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, 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

Grilled Certified Angus Beef Sirloin
demi glace, maitre d hotel butter, crisp alliums

Carved Australian Grassfed Beef Prime Rib
farmers horseradish cream

*pricing is subject to change

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, 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 Bourgignon
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 Rib
farmers horseradish cream

Carved Australian Grassfed Beef Tenderloin
accoutrements

*pricing is subject to change

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 sofrito, lemon, pecorino

Ziti Alla Nonna
braised beef, marinara, ziti, baked smoked provolone, basil, parmigiana reggiano

Spicy Italian Sausage Orechiette
chili, orange, seasonal greens, 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