

# Carbon Neutral Menu

## 2026

### Entrées

#### SEVERINO PASTA ROTINI

Crushed First Field Tomato Ragu, Lively Run Goat Cheese Fondue, Micro Basil

*0.33kg CO2 Per Serving*

#### GRIGGSTOWN FARMS CHICKEN

Feta Sausage, Farro Risotto, Seasonal Vegetables, Herb Pesto

*0.96kg CO2 Per Serving*

#### HASSELBACK NJ SWEET POTATO

Grilled Red Onion, Castle Valley Wheat Berries, King Oyster Mushroom, Dukkah Herb Vinaigrette

*0.35kg CO2 Per Serving*

#### CASTLE VALLEY RED CORN GRITS

Fried Alderfer Cage Free Egg, Charred Corn, Local Honey

*0.39kg CO2 Per Serving*

#### HYDROPONIC BUTTER LETTUCE

Pickled Seasonal Vegetables, Maple Pumpkin Pepitas, Honey-Lime Vinaigrette

*0.12kg CO2 Per Serving*

#### HEN OF THE WOODS

Paella, First Fields Bomba Rice, Dusty Lane Farms English Peas, Tarragon Crostini

*0.45kg CO2 Per Serving*

### Dessert

#### CASTLE VALLEY SPELT CAKE WITH CREAMED HONEY & BEE POLLEN GRANOLA

Castle Valley Spelt Flour, Bob's Buzy Bees Honey & Pollen, Morganics Family Farm Oats

*0.10kg CO2 Per Serving*

#### GOAT CHEESE CHEESECAKE WITH BLUEBERRY COMPOTE & WHOLE WHEAT STREUSEL

Old Chatham Creamery Goat Cheese, Blueberry Bill Blueberries, Castle Valley Mill Whole Wheat Flour

*0.33kg CO2 Per Serving*

*12<sup>th</sup> St*  
*Catering*



**TREES  
FOR THE  
FUTURE**

**215-386-8595**  
**12STCATERING.COM**

