



We use local, simple, organic ingredients in all our dishes, and everything is made from scratch. The chicken we use is Dutch country farm, free-range, and the beef is pasture-raised. We use organic butter and extra virgin olive oil. You can read more about us on our websites at: Lovelandtowngrocery.com and Nettunotruck.com.

Dinner Catering Menu

~ Choose your protein, sides, and salad for a final price per head. ~

Protein (Choose One)

\$30/person

Free-range "airline" chicken breast - Lemon Dijon (white wine); Caprese Pesto; or Piccata (white wine, capers, butter)

Coffee-braised Berkshire (hand-shredded) Pork

\$35/person

Free-range "airline" chicken breast - Marsala (wild mixed mushrooms, marsala wine, butter)

Faroe Island Seared Salmon (lemon, butter, white wine)

Wild Gulf Shrimp Scampi (shallots, garlic, brown butter, white wine, lemon)

\$45/person

Grilled Pasture-raised Hanger Steak (w. scratch-made chimichurri)

Braised Brisket

Roasted Berkshire Pork Loin

\$50/person

Filet mignon

Sides (Choose Two)

\$4/person

Roasted rosemary potatoes

Sauteed broccoli (extra virgin, oil, garlic)

Rice Pilaf (shallots, butter, white wine)

\$5/person

Yukon Gold Mashed Potatoes (organic milk and butter)

Sauteed: Spinach, Kale, Broccoli Rabe, or Broccolini (extra virgin, garlic)

Roasted Seasonal Mixed Veggies

Salad (Choose One)

\$3.50/person

Mixed local greens w. seasonal vegetables, house-made orange balsamic vinaigrette

\$4.50/person

Kale Caesar (scratch-made croutons, anchovy dressing, imported parmesan)

Passed Hors d'Oeuvres (Choose 4 or 5)

\$20-\$25/person

Caprese bites - mozzarella, roasted or fresh tomato, basil

Crostini: lemon ricotta (honey, rosemary); eggplant caponata; caprese; brie, prosciutto, fig jam; house-roasted roast beef, horseradish aioli, chive

Stuffed Endive: goat cheese & strawberry; OR chicken salad

Mini balsamic chicken skewers (Dutch country farms chicken)

Additional charge for any of the following (M.P.)

Seared local yellowfin tuna skewer (lemon, extra virgin, basil; OR horseradish aioli)

Seared local day boat scallop skewer (lemon, extra virgin, basil; OR remoulade)

Seared swordfish skewer (lemon, extra virgin, mint; OR chimichurri)

Seared grass-fed beef tenderloin skewer (chimichurri dipping sauce; OR horseradish aioli)

Mini grass-fed meatballs w. house marinara, parmigiano reggiano

Lunch Catering Menu

Sandwiches & Salads

\$25-30/person

Mixed greens w. seasonal vegetables, orange balsamic vinaigrette

(Choose One) German potato salad; Basil pesto penne or couscous salad; macaroni salad (cucumber, dill aioli)

~ Platter of mini sandwiches on "petit pain" Balthazar Bakery mini baguettes ~

(Choose 3)

Tuna salad (local day boat tuna, house mayo, caper, celery, shallot, lemon, parsley)

Sliced roasted chicken (Dutch country farm, pasture raised), bibb lettuce, house mayo

Chicken salad (Dutch country farm roasted chicken, house mayo, bibb lettuce, add tomato)

Turkey (organic or house-roasted), gruyere cheese, house mayo, roasted or fresh tomato

House-roasted or grass-fed roast beef, provolone cheese, bibb lettuce, horseradish aioli

Ham (organic Virginia baked), Swiss cheese, Dijon mustard, bibb lettuce, tomato

Caprese (fresh or smoked mozzarella, fresh or roasted tomato, pesto, balsamic) w. or without prosciutto

\$5/person

Mini Assorted Dessert Bars and Cookies from E. Holland Sundries (Bradley Beach)

lemon bars; salted caramel brownies; blondies; "everything" cookies (marshmallow, oats, seeds, chocolate chips); GF peanut butter cookies

Breakfast/Brunch Catering Menu

\$25/person

Frittata - egg, cheese, spinach; ham or bacon & potato (cut into small wedges)

Pasture breakfast sausage or bacon

Potato hash - veg. - (peppers, onions, herbs)

Fresh fruit salad

"Evolution" cold-pressed orange juice

\$5/person

Mini assorted scones and/or croissants (Balthazar Bakery)

\$5/person

Assorted cold cuts & cheeses platter

SERVICES

Consultation:

FREE half-hour initial consultation - includes menu development and assistance in party planning.

Additional consultation is \$100/hour. If client books caterer, total will be deducted from final bill.

Tasting:

\$50/person includes: samples of selected menu items (at discretion of caterer)

Minimum of 6 guests; Maximum 9 guests

Payment due day of tasting. If client books caterer, total will be deducted from final bill.

Servers:

We recommend one server for every 25 guests if needed - \$40/hour per server, plus tip.