



# Audrey's Catering Menu

## SALADS

### Mixed Greens

*heirloom tomatoes & apple cider vinaigrette*

### Kale Salad

*mandarin zest, caramelized onions, crispy chickpeas*

### Arugula Salad

*seasonal fruit & chive vinaigrette*

## ENTREES

### Grilled Flank Steak

*with chimichurri sauce*

### Porchetta

*stuffed with fennel & garlic*

### Hickory Smoked Bone-In Short Rib

*with red wine gravy*

### Pan Seared Chicken Breast

*with creamy tarragon leek sauce*

### Roasted Chicken

*quartered, bone-in, with herb jus*

### Applewood Smoked Brisket

*with apple cider jus*

### Pan Seared Atlantic Salmon

*white wine mustard sauce*

### Garden Vegetable Pie (vegetarian)

*sauteed and baked vegetables layered  
with a pecorino and cream sauce*

### ChickPea Stew (vegan)



SIDES

Heirloom Potatoes with Rosemary & Thyme

Au Gratin Potatoes

Mashed Potatoes

Butternut Squash with Roasted Red Grapes & Caramelized Onions

Roasted Beet & Chevre with Oranges & Pickled Red Onions

Roasted Haricot Verts with Creamed Garlic Confit

Couscous & Mixed Vegetables

Honey Roasted Carrots with Tarragon

Spinach & Summer Vegetable Saute



## Pre-Batched Cocktail Options:

### WHISKEY:

Boulevardier- Classic cocktail of Rye whiskey, Cappelletti, and sweet vermouth, shaken and chilled. Served either neat or on the rocks. Garnished with a lemon twist.

Audrey's Old Fashioned- Rye whiskey, Luxardo, Angostura and orange bitters, served on the rocks with an orange wedge and Luxardo cherry.

### GIN:

Greenhouses Negroni- Gin, Cappelletti, and Dry Curacao, chilled. Garnished with an orange peel.

Lavender Bee's Knees- Gin, housemade lavender simple syrup, and a dash of fresh lemon juice chilled and served with a lemon wheel and honey swirl.

### VODKA:

Rosemary Greyhound- Vodka, housemade rosemary simple syrup, and ruby red grapefruit juice make a pretty pink party drink, served with ice and a sprig of rosemary.

Sip on The Lawn- Vodka, fresh lime juice, housemade lemongrass simple syrup, and ginger beer, garnished with a lemongrass stalk.

### RUM:

Mojito- Made with white rum, mint from our garden, simple syrup, fresh lime juice. Served over ice, topped with club soda, and garnished with mint.

Dark & Stormy- Dark Rum, fresh lime, and ginger beer. Served over ice, with a wedge of lime.

### TEQUILA:

Manzanita- Silver tequila, Mezcal, fresh lemon juice, and local apple cider served on the rocks, topped with ginger beer and garnished with a lemon wedge.

Tequila Thyme Lemonade- Silver tequila, housemade thyme simple syrup, and fresh lemon juice, served on the rocks topped with club soda and garnished with fresh thyme sprigs.

Spicy Paloma- Tequila, jalapeno simple syrup, grapefruit juice, and sparkling water served with a salted rim and lime wedge.

### OTHER:

Elderberry Spritzer- Vodka, St. Germain Elderberry Liqueur, a splash of fresh lime juice, and sparkling water served with lime garnish.

Amaro Bubbly- Amaro, grapefruit juice, and bubbles. Garnished with flowers.