

Tier One

Buffet Dinner Menu

*\$55 per person | Includes:
Field & Fire Baguette with Cultured Butter & Smoked Maldon Salt
Choice of one salad
Choice of three sides
Choice of two entrees/protein*



SALADS

Heritage Caesar

crisp romaine heart, house caesar dressing, brioche crouton, lemon, pecorino romano, boquerones

Pickles & Farm Lettuces

farm lettuces, pickled figs, smoked gouda, toasted walnuts, seasonal pickles, house vinaigrette

Herbs & Greens

dill, parsley, farm lettuces, white balsamic vinaigrette, cherry tomato, shaved red onion, bleu cheese vinaigrette

SIDES

Whipped Local Yukon Potatoes
Herb Fingerling Potatoes + Roasted Garlic Aioli
Michigan Maple Roasted Root Vegetables
Sweet + Sour Crisp Brussels
Blanched Lemon Asparagus
Charred Broccolini

ENTREE / PROTEIN

Vegan Cauliflower Steak & Moroccan Tagine

Faroe Island Salmon

lemon beurre blanc

Crispy Gunthorp Farms Airline Chicken Breast

lemon caper beurre noisette

Brined Heritage Pork Loin

sauce forestiere, local herbs

Australian Grassfed Beef Flat Iron

demi glace, maitre d hotel butter, crisp alliums

Carved Australian Grassfed Beef Prime Rib

farmers horseradish cream

Tier Two

Buffet Dinner Menu

*Starting at \$80 per person | Includes:
Field & Fire Baguette with Cultured Butter & Smoked Maldon Salt
choice of two salads
choice of three sides
choice of three entree/protein*



SALADS

Heritage Caesar

crisp romaine heart, house caesar dressing, brioche crouton, lemon, pecorino romano, boquerones

Pickles & Farm Lettuces

farm lettuces, pickled figs, smoked gouda, toasted walnuts, seasonal pickles, house vinaigrette

Herbs & Greens

dill, parsley, farm lettuces, white balsamic vinaigrette, cherry tomato, shaved red onion, bleu cheese vinaigrette

Warm Potato Salad

warm fingerling potatoes, black truffle aioli, crispy shallots, pickled red onion

Beet Root & Whipped Goat Cheese

pickled golden beets, salt-roasted Detroit red beets, citrus, whipped goat cheese, crushed pistachio

SIDES

Whipped Local Yukon Potatoes
Local "Robuchon" Potatoes
Sweet Potato & Turnip Pave'
Herb Fingerling Potatoes + Roasted Garlic Aioli
Michigan Maple Roasted Root Vegetables
Sweet + Sour Crisp Brussels
Blanched Lemon Asparagus
Charred Broccolini
Serrano Wrapped Asparagus & gastrique

ENTREE / PROTEIN

Vegan Cauliflower Steak & Moroccan Tagine

Faroe Island Salmon

lemon beurre blanc

Beef Bourignon

confit onions, sprout-it mushrooms

Crispy Gunthorp Farms Airline Chicken Breast

lemon caper beurre noisette

Brined Heritage Pork Loin

sauce forestiere, local herbs

Australian Grassfed Beef Flat Iron

demi glace, maitre d hotel butter, crisp alliums

Carved Australian Grassfed Beef Prime Rim

farmers horseradish cream

Carved Australian Grassfed Beef Tenderloin

accoutrements

Coastal Italian Buffet

\$39 per person | *Includes:*

Field + Fire Focaccia & Cultured Butter

Choice of Two: Primi & Insalata Options

Choice of One: Handmade Pasta

Choice of One: Main



Primi + Insalata

add additional for \$5pp

Eggplant Caprese

fried eggplant, barrel-aged balsamic, evoo, arugula, lemon, mozzarella di buffala, tomato

Tuscan Chopped Salad

soppressata picante, smoked provolone, calabrian chili, tomato, cucumber, local lettuces, gorgonzola vinaigrette, pickled red onion

Heritage Prosciutto + Burrata

compressed melon, house burrata, prosciutto di pargma, truffle honey, chili oil, micro basil, capers

Arancini Fontanella

fried risotto, fontanella, heritage marinara, pecorino, lemon

Sicilian Meatballs

tomato braised beef + pork meatball, parmigiana regiano, lemon, basil

Add-ons:

Antipasti Board

selection of 3 meats, 3 cheeses, focaccia, baguette, seasonal jams, local honeycomb \$10 pp

Handmade Pasta

Rigatoni Alla Vodka

tomato cream sauce, chili, rigatoni, basil

Mafaldine Bolognese

classic sicilian bolognese, pecorino romano, mafaldine, carrot soffrito, lemon, pecorino

Ziti Alla Nonna

braised beef, marinara, ziti, baked smoked provolone, basil, parmigiana reggiano

Spicy Italian Sausage Orecchiette

chili, orange, escarole, spicy Italian sausage, orecchiette, pecorino romano, broccolini, black truffle brodo, shaved black truffle

Bucatini Marinara

classic heritage marinara, basil, parmigiana regiano

Mains

Eggplant Parmigiana

heritage marinara, fried polenta, baked smoked provolone, mozzarella, basil

Chicken Parmigiana

chicken cutlet, heritage marinara, herb potatoes, baked smoked provolone, mozzarella, basil

Fruitta di mare

top neck clams, pei mussels, langostino, sepia, vesuvio potato, white wine broth, local herbs