

FAMILY STYLE TAKEOUT

\$65 per person | 10-person minimum | pre-order at least 72 hours in advance

ENTREES | choose 2

Roasted Cauliflower | muhammara, zhug, pomegranate, Gammelgarden skyr (veg, gf)

Herb Roasted Citrus-Brined Chicken | grilled lemons (gf, df)

Scottish Salmon | summer herb salsa (gf, df)

Grilled Marinated Steak | charred scallion salad, heirloom tomato, pickled peppers (gf, df)

VEGETABLES + DESSERT | choose 4

Green Salad | cucumber, radishes, cherry tomato, pickled onion, white balsamic vinaigrette (v, gf)

Squashes a la plancha | smoked tomato puree, burrata, aged balsamic, basil (gf, veg)

Cucumber Salad | brown rice miso dressing, herbs, sesame (v)

Roasted Upstate Abundance Potatoes | aioli (df, veg)

Greek Orzo Salad | olives, cherry tomatoes, pepperoncini, dill, feta (veg)

Stonefruit Cobbler | pumpkin seed biscuit topping, whipped cream (veg)

Strawberry Crumb Cake | local strawberries, whipped cream (veg)

Assorted Cookies | salted chocolate chip, double chocolate, snickerdoodle

ADD ON

Charcuterie Platter \$150

Ready to serve features capicola, prosciutto cotto, sweet sopressata, fig jam, whole grain mustard, giardiniera and marinated olives, plus one Berkshire Mountain Bakery baguette.

Serves up to 10.

Berkshire Mountain Baguette \$5 Saratoga Springs bottled water 28 fl oz. \$5/bottle New England Cheese Platter \$150
Ready to serve features a selection of New
England cheeses with fig jam, rosemary + garlic
nut mix, dried fruits, plus one Berkshire Mountain
Bakery baquette.

Serves up to 10.

Compostable Disposables \$5/per person: *includes forks, knives, plates, napkins*