

Bell Gate Farm Winter 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

- Ricotta, Kale and Mushroom Bruschetta \$148
- Steak Au Poivre Crostini \$175
- Prosciutto Crostini with Lemony Fennel Slaw \$175
- Babe's Roasted Sweet Potato Fries in Bamboo Cones \$125
- Arancini (stuffed and fried risotto ball) \$148
- Citrus Cured Salmon with Wasabi Crème Fraiche on a Toast Point \$175
- Flatbread Triangles with Bacon and Scallion Pesto \$148
- Buffalo Cauliflower Bites with Blue Cheese & Carrot Sticks \$198
- Babe's Salt Cod Fritters with a Roasted Red Pepper Aioli \$175
- Bacon Wrapped Scallop Skewer \$225
- Manchego-Quince Skewers \$175
- Kim Chi Devilled Egg \$125
- Shitake Nori Rolls \$175
- Mushroom Leek Spring Rolls \$240
- Mini Sesame Salt Pretzel with Brown Beer Mustard \$125
- Crunchy Parsnip Ribbons in Bamboo Cones \$125
- Panko Crusted Chicken Bites with Apricot-Mustard Sauce \$175
- Winter Caprese Bites \$198
- Mini Sausage-Cheddar Biscuits \$148

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 Beer Spread
- Warm Spinach Artichoke Dip
- Marinated Local Chevre
- Homemade Country Pate
- Pickled Seasonal Vegetables; nuts and dried fruit selection
- Breads and Crackers for dipping and spreading

Soup Shooter Station

8.95 per guest

Our staff pours shots of 3 of the following seasonal soups and adds a miniature grilled cheese sandwich garnish

- Cream of Broccoli
- Roasted Pumpkin Apple
- Split Pea
- Baked Potato with Crumbled Bacon
- Roasted Parsnip with Walnut Pesto
- Creamy Carrot and Sweet Potato

Slider Bar

9.95 per guest

Served by our staff on small plate with Seasoned Sweet Potato Wedge

Please select two options from the following list:

- Turkey with Brie, Balsamic Cranberry Sauce and Arugula
- Stevens Ale House Roast Beef Sliders with Horseradish, Brown Mustard, and Hot Cherry Peppers
- Duck Confit with Fig Ketchup
- Shredded Beef with Carrot Apple Slaw
- Rodale Signature Pulled Pork with House Pickles
- Crispy Quinoa Sliders

Tapas Bar

21.95 per guest

- Babe's Mushroom Tapenade and Roasted Beet Hummus served with Crisped Pita Triangles and Baguette Toasts
- Chef's selection of Breakaway Farms Charcuterie and 3 varieties of Local Artisan Cheese
- Marinated Olive Mix and Stuffed Grape Leaves
- Harissa Wings with Seasonal Spanish Style slaw
- 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

- Spinach and Goat Cheese Stuffed Petite Chicken Roulade with Sundried Tomato Sauce
- Wild Mushroom Ragout on Creamy Polenta
- Signature Pulled Pork BBQ with Collards on Cheesy Grits
- Mini Potato Tart with Black Olives and Sautéed Spinach
- Seared Scallop on Roasted Cauliflower Niblets with Golden Raisins, Chopped Almonds and a Curry Vinaigrette
- Roasted Parsnip Coins with Onion-Bacon Vinaigrette topped by a soft cooked egg and shaved Pecorino

The Carving Station

18.95 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
- Honey Bourbon Glazed Ham
- Rosemary-Dijon Roast Pork
- 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; Kale Pesto

Toppings: Sliced Grilled Chicken; Sautéed Sweet Italian Sausage; Mini Mediterranean Meatballs; Chopped Black Olives;

Chopped Sun-dried Tomatoes; Roasted Broccoli; Shaved Parmesan Cheese; Caramelized Onions

Accompanied by our Homemade Caesar Salad

The Noodle Bar

19.95 per person

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
 - Winter pie selection: Coconut Cream; French Silk; Pecan; Salted Honey, Coffee Molasses Shoofly; Shaker Lemon; Key Lime
- 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 winter selection:

- Pumpkin Spice with Cinnamon Cream Cheese Filling
- Red Velvet with Cream Cheese Filling
- Maple with Brown Sugar Buttercream
- Chocolate with Chocolate, Peanut Butter or Vanilla Buttercream
- Oatmeal with Ginger Cream Cheese Filling
- 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
- Earl Grey Tea Shortbread
- Cowboy
- Molasses
- Peanut Butter
- Oatmeal Raisin

Bars:

- Babe's Brownie Bites
- Lemon Bar
- Pecan Bar
- Butterscotch Blondie
- Caramel Cloud Bar
- Chocolate Caramel Slice with Walnuts and Sea Salt
- Cinnamon Apple Bar with a Millet Crust

Let Them Eat Cupcakes!

8.95 per guest

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

- Apple Spice with Salted Caramel Frosting
- Oatmeal Raisin with Maple Buttercream
- Banana Pudding Cupcake
- Chocolate with Vanilla Buttercream or Chocolate Buttercream
- White Chocolate Chai with Brown Butter Frosting
- Chocolate Bourbon Pecan Pie with Butter Pecan Frosting
- Pumpkin Spice Latte
- Pear Cupcakes with Honey Buttercream

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:

- Tiny Lemon Angel Cakes with Lemon Confit
- Banana Crème Brulee Spoons
- Mini Dark Chocolate-Hazelnut Pots de Cremes
- Mini Apple Hand Pies
- Mini Fig Tart with Honey
- Babe's Favorite Spanish Bar Cake Bites
- Warm Apple Crumb Mini-Shots
- Salted Caramel Swirl Meringues
- Mint Macarons with Chocolate Ganache
- Pistachio Macaron with Raspberry Cream
- Orange Macaron with Apricot 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):

- Pumpkin Pancakes with Honey Raspberry Syrup
- California Breakfast Burritos
- Mushroom, Onion and Swiss Cheese Breakfast Strata
- Pecan Waffles with Maple Pear Sauce
- Apple 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):

- Apple Walnut Streusel Muffins
- Millet Muffins
- Peanut Butter Banana Chocolate Chip Bread
- Cinnamon Rolls
- Pumpkin Scones
- Cream Cheese 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
- Pear and Blue Cheese on Cinnamon Rain Bread
- Radish Tartines
- Mini Pimento BLT Cheddar Biscuits
- Turkey Pesto Bites
- Avocado Egg Salad on Sourdough

Choose Two Sweets:

- Vanilla Bean Madeleine
- Individual Seasonal Trifle
- Scones with Jam and Cream
- Matcha Financiers with White Chocolate Filling

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

Winter High Tea –**29.95 per guest**

Miniature treats served by the individual course with appropriate tea pairing

1. Smoked Gouda and Rosemary Scone
2. White Bean and Sage Soup
3. Miniature Quiche Florentine
4. Marinated Pork on an Angel Biscuit
5. Celeriac Potato Mash with Pomegranate Drizzle
6. Mini Cinnamon Rolls with White Chocolate Glaze
7. Toasted Almond Panna Cotta

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

Kale Caesar Salad

Tri-color Salad with Shaved Parmesan and Balsamic Vinaigrette

Mixed Greens and Herb Salad with Citrus Vinaigrette

Garden Salad with Ranch Dressing or Red Wine Vinaigrette

Entrees, Choose two

Additional entrees 8.50 per person

Beef

Roast Beef with Mustard Caper Sauce

Beer Braised Short Ribs

Babe's Curried Shepherd's Pie

Pork

Simply Roasted Pork with Mustard Pan Drippings

Seared Pork Chops with Babe's Tonnato Sauce

Grilled Sausage Platter with Housemade Mustards

Chicken

Babe's Broiled Chicken Pieces with Pesto

Babe's Chicken Au Poivre

Babe's Sautéed Garlic Chicken Breast

Seafood

Citrus Grilled Shrimp

Roasted Salmon Fillet with Babe's Verde Sauce

Pan Seared Fish Cake with Paprika Lemon Aioli

Vegetarian

Stuffed Portobello Mushroom Caps

Pumpkin Ravioli with Crispy Sage and Walnut Butter

Sweet Potato Pot Pie with Carrot-Chipotle Syrup

Butternut Squash and Spinach Gratin

Sides - Choose three

- Honey Glazed Roasted Carrots
- Wilted Garlicky Greens
- Oven Roasted Leeks with Babe's Shallot Caper Vinaigrette
- Oven Roasted Cauliflower Florets
- Sautéed Local Mushroom Medley
- Blanched Broccoli
- Babe's Favorite Shredded Brussels Sprouts
- Stovetop Macaroni and Cheese
- Oven Roasted Beets
- Grilled Smashed Potatoes
- Buttermilk Mashed Potatoes
- Herbed Israeli Couscous
- Babe's Wild Rice Pilaf

Family Style Inspiration #1- \$85 per guest

Stationary Nibbles

Babe's Mushroom Tapenade and Roasted Beet Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by toasted almonds, pickled grapes, sliced local salami and chef's cheese selection.

Passed Hors d'oeuvres

(Select three)

Salt Cod Fritter

Roasted Pumpkin Bite with Bacon

Arancini

Panko Crusted Chicken Bites Mushroom Leek Spring Roll Beet Cheddar and Apple Tartlet

First Course

Choose Harvest Salad with Maple Vinaigrette

OR

Roasted Parsnip Leek Bisque Poured Tableside

Rolls and Butter set at table

Family Style Served Main Course

(Select 2 meat options plus 3 vegetarian options)

Poached Salmon with Verde Sauce

Roast Beef with Mustard Caper Sauce

Roasted Chicken with Grape Chutney

Scallion Mashed Potatoes

Wilted Garlicky Greens

Honey Herb Roasted Carrots

Balsamic Braised Mushrooms

Family Style Inspiration #2 –\$85 per guest

Stationary Nibbles

Babe's Mushroom Tapenade and Roasted Beet Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by toasted almonds, pickled grapes, sliced local salami and chef's cheese selection.

Passed Hors d'oeuvres

(Select three)

Winter Caprese Bites

Ricotta, Kale and Mushroom Bruschetta

Arancini

Creamy Sausage Stuffed Mushroom Cap

Devilled Egg with Thyme and Bacon Crunchy Parsnip Ribbons

First Course

Choose Apple Pecan and Feta Salad with Honey Apple Dressing

OR

Creamy Carrot Orange Soup Poured Tableside

Rolls and Butter set at table

Family Style Served Main Course

(Select 2 meat plus 3 vegetarian options)

Crab Cakes on a Bed of Lemony Sautéed Baby Spinach

Simply Roasted Pork with Mustard Pan Drippings

Orange Herb Turkey Cutlets

Cauliflower Ricotta Pudding

Roasted Autumn Vegetable Medley

Parsnip Potato Mash

Slow Roasted Beets

Family Style #3 –\$85 per guest

Stationary Nibbles

Babe's Mushroom Tapenade and Roasted Beet Hummus or White Bean Dip served with Crisped Pita Triangles and Baguette Toasts. Accompanied by toasted almonds, pickled grapes, sliced local salami and chef's cheese selection.

Passed Hors d'oeuvres

(Select three)

Ricotta, Kale and Mushroom Bruschetta Steak Au Poivre Crostini Shrimp Puffs

Creamy Cauliflower Bisque Shooter with Fried Brussels Sprout Leaf and Bacon Bits

Kim Chi Devilled Eggs

Babe's Sweet Potato Fries in a Bamboo Cone

First Course

Choose Arugula Pear Salad with Champagne Vinaigrette

OR

Mushroom Barley Soup Poured Tableside

Rolls and Butter set at table

Family Style Served Main Course

(Select 2 meat plus 3 vegetarian options)

Mustard and White Wine Braised Chicken

Short Rib and Porcini Mushroom Ragu

Pork Loin Braised in Milk and Cream

Grilled Local Sausage Platter with 2 mustards

Oven Roasted Cauliflower

Oven Roasted Acorn Squash Slices

Scalloped Potatoes

Shredded Brussels Sprouts

Plated and Served Dinner Inspirations

For your group, please select one of the four Seasonal Menus. The three course menus include 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

Winter 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 Pear Crostata with homemade
Vanilla Bean Ice Cream and Caramel Drizzle

Winter Menu 2

Appetizer

Mushroom Bisque with Parsley Oil

or

Salad

Harvest Salad with Cider Honey Vinaigrette

Entrée #1

Braised Short Ribs with Red Wine Sauce

Entrée #2

Rosemary Roasted Salmon

Vegetarian Entrée

Homemade Beet Ravioli

Dessert

Mini Caramel Swirl Pavlovas with Spiced Apple Compote and Maple
Whipped Cream

Winter Menu 3

Appetizer

Parsnip Leek Soup

or

Salad

Roasted Vegetable Salad with Garlic Dressing and Toasted Pepitas

Entrée #1

Bourbon Chipotle Steak

Entrée #2

Honey Mustard Chicken

Vegetarian

Individual Butternut Squash and Spinach Gratin

Dessert

Individual Salty Honey Pie with Whipped Crème Fraiche

Winter Menu 4

Appetizer

White Bean Vegetable Soup

or

Salad

Frisee and Endive Salad with Fresh Citrus and Red Onion

Entrée #1

Porchetta Roast

Entrée #2

Soft Polenta with Citrus Grilled Shrimp

Vegetarian

Sweet Potato Gnocchi on a bed of Braised Spinach

Dessert

Classic Zabaglione with a Pine Nut Cookie

