



Lingrow Farm 2012 Catering Menu

Stationary Hors d'oeuvres - Priced Per Person

Vegetable Crudités - Local Raw & Lightly Blanched Vegetables with Assorted Dipping Sauces (\$3)

Cheese Board - Assorted Cheeses with Marinated Olives, Fresh Fruit, Crackers, Crostini (\$5)

Anti Pasta - Fresh Vegetables, Cubed Cheeses & Pasta tossed in an Italian Dressing (\$5/\$7)

Meats - Genoa, Capicola, Sopressata, a Variety of Smoked Meats, Summer Salami, Marinated Asparagus, Artichoke Heart Salad, Mixed Olives, Cheeses & Seasonal Salads

Carved Meat Platter - Roasted Pork Loin, Pounds Turkey Farm Free Range Turkey, Baked Country Ham, Slow Roasted Beef. Served with Slider Rolls, Lettuce, Tomato, Onion & Assorted Condiments (\$5)

Asian Influence - Assorted Japanese Maki Rolls, Thai Fresh Rolls, Korean Lettuce Wraps (\$5)

Assorted Seafood - Shrimp Cocktail Shots, Crab Salad Spoons, Assorted Maki, Tuna Tacos, Smoked Salmon, Oysters on the Half Shell (\$8)

Vegetables - Artichoke Spinach Flat Bread, Mixed Olives, Grilled Seasonal Vegetables, Edamame, Bruschetta, Sweet Corn Fritters, Thai Fresh Roll of Seasonal Vegetables & Field Greens Wrapped in Tapioca Paper (\$3)

Passed Hors d'oeuvres \$2 Per Person

Vegetable Skewers - Skewered Barbequed Seasonal Vegetables

Sweet Corn Fritters - Served with Sriracha Mayo

Bruschetta - Tomato, Basil & Romano served on a Crostini

Thai Fresh Roll - Seasonal Vegetables, Micro Greens wrapped in Tapioca Paper

Fruit Skewers - Skewered Fresh & Local Fruit

Chicken Satay - Marinated in Thai Spice & Served in a Peanut Sauce

Mini Florentine - Spinach & Mozzarella with a Flatbread

Chicken Salad - Curry, Peanuts, Raisins & Euro Cucumber

Chicken Wrap - Grilled Chicken, Basil, Carrots, Red Pepper, Chili & Lime wrapped in Field Greens



Passed Hors d'oeuvres - \$2 Per Person

Yakitori - Skewered Chicken with Teriyaki Sauce

Spoons - Salmon Ravioli, Short Rib Ravioli, Buffalo Chicken Bites, Sausage Stuffed Banana Pepper, Kobocho Squash Ravioli

Pulled Pork - Barbequed Pulled Pork, Smoked Cheddar & Spicy Slaw wrapped in a Soft Tortilla

Passed Hors d'oeuvres - \$3 Per Person

Petite Taco - Seasoned Ground Beef, Salsa Verde, Arugula Micro Greens

Beef Wrap - Marinated Beef, Cilantro, Lemon Grass, Lime, Chili wrapped in Bibb Lettuce

Beef & Scallion Roulade - New York Strip wrapped in Asparagus & Scallions

Pork wraps - Pork Belly, Scallions, Cucumber, Korean Red Pepper Paste wrapped in Shiso Leaves

Skewered Sausages - Local Sausages served with Vegetables & a Maple Syrup Sauce

Smoked Salmon Bruschetta - Thinly Sliced Salmon with Onion, Capers, Caviar on a Crostini

Stuffed Portabella - Jumbo Stuffed Crab Meat with a Red Pepper Coconut Cream

Spicy Tuna Taco - Tuna, Cucumber, Scallions & Nori with Wasabi & Sriracha Mayo

Shrimp Cocktail - Peeled Shrimp served in a Spicy Bloody Mary Shot

Spicy Tuna Roll - Tuna rolled with Avocado, Scallions & Nori

California Roll - Rolled Crab Salad, Avocado & Nori with Sesame Seeds

Crab cordials - Jumbo Lump Crab Meat, Orange, Cucumber, Mozzarella & Basil Balsamic



Buffet Stations - \$19 Per Person

Choose Two of the following Entrées served with Salad & Choice of Starch & Vegetable

ENTRÉE CHOICES

Roasted Chicken - Leg & Thigh Slow Roasted with Asian Herbs & Spices

Chicken & Biscuits - Sautéed Boneless Breast & Mushrooms in a Tarragon Cream Sauce Served with Puffed Pastry

Stuffed Chicken Breast - Andouille Sausage, Rice & Vegetables with Farm House Gravy

Chicken Romano - Boneless Breast with Lemon & Capers in a White Wine Butter Sauce

Chicken Caprese - Seared Boneless Breast with Tomato, Mozzarella & Basil

Marinated Grilled Chicken - Boneless Breast Marinated in Olive Oil, Dill, Parsley, Basil & White Wine

Roast Beef - Slow Roasted Top Round served with Au Jus or Country Gravy

Grilled Beef Tenderloin - Seasoned Upper Chuck Tenderloin Grilled with Peppers, Onions & Mushrooms

Pork Loin - Slow Roasted Pork Loin with an Herb Rub & Cherry Cider Jus

Pork Tenderloin - Seared Pork Tenderloin served with an Apple Cider & Mango Reduction

Grilled Salmon - Salmon Filet Marinated & Grilled with a Teriyaki Sauce

Cod Provencal - Cod Filet Baked in Lemon, Olive Oil & Thyme with Tomatoes, Peppers, Onions, Olives & Marinara

Albacore Tuna Loin - Grilled Tuna with Creole Seasoning & Spicy Honey Ponzu Sauce

Vegetable Choices:

Fresh Green Beans
Zucchini
Vegetable Medley
Glazed Carrots
Roasted Acorn Squash
Button Mushrooms
Steamed Broccoli
Parmesan Crusted Cauliflower

Starch Choices:

Roasted Garlic Smashers
Whipped Spuds with Amish Butter
Three Color Roasted
Roasted Red Potatoes with Thyme
Baked C&ied Yams
Yam Casserole

Pasta Choices:

Penne Pasta with Marinara Sauce
Spaghetti Bolognese
Fettuccini Alfredo
Linguini Aglio Olio
Farfalle Pasta with Vodka Cream Sauce
Linguine with a Tomato Basil Sauce



Sit Down Choice A - \$23 Per Person

Includes Salad, Vegetable, Starch & choice of two Entrees

ENTRÉE CHOICES

Roasted Chicken - Chicken Leg & Thigh Slow Roasted with Asian Herbs & Spices

Chicken & Biscuits - Sautéed Boneless Breast & Mushrooms in a Tarragon Cream Sauce served with Puffed Pastry

Stuffed Chicken Breast - Chicken Breast Stuffed with Andouille Sausage, Rice & Vegetables with Farm House Gravy

Chicken Romano - Boneless Breast with Lemon & Capers in a White Wine Butter Sauce

Chicken Caprese - Seared Boneless Breast with Tomato, Mozzarella & Basil

Marinated Grilled Chicken - Boneless Breast Marinated in Olive Oil, Dill, Parsley, Basil & White Wine

Roast Beef - Slow Roasted Top Round served with Au Jus or Country Gravy

Grilled Beef Tenderloin - Seasoned Upper Chuck Tenderloin Grilled with Peppers, Onions & Mushrooms

Flank Steak - Grilled Marinated Flank Steak served with Bourbon Caramelized Onions

Pork Loin - Slow Roasted Pork Loin with an Herb Rub & Cherry Cider Jus

Pork Tenderloin - Seared Pork Tenderloin served with an Apple Cider & Mango Reduction

Grilled Salmon - Salmon Filet Marinated & Grilled with a Teriyaki Sauce

Cod Provencal - Cod Filet Baked in Lemon, Olive Oil & Thyme with Tomatoes, Peppers, Onions, Olives & Marinara

Albacore Tuna Loin - Grilled Tuna with Creole Seasoning & Spicy Honey Ponzu Sauce

Grilled Mahi Mahi - Mahi Mahi Grilled & served with a Tropical Salsa

Shrimp Scampi - Shrimp & Pasta Cooked with Garlic, Butter, White Wine & Parsley

Seafood with Green Curry - A Variety of Seafood Simmered in Green Curry, Coconut Milk & Palm Sugar



Sit Down Choice B - \$28 Per Person

Includes Salad, Vegetable, Starch & choice of two Entrees

ENTRÉE CHOICES

Chicken & Biscuits - Sautéed Boneless Breast & Mushrooms in a Tarragon Cream Sauce served with Puffed Pastry

Stuffed Chicken Breast - Chicken Breast Stuffed with Andouille Sausage, Rice & Vegetables with Farm House Gravy

Chicken Romano - Boneless Breast with Lemon & Capers in a White Wine Butter Sauce

Chicken Caprese - Seared Boneless Breast with Tomato, Mozzarella & Basil

J 5 Chicken - Chicken Stuffed with Crabmeat & Topped with a Ginger Buerre Blanc

Roast Beef - Slow Roasted Top Round served with Au Jus or Country Gravy

Grilled Beef Tenderloin - Seasoned Upper Chuck Tenderloin Grilled with Peppers, Onions & Mushrooms

New York Strip - New York Strip Steak Seasoned & Grilled served with Wild Mushrooms in a Burgundy Sauce

Filet Mignon - Roasted Filet Mignon Wrapped in Apple Wood Bacon with Pears & Maytag Blue Cheese

Pork Loin - Slow Roasted Pork Loin with an Herb Rub & Cherry Cider Jus

Pork Tenderloin - Seared Pork Tenderloin served with an Apple Cider & Mango Reduction

Grilled Salmon - Salmon Filet Marinated & Grilled with a Teriyaki Sauce

Albacore Tuna Loin - Grilled Tuna with Creole Seasoning & Spicy Honey Ponzu Sauce

Grilled Mahi Mahi - Mahi Mahi Grilled & served with a Tropical Salsa

Shrimp Scampi - Shrimp & Pasta Cooked with Garlic, Butter, White Wine & Parsley

Seafood with Green Curry - A Variety of Seafood Simmered in Green Curry, Coconut Milk & Palm Sugar

Stuffed Shrimp - Prawns Stuffed with Seafood & Topped with a Fennel Garlic Cream Sauce

Crab Cakes - Jumbo Lumped Crab with Vegetables, Herbs & Lemon Basil Aioli



Sit Down Choice C - \$44 Per Person

*Includes Anti Pasta, Choice of Five Passing Hors d'oeuvres, Soup Shots,
Chef Special Selection of Hors d'oeuvres, Salad, Pasta Course & Any Entrée*

(Please note Vegetarian & Children's options are available upon request)

For questions or suggestions please contact

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