



Hepworth Farm
Milton NY

Herondale Farm
Ancramdale NY

Sprout Creek Farm
Poughkeepsie NY

Plymouth Farm
Plymouth VT

Sepe Farm
Sandy Hook CT

Hemlock Hill Farm
Cortlandt Manor NY

CT Fishermen

Fall Harvest Farm Dinner

Saturday, October 17, 2015

6:30 PM Cocktails and Hors d'Oeuvres - 7:30 PM Dinner Celebration

\$155.00 per person (all inclusive)

Stationary Display

Raw Market Vegetable Pyramid, House Made Hummus & Tzatziki

Spiced Pulled Pork Taco with Patron Shot & Lime

Herondale Farm Charcuterie Board

Sprout Cheese with Shredded Kale, Candied Walnuts & Fig Compote

Passed Bites

Scallop Carpaccio & Potato Latke

Tempura Shrimp with Black Bean Garlic Aioli

Collard Green & Forage Mushroom Tarlets

Mini Chicken Pot Pie in Petite Mason Jars

Stir Fry Lamb in Lettuce Cup with Cilantro

Dinner

Amuse Bouche

Cauliflower Mousseline with Two Caviars & Yellow Beets-Salmon Tartar "Macaroon"

First Course

Harvest Pumpkin Soup

apple-cranberry chutney, crème fraiche & pumpkin seed oil

From the Sea Course

Sea Salt Crusted Striped Bass

slow roasted winter squash, tomato confit & leek broth

From the Land Course

Grilled Beef Medallion with Sweet & Sour Onions

braised swiss chard, celery root aligot, bone marrow sauce

Sweets & Coffee

Warm Soufflé "Pancake" with Roasted Apples, Strawberry & Raspberry Jus

Hand Crafted Mignardises

Local Coffee & Gourmet Teas

RESERVATIONS: jessica@davidscatering.com, 203.658.8896

232 HARBOR DRIVE | STAMFORD, CT | DAVIDSCATERING.COM