini Pavlova with Lemon Curd and Blueberries
- Raspberry Coconut English Madeleines
- Chocolate Ganache S'Mores Tartlet
- Mini Blackberry Tart
- White Peach, Rose, and Basil Mini Hand Pies
- Mini Brioche Toast with Thyme Roasted Peaches and Vanilla Mascarpone
- Tiramisu Sandwich Cookies
- Key Lime Pie Shooters
- Individual Lemon Cheesecakes in a mini mason jar
- Mini Strawberry Shortcake Parfaits
- Mini Churro Cup with Chocolate Sauce

### **The S'Mores Basket (serves 25)**

**120 per basket**

Our custom organic S'mores Baskets are creatively packaged and feature homemade marshmallows, organic graham crackers and a variety of organic chocolates including, milk, dark, dark with raspberries, chocolate mint, chocolate peanut butter, etc for your melting pleasure. We provide the fire pits and the sticks and you provide the creativity.

**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):

- Blueberry Cornmeal Pancakes with Lemony Yogurt Topping
- Breakfast Polenta with Poached Apricots, Mascarpone and Chopped Pistachios
- California Breakfast Burritos
- Salmon Croque Madame B
- Buttermilk Waffles with Greek Yogurt and Cherry Almond Sauce
- Blackberry Peach Crisp

SIDES (select one):

- Nitrate-Free Pasture-Raised Bacon
- Turkey Bacon
- Sausage Links
- Yogurt with Homemade Granola and Seasonal Fruit

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

- Quinoa Honey Orange Muffins
- Pineapple Upside Down Muffins
- Coconut Banana Bread with Lime Glaze
- Pistachio, Rose and Strawberry Buns
- Dried Cherry Buttermilk Scones
- Sour Cream Coffee Cake

### **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
- Kentucky Benedictine Tea Sandwiches
- Roasted Vegetable and Goat Cheese Sandwiches
- Mini Pimento BLT Cheddar Biscuits
- Turkey Pesto Bites
- Avocado Egg Salad on Sourdough

**Choose Two Sweets:**

- Butterfly Cupcakes
- Lemon Bars
- Chocolate Dipped Vanilla Bean Madeleine
- Mini Raspberry Fool
- Scones with Jam and Cream

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

**Summer High Tea** – miniature treats served by the individual course with appropriate tea pairing

1. Bacon Chive Scone **29.95 per guest**
2. Chilled Cucumber Soup
3. Miniature Tomato Quiche
4. Miniature Crab Salad Biscuit
5. Zucchini Fritters with Basil Dipping Sauce
6. Miniature Lemon Meringue Tart
7. Peach Chamomile Panna Cotta

## **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

Armand Salad

Summer Vegetable Salad with Buttermilk Dressing

Summer Panzanella Salad

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

Beef Braciolo

Greek Style Stuffed Peppers

Classic Beef Brisket with Gravy

#### **Pork**

Spice Rubbed Pork Skewers with Tomatoes

Pistachio-Crusted Pork Scallopine

Seared Pork Chops with Babe's Tonnato Sauce

Grilled Sausage Platter with Housemade Mustards

#### **Chicken**

Babe's Broiled Chicken Pieces with Pesto

Chicken Piccata

Babe's Sautéed Garlic Chicken Breast

#### **Seafood**

Shrimp Cakes with Mango Salsa

Roasted Salmon Fillet with Babe's Verde Sauce

Lime Seared Scallops over Seared Garlicky Spinach

Pan Seared Catch of the Day with Citrus Vinaigrette

#### **Vegetarian**

Caprese Stuffed Garlic Butter Portobellos

Individual Heirloom Tomato Galettes with Honey and Thyme

Eggplant Italiano

Penne with Green Olives and Feta

**Sides** - Choose three

- Calabacitas (an herbed sauté of summer squash, corn, onions and tomato)
- Lemony Glazed Baby Carrots
- Wilted Baby Spinach
- Cabbage and Collards
- Creamed Corn
- Paris Mushroom Salad
- Braised Green Beans with Crispy Shallots
- Fingerling Potatoes with Chives and Tarragon
- Stovetop Macaroni and Cheese
- Sautéed Grape Tomatoes
- Broiled Tomato Half with Pesto
- Braised Bell Pepper Medley
- Buttermilk Mashed Potatoes
- Pesto Roasted Eggplant Rounds
- Golden Potatoes with Caper Brown Butter Breadcrumbs
- Lemon Pistachio Couscous
- Babe's Wild Rice Pilaf



## Family Style Inspiration #1- \$85 per guest

### Stationary Nibbles

Babe's Mushroom Tapenade, Roasted Red Pepper Hummus, Grilled Summer Squash Baba Ghanoush and our Pimento Cheese Dip served with Fresh Pita Wedges, crackers and baguette toasts. This is accompanied by freshly sliced carrot sticks, blanched green beans, house made pickles, grainy mustard and house made country pate

### Passed Hors d'oeuvres

(Select three)

Shrimp Cocktail Shooter

Bacon Pistachio Goat Cheese Ball

Mexican Street Corn Salad Shooter

Steak Au Poivre Crostini

Zucchini Pizza Bite

Babe's Tomato Bruschetta

### First Course

Choose Heirloom Tomato Salad with White Wine Vinaigrette

OR

Chilled Cucumber Soup Poured Tableside

*Rolls and Butter set at table*

### Family Style Served Main Course

(Select 2 meat options plus 3 vegetarian options)

Babe's Poached Salmon with Verde Sauce

Babe's Roast Beef with Mustard Caper Sauce

Babe's Sautéed Garlic Chicken Breast

Oven Roasted Fingerling Potatoes

Braised Green Beans

Honey Herb Roasted Carrots

Sautéed Pepper Medley

Lemon Pistachio Couscous

## Family Style Inspiration #2 –\$85 per guest

### Stationary Nibbles

Babe's Mushroom Tapenade, Roasted Red Pepper Hummus, Grilled Summer Squash Baba Ghanoush and our Pimento Cheese Dip served with Fresh Pita Wedges, crackers and baguette toasts. This is accompanied by freshly sliced carrot sticks, blanched green beans, house made pickles, grainy mustard and house made country pate

### Passed Hors d'oeuvres

(Select three)

Caesar Salad Shooter

Cucumber Rounds with Smoked Salmon Cream Cheese

Caprese Stuffed Baked Mushroom Cap

Chicken Fries with Honey Dijonnaise

Devilled Egg with Thyme and Bacon

Charred Corn and Rosemary Grilled Pizza Bite

### First Course

Choose South Beach Armand Salad

OR

Blackened Tomato Soup Poured Tableside

*Rolls and Butter set at table*

### Family Style Served Main Course

(Select 2 meat plus 3 vegetarian options)

Lime Seared Scallops on a bed of Sautéed Baby Spinach

Pistachio Crusted Pork Scallopine

Lemony Grilled Chicken Pieces

Roasted Red Potatoes

Braised Baby Carrots

Edamame Succotash

Oven Roasted Summer Squash with Herbs

Herbed Orzo

## Family Style #3 –\$85 per guest

### Stationary Nibbles

Babe's Mushroom Tapenade, Roasted Red Pepper Hummus, Grilled Summer Squash Baba Ghanoush and our Pimento Cheese Dip served with Fresh Pita Wedges, crackers and baguette toasts. This is accompanied by freshly sliced carrot sticks, blanched green beans, house made pickles, grainy mustard and house made country pate

### Passed Hors d'oeuvres

(Select three)

Mediterranean Couscous Salad in Endive Leaves

Mini Crab Salad Biscuit Slider

Yellow Tomato Gazpacho Shooter with Basil Oil and Chiffonade

Thai Chicken Salad Wonton Cups

Beef Pop with Pineapple Parsley Sauce

Pesto Mozzarella Puff Pastry Purse

### First Course

Choose Summer Panzanella Salad

OR

Carrot Soup with Cucumber Pistachio Relsih Poured Tableside

*Rolls and Butter set at table*

### Family Style Served Main Course

(Select 2 meat plus 3 vegetarian options)

Chicken Piccata

Beef Braciola

Seared Pork Chops with Babe's Tonnato Sauce

Eggplant Italiano

Pesto Roasted Tomato Halves

Summer Squash and Pepper Medley

Golden Potatoes with Caper Brown Butter Breadcrumbs

Herbed Orzo

# 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

Four Course meals – \$72 per guest

## Summer Menu 1

### Appetizer

Smoky Roasted Corn Chowder

or

### Salad

Heirloom Tomato Salad with White Wine Vinaigrette

### Entrée #1

Herb Rubbed Pork Loin with Raspberry Sauce

### Entrée #2

Barbecue Braised Bourbon Beef with Mustard Glaze

### Vegetarian Entrée

Individual Summer Squash Gratin

### Dessert

Individual Peach Shortcake with homemade  
Vanilla Bean Ice Cream

## Summer Menu 2

### Appetizer

Zucchini and Yellow Squash Soup with Rosemary and a Parmesan  
Tuile  
or

### Salad

Summer Green Bean Salad

### Entrée #1

Beef Braciola

### Entrée #2

Rosemary Roasted Salmon

### Vegetarian Entrée

Homemade Scallion-Leek Ravioli with Lemon Zest

### Dessert

Vanilla Bean Panna Cotta with Roasted Strawberries

### **Summer Menu 3**

#### **Appetizer**

Chilled Tomato Soup with Aged Feta and Olives

or

#### **Salad**

Grilled Summer Vegetable Salad with Basil- Garlic Dressing

#### **Entrée #1**

Pistachio Crusted Pork Scallopine

#### **Entrée #2**

Scallops with Capers and Brown Butter

#### **Vegetarian**

Portobello and Summer Squash Lasagna

#### **Dessert**

Rustic Peach Raspberry Crostata with Whipped Cream

### **Summer Menu 4**

#### **Appetizer**

Polenta Cakes with Heirloom Tomato Salsa

or

#### **Salad**

Summer Melon Salad

#### **Entrée #1**

Chicken Piccata

#### **Entrée #2**

Sole Almondine

#### **Vegetarian**

Basil Gnudi with Summer Squash

#### **Dessert**

Zabaglione or Plums with Roasted Cherries

