

Sample Menus

***Dancing Poly
Farm & Food***

Signature Small Bites

Crostini of Farm-Apple-Wood Smoked Salmon with Capers,
Scallions, Sweet Pepper, Dill, Lemon and Olive Oil

Artichoke & Asparagus Salsa in Phyllo Cups

White Bean, Garlic & Olive Oil on Flatbread Cracker

Roasted Fingerling Potatoes with Rosemary & Olive Oil

St Louis Style Pork Ribs

Crostini of Balsamic Tossed Greens, Goat Cheese, Tomato &
Thyme

White Bean & Roasted Red Pepper Spread on Farm-made
Flatbread

Grilled Asparagus, Smoked Dried Tomato & Parmesan
Focaccia

Carrot-Spinach-Cauliflower Terrine on Farm-made Flatbread

Vegetable Skewers with Crème Fraîche Dipping Sauce

Spanakopita (Spinach & Artichoke Pie)

Feta, Neufchâtel and Asiago Phyllo Roll

Beef Sliders with Aged White Cheddar

Chicken Skewers with Peanut Sauce

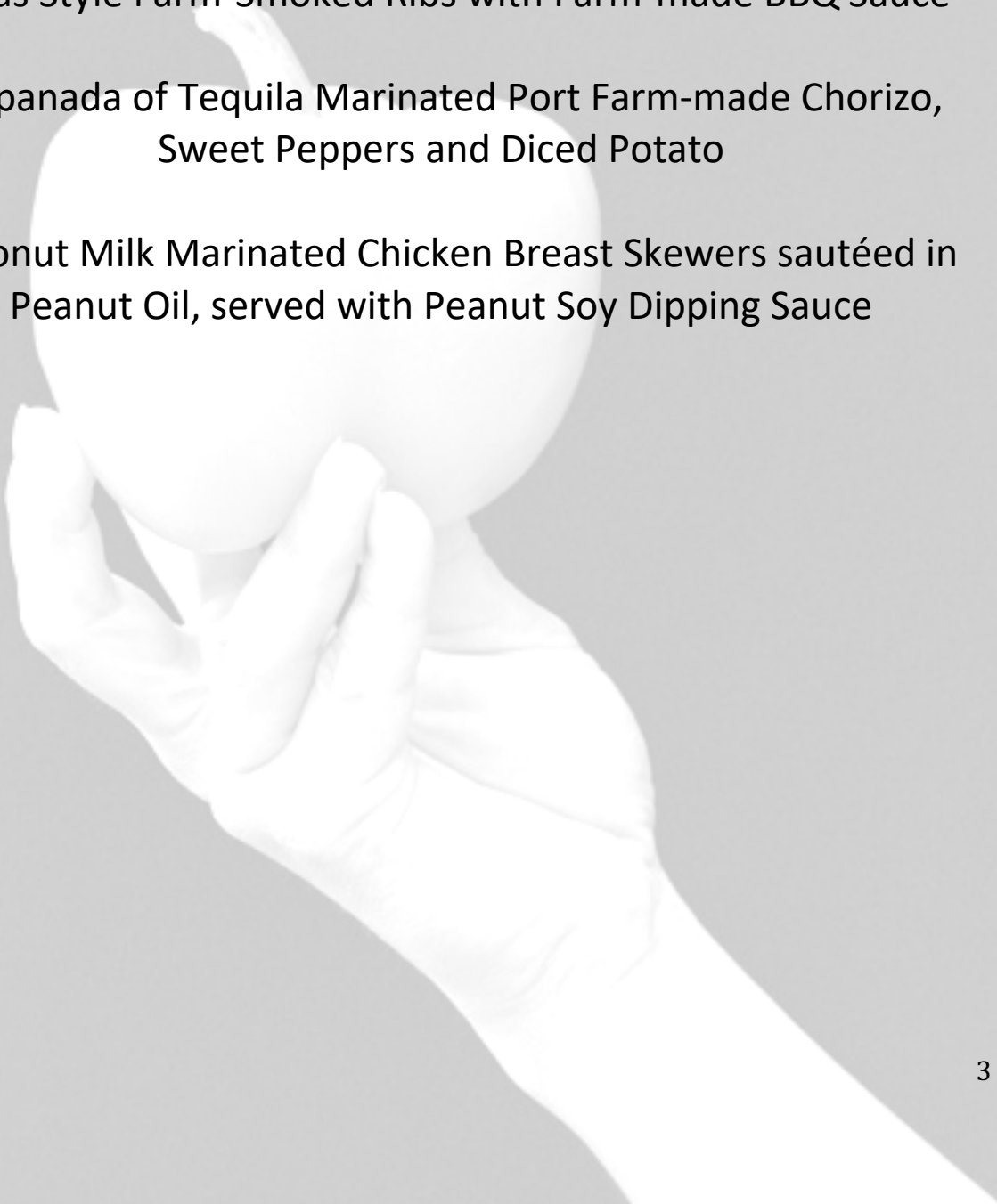
Vegetarian Spring Rolls

Sesame Seed Lamb Meatballs on Skewer with Tzatziki

Texas Style Farm-Smoked Ribs with Farm-made BBQ Sauce

Empanada of Tequila Marinated Port Farm-made Chorizo,
Sweet Peppers and Diced Potato

Coconut Milk Marinated Chicken Breast Skewers sautéed in
Peanut Oil, served with Peanut Soy Dipping Sauce



Greek Small Bites Feast

Spanakopita
Skewed Shrimp Scampi
Smoked Salmon Toasts with Capers & Olive Oil
Grilled Sesame Seed Encrusted Lamb Meatballs
Souvlaki
Farm-made Pita Bread
White Bean Hummus
Tzatziki

Chardonnay Wine Pairing

Artisan Cheese Tray & Farm-made Bread and Crackers
Salmon, Cream & Dill Crostini
French Onion Soup Gratins
Pumpkin Mouse Cream Puff

Signature Sandwiches & Wraps

Smoked Chicken with Herbed Romaine & Asiago on Farm-made Focaccia

Roasted Vegetable with Aged Provolone on Farm-made Focaccia

Roast Beef Au Jus with Aged Cheddar and Caramelized Onions
on a Farm-made Roll

Marinated and Roasted Pork Loin with Greens and Aioli on Farm-made Bread

Roasted Late Summer Vegetable Ratatouille on Farm-made Bread

Souvlaki, Tomato, Slivered Red Onion, Tzatziki and Olives
on Farm-made Pita Bread

Marinated Beef Burritos roasted in Sauce Verde with Queso Fresco

Signature Side Dishes

Herbed Baby Red Potato Salad

German Potato Salad with Pancetta

Green salad with Slivered DPF Pears & Apples, and Goat
Cheese
in a Balsamic Reduction



Slider Joy

Beef Sliders with Aged White Cheddar
Salmon Sliders with Caper Aioli
Veggie Sliders baked in Fresh Tomato Sauce
Baked Mac & Cheese Balls
Cookie Bar Dessert Table

Slider Joy II

Meatloaf Sliders with Caramelized Onions & Blue Cheese
Roasted Veggie Sliders with Feta
Roasted Herbed Potato Salad
Cookie Bar Dessert Table



Classic Californian

Farm-Apple-Wood Smoked Salmon Cakes
Mediterranean Vegetable Rice Pilaf
Grilled Spring Vegetables
Spring Green Salad tossed with Balsamic Reduction
Farm-made Baguette

Classic Californian II

Herb & Lemon Roasted Frenched Chicken Breasts
Fresh Tomato Risotto Cakes
Grilled Seasonal Vegetables
Sliced Tomatoes, Fresh Mozzarella & Basil

Casual Farm to Table

Chicken Breast stuffed with Herbs & Goat Cheese
Lentil Loaf baked in Tomato Sauce
Mediterranean Couscous with Herbs & Tomatoes
Grilled Seasonal Vegetables
Farm-made Rolls
Dessert Cupcakes

A hand holding a white pumpkin, which serves as a background for the second menu section.

Farm To Table Feast

Roasted Herb Chicken
Roast Curry Goat with Coconut Milk & Yogurt
Mediterranean Couscous with Herbs & Tomatoes
Roasted Seasonal Vegetables
Baskets of Farm-made Artisan Breads (Focaccia, Ciabatta & Baguette)
Fresh Fruit Shortcake with Vanilla Whipped Cream

Farm To Table Feast II

Sliced Heirloom Tomatoes with Fresh Mozzarella & Basil
Roasted Beet, Goat Cheese & Organic Farm Walnut Salad

Roasted Lamb with Herbs

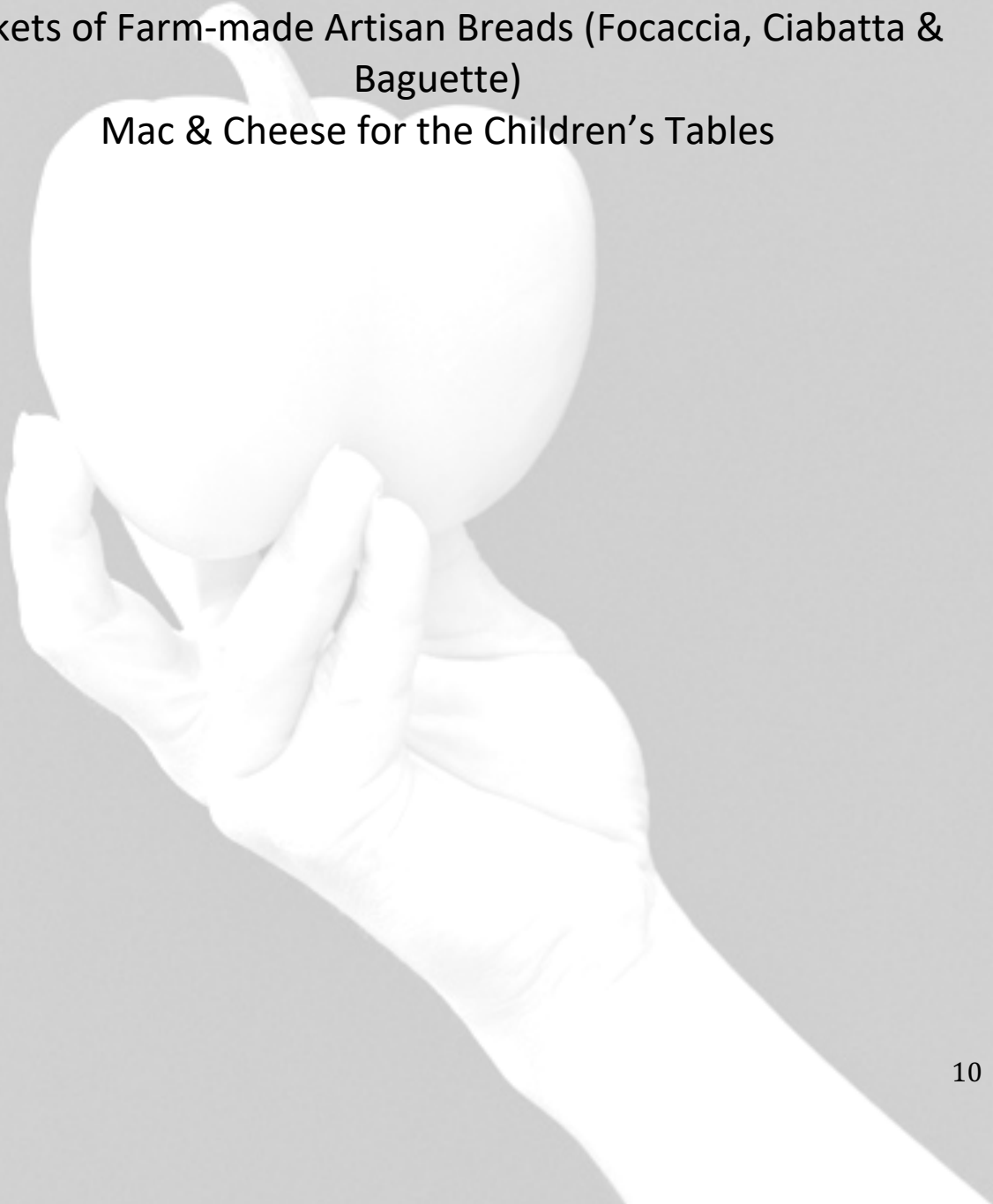
Roasted Duck with Plums

Roasted Potatoes in Duck Fat

Roasted Farm-harvested Vegetables

Baskets of Farm-made Artisan Breads (Focaccia, Ciabatta &
Baguette)

Mac & Cheese for the Children's Tables



Casual Italian

Fresh Tomato Sauce Pasta
Italian Meatballs in Sauce
Green Salad in a Balsamic Reduction
Farm-made Rustic Italian Bread
Dessert Cupcakes

Casual Italian II

Tuscan Style Roast Beef
Penne Pesto Alfredo
Green Salad in a Balsamic Reduction
Heirloom Slided Tomatoes with Mozzarella and Basil
Farm-made Rustic Italian Bread
Dessert Cupcakes

Casual Italian III

Roasted Chicken and Summer Vegetable Pasta Salad
Summer Vegetable Pasta Salad
Green Salad tossed with Balsamic Reduction
Garlic Toasted Baguette Slices

Tuscan Feast: Appetizers

Tuscan Chicken Liver Pate with Diced Fresh Tomatoes

Herbed Shrimp Scampi

Heirloom Tomatoes with Fresh Basil & Mozzarella

Roasted Vegetables with Cannelloni Beans

Summer Squash & Chard Risotto Cake with Fresh Tomato
Sauce

Bistecca alla Fiorentina Bites

Fresh Fruit with Vin Santo Reduction

Tuscan Feast: Summer

White Bean, Garlic & Olive Oil on Flatbread Cracker

Fresh Tomato Spaghettoni

Bistecca alla Fiorentina

Heirloom Tomatoes with Fresh Basil & Mozzarella

Baskets of Farm-made Artisan Breads (Focaccia, Ciabatta &
Baguette)

Local Olive Oil & Butter & Freshly Grated Parmesan

Summer Zoccotto

Tuscan Feast: Winter

White Bean, Garlic & Olive Oil on Flatbread Cracker

Baked Vegetable & Ziti Pasta

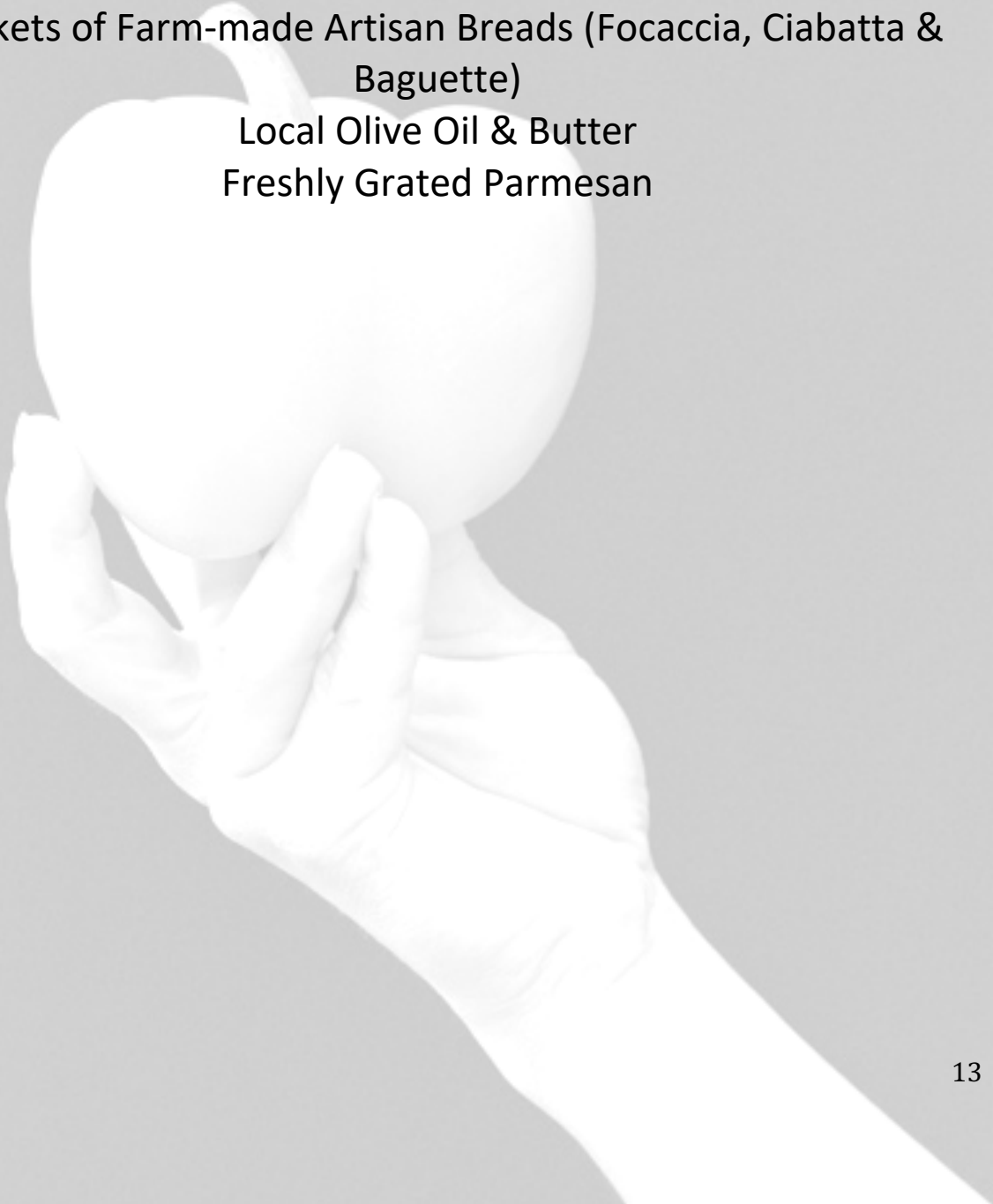
Bistecca alla Fiorentina

Green Salad with Balsamic Vinaigrette

Baskets of Farm-made Artisan Breads (Focaccia, Ciabatta & Baguette)

Local Olive Oil & Butter

Freshly Grated Parmesan



Casual Mexican

Taco Bar of Beef Roasted in Sauce Verde
To include: Pico de Gallo, Diced Sweet Onions, Heirloom Tomatoes,
Seasonal Greens, Minced Fresh Jalapeño, Sliced Avocado,
Queso Fresco & Chopped Fresh Cilantro
(Optional addition of Farm-made Vegetarian Chorizo)

BBQ Feast

Dry Rubbed and Slow Smoked Brisket, Pork Shoulder & Chicken
From-scratch, 4-Cheese Mac & Cheese
Roasted New Red Potato Salad with Scallions, Herbs & Vinaigrette
Napa Cabbage, Mustard & Honey Coleslaw
Dancing Poly Signature BBQ Sauce
Farm-made Jalapeño Cornbread & Butter Rolls

Hawaiian Feast

Sweet Potato Chips
Manapua (Pork Bun)
Coconut Chicken
Polynesian Inspired Rice Pilaf
Green Salad with Orange Vinaigrette
Pineapple Upside Down Cake with Fresh Whipped Cream

Brunch Feast

Roasted Late Summer Vegetable Hash
Farm-corned Beef Hash
Poached Eggs in a White Wine, Horseradish Cream Sauce
Dancing Poly Apple & Pear and Edenberry Farm Berry Fruit
Salad
Greek Yogurt with Farm-made Granola
Cinnamon Rolls
Fresh Berry Scones
Farm-made Rustic White and Cracked Wheat Loaf Bread