

## **Bell Gate Farm 2017 Fall 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**

- Roasted Grape and Butternut Bruschetta \$125
- Steak Au Poivre Crostini \$175
- Prosciutto Crostini with Lemony Fennel Slaw \$175
- Babe's Roasted Sweet Potato Fries in Bamboo Cones \$125
- Roasted Pumpkin Bites with Bacon \$148
- Citrus Cured Salmon with Wasabi Crème Fraiche on a Toast Point \$175
- Thai Beef Carpaccio Spoons \$175
- Swiss Chard, Shallot and Parmesan Tartlets \$148
- Curried Vegetable Crepe \$148
- Babe's Salt Cod Fritters with a Roasted Red Pepper Aioli \$175
- Bacon Wrapped Scallop Skewer \$225
- Ale and Cheddar Gougeres \$ 125
- Kim Chi Devilled Egg \$ 125
- Mini Paris Mushroom Salad \$148
- Mini Sesame Salt Pretzel with Brown Beer Mustard \$100
- Mini Shrimp Cocktail Shooters \$198
- Collard Wraps with Homemade Buttermilk Fresh Cheese \$ 175
- Marinated Feta Olive Shooter \$198

## 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 Grapes
- Breads and Crackers for dipping and spreading, sliced apples, seasonal crudités

### **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
- Creamy Tomato Bisque garnished with parsley oil
- Roasted Pumpkin Apple
- Split Pea
- Baked Potato with Crumbled Bacon
- Roasted Parsnip with Walnut Pesto
- Creamy Carrot and Sweet Potato

### **Soft Pretzel Bar**

**5.95 per guest**

Features our homemade Garlic Herb, Salt, Parmesan and Cinnamon Sugar pretzels freshly baked on premises and accompanied by yellow and grainy mustard and warm cheese dipping sauce.

### **Tapas Bar**

**21.95 per guest**

- Babe's Mushroom Tapenade and Autumnal Roasted Beet or Roasted Squash Hummus served with Crisped Pita Triangles and Baguette Toasts
- Chef's selection of Breakaway Farms Charcuterie and 3 varieties of Local Artisan Cheese
- Marinated Mushrooms, Olive Mix, 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

## 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, Cranberry and Arugula
- Stevens Ale House Roast Beef Sliders with horseradish, brown mustard, and hot cherry peppers
- Duck with Fig Ketchup
- Beef, Bacon and Gorgonzola
- Rodale Signature Pulled Pork with House Pickles
- Black Bean with Grilled Vegetables and Chipotle Aioli

## Small Plates Station

10.95 per guest

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

- Thai Salmon Medallion on Sweet Asian Noodle Salad
- Spinach and Goat Cheese Stuffed Petite Chicken Roulade with Roasted Red Pepper Sauce
- Autumn Vegetable Ragout on Creamy Polenta
- Signature Pulled Pork BBQ with Collards on Cheesy Grits
- Open Faced Mushroom Toast with a soft cooked egg
- Mini Potato Tart with Black Olives and Sautéed Spinach
- Creamy Butternut Squash Puree with Seared Scallop and Bacon

## 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
- Honey Bourbon Glazed Ham
- Rosemary-Dijon Roast Pork
- Roast Beef Tenderloin with Mustard-Caper Sauce

## Deluxe Pasta Bar

24.95 per guest

Featuring Bowtie Pasta; Fettuccine, Homemade Pumpkin Ravioli

Sauces: Alfredo Sauce; Marinara Sauce; Kale Pesto

Toppings: Sliced Grilled Chicken; Grilled Shrimp; Sweet Italian Sausage; Mini Meatballs; Black Olives;

Marinated Artichoke Hearts; Sun-dried Tomatoes; Roasted Broccoli; Shaved Parmesan Cheese; Chopped Parsley

Accompanied by our signature Tri –color Salad with Shaved Parmesan and sliced baguettes

## 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

**Pie Makes Everybody Happy!**

**9.95 per guest**

- Choose three from a selection of six seasonal pies
  - 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 whoopee pies from our fall 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 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
- Pumpkin 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
- Banana Cream Pie Bites
- 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 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**

## 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:

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

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

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

29.95 per guest

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

## **CREATE YOUR OWN BUFFET – 40 per guest**

**(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 Wasabi Caper Sauce

#### **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

- Oven Roasted Autumn Vegetable Medley with Cider Glaze
- Roasted Carrots
- Wilted Garlicky Greens
- Oven Roasted Leeks with Babe's Shallot Caper Vinaigrette
- Grilled Portobello with Sticky Balsamic Glaze
- Sautéed Local Mushroom Medley
- Blanched Broccoli
- Babe's Favorite Shredded Brussels Sprouts
- Stovetop Macaroni and Cheese
- Sautéed Grape Tomatoes
- 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, Autumnal Roasted Beet Hummus or Roasted Squash Hummus, 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)

Shrimp Cocktail Shooter	Roasted Pumpkin Bite with Bacon	Ale and Cheddar Gougere
Steak Au Poivre Crostini	Leek and Mushroom Croquette	Beet Cheddar and Apple Tartlet

Choose Harvest Salad with Maple Vinaigrette

OR

Roasted Pumpkin Apple 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, Autumnal Roasted Beet Hummus or Roasted Squash Hummus, 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)

Caesar Salad Shooter      Swiss Chard, Shallot and Parmesan Tartlet      Pesto Mozzarella Popper

Creamy Sausage Stuffed Mushroom Cap

Devilled Egg with Thyme and Bacon

Toasted Goat Cheese Crostini with Red Onion Jam

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 Entrée

(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

### Breads and Spreads Display

Babe's Mushroom Tapenade, Autumnal Roasted Beet Hummus or Roasted Squash Hummus, 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)

Mustard Green and Sweet Onion Frittata Bites

Creamy Tomato Bisque Shooter with a Parmesan Crisp

Mini Meatloaf Cupcake

Hazelnut Profiteroles with Blue Cheese and Grapes

Pickled Shrimp Salad Tasting Spoon

Vanilla Curry Caramel Popcorn in a Bamboo Cone

Choose Arugula Pear Salad with Champagne Vinaigrette

OR

Mushroom Barley Soup Poured Tableside

*Rolls and Butter set at table*

Family Style Served Entrée

(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 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. These menus also are inclusive of service.

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

## Fall 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

## Fall 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

### **Seasonal Menu 3**

#### **Appetizer**

Pumpkin Soup

or

#### **Salad**

Roasted Vegetable Salad with Garlic Dressing and Toasted  
Pepitas

#### **Entrée #1**

Bourbon Chipotle Steak

#### **Entrée #2**

Honey Mustard Chicken

#### **Vegetarian**

Individual Corn Pudding with Cheese and Chiles

#### **Dessert**

Individual Salty Honey Pie with Whipped Crème Fraiche

### **Seasonal 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 Shrimp

#### **Vegetarian**

Sweet Potato Gnocchi on a bed of Braised Spinach

#### **Dessert**

Classic Zabaglione with a Pine Nut Cookie

