

Prices and availability subject to change

events@longmeadowranch.com 707.963.4555

EST₽	1872	_

# EVENTS

Excellence through Responsible Farming

ONG MEADOW RANCH

## LUNCH FAMILY STYLE

65 per person, served family style includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

FOR THE TABLE

WOOD GRILLED ARTICHOKE 8 sauce gribiche, lemon

WARM BURRATA 8 roasted garlic, estate olive oil, focaccia

CHEDDAR BISCUITS 6 honey butter

SALAD -choice of one, add additional salad 8-

SALAD OF GARDEN GREENS seasonal fruit, nuts, local cheese, citrus vinaigrette SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing CARAMELIZED BEETS goat cheese crema, greens, chimichurri

-choice of two, add additional main course 12-

ARBORIO RICE seasonal vegetables

"BRICK COOKED" CHICKEN

salsa verde

HERITAGE PULLED PORK smoked low and slow

HERITAGE ST. LOUIS RIBS

barbecue sauce

POTATO GNOCCHI grass-fed beef ragu or vegetarian

RAINBOW TROUT mushrooms, fennel, bacon vinaigrette

SIDES -choice of two. add additional side 8-

MAC & CHEESE vella cheddar

GARDEN POTATOES herbs COLESLAW green apple

HEIRLOOM CANNELLINI BEANS salsa verde

ARBUCKLE GRITS vella cheddar

SEASONAL VEGETABLES chef's preparation

## DESSERT

ASSORTMENT OF HOUSEMADE COOKIES

## ADDITIONS

WHOLE ROASTED FISH MKT GRASS-FED BEEF CUT 30 GRASS-FED LAMB CUT 30 ROASTED PORK LOIN 15

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LONG MEADOW RANCH

## LIVE FIRE FAMILY STYLE

165 per person, cooked over open flame, served family style, minimum 80 guests includes buttermilk rolls, one salad, two main courses, two sides, one dessert, iced tea, drip coffee, tea

## **TO BE SHARED**

-optional-

WOOD GRILLED ARTICHOKE 8 sauce gribiche, lemon

SMOKED FARMSTEAD SAUSAGE 10 mustard, pickles CHEDDAR BISCUITS 6 honey butter

GRILLED SEASONAL FRUIT 8 lemon ricotta

SALAD

-choice of one, add additional salad 8-

SALAD OF GARDEN GREENS seasonal fruit, nuts, local cheese, citrus vinaigrette SALAD OF LACINATO KALE chili pequin, toasted parmesan, lemon dressing CARAMELIZED BEETS goat cheese crema, greens, chimichurri

#### MAIN COURSE

-choice of two, add additional main course 12-

BURNT CAULIFLOWER STEAKS chimichurri sauce CALIFORNIA ARBORIO RICE seasonal vegetables, parmesan

POTATO GNOCCHI grass-fed beef ragu

WHOLE ROASTED LOCAL FISH

"BRICK COOKED" CHICKEN salsa verde

SMOKED BARBECUE CHICKEN

HERITAGE ST. LOUIS RIBS barbecue sauce

HERITAGE PULLED PORK

SIDES -choice of two, add additional side 8-

MAC & CHEESE vella cheddar

GARDEN POTATOES herbs COLESLAW green apple

HEIRLOOM CANNELLINI BEANS salsa verde

ARBUCKLE GRITS vella cheddar

SEASONAL VEGETABLES chef's preparation

## DESSERT

-choice of one, add additional dessert 7-

SCHARFFEN BERGER CHOCOLATE CREAM PIE SEASONAL FRUIT DESSERT SEASONAL BREAD PUDDING ASSORTMENT OF HOUSEMADE COOKIES

## ADDITIONS

SMOKED SAUSAGE 10 GRASS-FED BEEF CUT 30 GRASS-FED LAMB CUT 30 ROASTED PORK LOIN 15

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