

SPRING

NASHVILLE EVENTS & CATERING

FARM FRESH MENU

Appetizers



Pimento Whiskey Bacon Crostini

Sweet smokey whiskey bacon onion jam, homemade pimento cheese w/ candied jalapenos. On a toasted crostini.

Spring Pea & Prosciutto Bite

Sweet spring peas, salty prosciutto & creamy Italian cream cheese. Served on a toasted crostini w/ fresh lemon zest.

Everything Cucumber Smoked Salmon Bites

Crisp European cucumbers, fresh whipped cream cheese spread, smoked salmon w/ toasted everything seasoning & spring dill.

Antipasto Bites

Chef selected cured meats, artisan cheeses, locally grown herbs, seasonal pickled vegetables. on a sustainable satay.

Bacon Asparagus Phyllo Bites

Spring asparagus, apple wood bacon, creamy brie cheese, whiskey onion jam in a mini phyllo cup.

Pan Fried Shrimp Crisp with Pepper Jelly

Pan fried shrimp, garlic and herb cream cheese & local pepper jelly. On a crisp thin artisan cracker.



Entrees

Lemongrass & Herb Brined Roasted Chicken

Lemongrass, garlic & fresh herb brined chicken. Skillet cooked and oven roasted to perfection.

Maple Mustard Chicken Legs

Northern maple mustard bourbon glazed chicken leg. Oven roasted for a crisp golden outer skin.

Grilled Boneless Pork Chops

Locally sourced boneless pork chops seasoned & chargrilled. Then topped w/ artisan tomatoes, avocado, bacon & artisan soft cheeses.

Chargrilled Flank Steak

Locally sourced beef seasoned & chargrilled to medium. Topped w/ spring asparagus & artisan tomato salad.

Spring Vegetable Cavatappi Pasta Alfredo

Wild assorted mushrooms, spring peas, seasonal asparagus & Italian cheeses w/ creamy alfredo sauce. Tossed in an Italian Cavatappi pasta.

Spring Chicken Pancetta Macaroni

Roasted tossed chicken, crispy pancetta, roasted asparagus, spring peas, fire roasted tomatoes. Tossed in macaroni pasta w/ a lemon cream sauce.



Side Dishes

Mixed Spring Beans w/Ginger Carrots

Mixed spring beans & roasted ginger carrots, seasoned & tossed w/ lime chili butter.

Creamy Garlic & Scallion Mashed Potatoes

Creamy, buttery mashed potatoes. Whipped with spring garlic & scallions.

Asparagus, Artisan Tomato & Chickpea Salad

Spring asparagus w/ artisan tomatoes, summer cucumbers, red onions, black olives & feta cheese. Tossed in a lemon herb vinaigrette.

Spring Squash & Sweet Corn with Bacon

Locally grown spring squash, sweet corn, artisan tomatoes w/ apple wood bacon.

Fresh Garlic & Herb Sliced Artisan Potatoes

Thin sliced artisan potatoes, tossed w/ fresh garlic, herbs & Dijon vinaigrette.

Spring Asparagus, Radish Panzanella

Warm torn crusty bread, spring asparagus, seasonal radishes, young mustard greens, boiled eggs, Olive oil & red wine dressing.

