

RSVP

CATERING

Organix Menu

WE ARE PROUD TO FEATURE A SEASONAL SELECTION OF ORGANIC,
LOCAL, & SUSTAINABLY RAISED FOOD
FOOD THAT IS RAISED RIGHT JUST TASTES BETTER

PLEASE NOTE THAT DUE TO THE SEASONABLE NATURE OF ORGANIC & LOCAL
PRODUCTS, ALL ITEMS ARE BASED UPON AVAILABILITY AND PRICES ARE SUBJECT TO CHANGE



Season's Best Organix Hors D'oeuvres

FEATURING THE SEASON'S FRESHEST PRODUCE. AVAILABLE UNTIL MOTHER NATURE MOVES ON.

SUNGOLD CHERRY TOMATOES STUFFED WITH FRESH MOZZARELLA
BASIL PESTO DRIZZLE
\$1.75

HERBED ZUCCHINI FRITTERS WITH ORGANIC FETA CHEESE
TOPPED WITH VINE RIPE TOMATO COMPOTE
\$1.75

PENNSYLVANIA MUSHROOM & LEEK TOPPED POLENTA ROUNDS
WITH GOAT CHEESE
\$1.75

SWISS CHARD & POTATO FRITTATA
WITH BLACK OLIVE TAPENADE
\$1.75

NEW POTATOES TOPPED WITH FARMED AMERICAN CAVIAR
ORGANIC CRÈME FRAICHE DRIZZLE
\$2.25

CHESAPEAKE BAY CRABCAKES
WITH SMOKED ONION REMOULADE
\$2.75

PINELAND FARMS TENDERLOIN CROSTINI
WITH LOCAL ARUGULA & GOAT CHEESE
\$2.50

DUET OF BEETS
BABY RED AND YELLOW BEETS WITH LEMON DIJON SPLASH
ON A SWEET POTATO RUSK
\$1.50

APPLE BUTTERNUT SQUASH SHOOTERS
\$2.25

YELLOW CURRY SCALLOPS ON TWISTED FORKS
\$2.50

SESAME GREEN CURRY CHICKEN SPOONS
\$2.25

SUMMER TOMATO BRUSCHETTA
\$1.75

SHIITAKE MUSHROOM & SCALLION DUMPLINGS
HONG KONG DIPPING SAUCE
\$1.50

MINI QUICHE SQUARES
HOUSE SMOKED SALMON & CHEVRE OR SPINACH & CHEDDAR
\$1.75

GINGERED CHICKEN SKEWERS
APRICOT DIPPING SAUCE
\$2.25

Small Plates and Food Vessels

MINI GRILLED CHEESE WITH A GAZPACHO SHOOTER
\$3.25

STACKED CHICKEN ON SAUTÉED ZUCCHINI WITH BASIL LIME DRIZZLE
FEATURING “FREE BIRD” CHICKEN
\$3.95

CARIBBEAN CHESAPEAKE CRABMEAT COCKTAIL
WITH TROPICAL SALSA & A TORTILLA SPIKE
SERVED IN A SHOOTER GLASS
\$3.95

PINELAND FARMS ALL NATURAL MINI BURGERS & DOMINION ROOT BEER FLOATS
\$3.95

AMERICAN KOBE HOT DOG PUFFS WITH ORANGE FLOATS
\$3.95

“THE RIGHT SHRIMP” TAMALES WITH CORN SHOOTS
GREEN CHILI MOLE
\$4.95

PINELAND FARMS FLAT IRON STEAK
THINLY SLICED ON A BED OF CHIPOTLE MASHED POTATOES
GREEN PEPPERCORN SAUCE
\$6.95

SEARED SAY BOAT SCALLOPS
PONZU SAUCE & BABY BOK CHOY
\$

DEMITASSE OF CURRIED ZUCCHINI SOUP
\$2.25

INDIVIDUAL CRUDITE VESSELS
WHATEVER'S FRESH & LOCAL
WITH GREEN GODDESS DIPPING SAUCE
\$3.95

Displays

ORGANIC CRUDITE
AN ARRAY OF THE FRESHEST ORGANIC VEGETABLES
SERVED WITH ORGANIC GREEN GODDESS & ROASTED PEPPER DIPPING SAUCES
SERVES 15-20

FIREFLY'S FLIGHT OF CHEESE
A FLIGHT OF ARTISAN GOAT CHEESES FROM FIREFLY FARMS
ALLEGHENY CHEVRE, MOUNTAINTOP BLEU, MERRY GOAT ROUND, & BUCHE NOIR
SERVED WITH HOUSE MADE CRACKERS, LOCAL HONEY,
DRIED FRUIT, & ORGANIC BERRIES
SERVES 10-15

HOUSE SMOKED ORGANIC SCOTTISH FARMED SALMON
FRESH DILL & DRIED LEMON GARNISH

HANDMADE CHIPS & HOMEMADE DIPS
RED BLISS & WHITE POTATO CHIPS, TOBACCO ONIONS & ORGANIC TORTILLA CHIPS
CREAMY ROASTED GARLIC DIP, RED PEPPER DIP, & ORGANIC SALSA

Bowl Cuisine

(A CHEF ATTENDED STATION FEATURING MINI MEALS SERVED IN SMALL CERAMIC BOWLS)
CHOOSE 3

SPRINGFIELD FARMS MERGUEZ SAUSAGE ON MOROCCAN COUSCOUS SALAD
MAPLE GLAZED SPRINGFIELD FARMS TURKEY WITH APPLE-SAGE STUFFING
CRISPY LONG ISLAND DUCK BREAST WITH ORGANIC SWEET POTATO PUREE
PINELAND FARMS BRAISED BEEF WITH CABERNET SAUCE
BLACKENED CHICKEN ON SAUTÉED ORGANIC GREENS
\$8.95 PER GUEST

Entrees

PLUM GLAZED PINELAND FARMS SHORT RIBS
\$12.95

SEARED "FREE BIRD" CHICKEN
ON A BED OF ORGANIC ZUCCHINI WITH LIME-BASIL DRIZZLE
\$12.95

LEMON ROSEMARY GRILLED BREAST OF CHICKEN
ON A BED OF SAUTÉED RAINBOW CHARD
\$12.95

AMERICAN KOBE BEEF BRISKET
WITH COFFEE BEER MOP SAUCE
SERVED WITH SILVER DOLLAR ROLLS
\$12.95

ORGANIC FARMED SCOTTISH SALMON
ON A BED OF EDAMAME SUCCOTASH WITH RED PEPPER DRIZZLE
\$14.95

ORGANIC ROTINI PASTA WITH GRILLED TOMATO BASIL SAUCE
\$8.95

ORGANIC PENNE WITH VODKA SAUCE, SUNDRIED TOMATOES AND FRESH BASIL
\$10.95

ROASTED LOCALLY RAISED TURKEY BREAST
WITH HERBED OVEN GRAVY

SEARED SESAME CRUSTED AHI TUNA
ON BED OF CUCUMBER "SPAGHETTI"
MARKET PRICE

ROASTED WILD ALASKAN HALIBUT
MARKET PRICE

Salads and Sides

WINTER GREENS SALAD WITH CANDY STRIPED BEETS, & SPICED WALNUTS
CIDER VINAIGRETTE

ALMOND APRICOT QUINOA

HERB ROASTED NEW POTATOES

SPIRAL PATH FARMS ORGANIC GREENS WITH BALSAMIC VINAIGRETTE

ORGANIC PASTA WITH SAUTÉED BROCCOLI RABE & GARLIC

ORGANIC BROWN BASMATI RICE PILAF

SEASONAL GRILLED VEGETABLE MELANGE

BARLEY RISOTTO WITH MUSHROOMS & FALL HERBS

HEIRLOOM TOMATO SALAD

WATERCRESS SALAD WITH ROASTED BEETS, APPLES & WALNUTS
ORANGE SHALLOT VINAIGRETTE

ORGANIC QUINOA SALAD WITH MANGO & PINENUTS

ROASTED ROOT VEGETABLE MELANGE

ARUGULA SALAD WITH PEARS, SWEET & SPICY WALNUTS & CRISPY PANCETTA
SHERRY VINAIGRETTE

ORGANIC SWEET POTATO SALAD
WITH SWEET & SPICY VIRGINIA PEANUT DRESSING

BABY SPINACH SALAD
LOCAL STRAWBERRIES & GOAT CHEESE

BABY ARUGULA SALAD WITH SHAVED FENNEL & HOTHOUSE TOMATOES
BASIL BALSAMIC VINAIGRETTE

STARTING AT \$3.50 PER GUEST

Desserts

RASPBERRY & WHITE CHOCOLATE MOUSSE
PUMPKIN CHEESECAKE
RUM RAISIN RICE PUDDING
CARAMEL APPLE CRISP
ULTIMATE ORGANIC OATMEAL CHOCOLATE CHUNK COOKIES
LOCAL APPLE COBBLER
SUMMER FRUIT CRUMBLE
TRICKLING SPRINGS ICE CREAM SUNDAE STATION

Beverages

HONEST TEAS
LORI'S LEMON, PEACH OO-LA-LONG, ASSAM, AND COMMUNITY GREEN
\$1.95 EACH

SANTA LUCIA ESTATE COFFEE
SERVED WITH ORGANIC HALF & HALF AND RAW SUGAR
\$2.50 PER GUEST

ORGANIC TEA SERVICE
GREEN, BREAKFAST BLEND, & EARL GREY
\$2.25 PER GUEST

Specialty Bars

HONEY SPIKED ORGANIC GREEN TEA & STRAWBERRY LEMONADE
SERVED IN RECYCLED GLASS BEVERAGE URNS
\$5.00 PER GUEST

ORGANIC MARTINI BAR
FEATURING SQUARE ONE ORGANIC AMERICAN VODKA
\$12.00 PER GUEST