catering menu 2023

BAGEL PLATTER

SM serves 6-8 - \$85 || LG serves 12-18 - \$170

featuring Acme nova lox, Black Seed Bagels,

Ben's cream cheese, capers, dill, red onion, cucumbers & lemon wedges

FRUIT PLATTER (V, GF)

SM serves 4-6 - \$70 || LG serves 10-15 - \$120

pristine, ripe, seasonal fruit, ready to enjoy

BAGUETTE SANDWICH PLATTER

serves 10-15 - \$110

Please select up to 3 kinds of baguette sandwiches for your order.

please note that all bread contains gluten

Select from:

T&A Roasted Turkey with spicy mayonnaise & greens

Northwind Farms Ham with Swiss cheese, dijon mayonnaise & greens

T&A Roast Beef with horseradish mayonnaise & greens

T&A Hummus with pickled carrots & greens (V)

Goat Cheese with seasonal vegetable spread & greens

CRUDITE PLATTER (V with hummus, GF)

SM serves 4-6 - \$50 || LG serves 10-15 - \$100

locally-sourced seasonal vegetables.

for small platters, choose either Blue Cheese Dip or Hummus

large platters receive two dips

Cheese & Charcuterie Platters

SM serves 4-6 - \$85 || LG serves 10-15 - \$170

CHEESE PLATTER (GF crackers available)

selected cheeses, with T&A almonds, dried apricots & T&A crackers

CHEESE & CHARCUTERIE PLATTER (GF crackers available)

selected cheeses and artisan charcuterie with T&A almonds, dried apricots & T&A crackers

CHARCUTERIE PLATTER (GF crackers available)

selected cured meats, with cornichons, mustard & T&A crackers

T&A DIPS & SPREADS PLATTER (V)

SM serves 4-6 - \$50 || LG serves 10-15 - \$100

Assorted vegetable-based dips and spreads, accompanied by T&A Roasted Almonds, castelvetrano olives,

house-baked focaccia, and salt & pepper toasts

COMPOSTABLE SERVEWARE

\$2.00/setting

dinner or cocktail plate napkins

fork/knife/spoon

SERVING UTENSILS

catering menu 2023

T&A AT HOME \$150 / 6-8 person meal

each meal serves 6-8 adults; all dinner kit components will be refrigerated or at room temperature, with heating instructions included where applicable

BAKED NY STEELHEAD TROUT (GF)

coconut cilantro chutney || yogurt || basmati rice || lemon || spicy carrot salad || pea shoots

BEEF & PORK MEATBALLS in Tomato Sauce

pecorino romano || sautéed garlicky broccoli rabe || 2 T&A sesame focaccia rounds

TRADITIONAL SHEPHERD'S PIE (GF)

Kinderhook Farm lamb, topped with a potato crust || sautéed kale & leeks || little gem salad with carrots, radish & buttermilk dressing

OYSTER MUSHROOM LASAGNA

with Tivoli mushrooms | little gems caesar salad

ROAST CHICKEN (GF excluding gravy)

potato & celery root purée || chicken gravy || sautéed kale & leeks

CURRIED COCONUT CHICKEN (GF)

basmati rice || pappadum || yogurt || spicy apple chutney || limes

BAKED POLENTA with SEASONAL VEGETABLES (GF excluding croutons)

kale cacio e pepe salad with focaccia croutons

BUTTERMILK FRIED CHICKEN

TIRAMISU

biscuits || old-fashioned potato salad || chili honey

ladyfingers, mascarpone, decaf espresso, chocolate

CELEBRATION DESSERTS

CARROT CAVE		
CARROT CAKE with cream cheese icing	40.46	# 05
CHOCOLATE CAKE with chocolate ganache	serves 12-16	\$85
available gluten-free upon request	serves 12-16	\$85
VANILLA COCONUT CAKE (vegan)		
SEASONAL FRUIT GALETTE	serves 12-16	\$85
TRADITIONAL ENGLISH TRIFLE	serves 6-8	\$65
sponge cake, vanilla custard, fruit compote & meringue	serves 8-12	\$65
T&A COOKIE BOXES		
T&A Classics	box of 12	\$36
- chocolate walnut sea salt coconut macaroons ginger molasses		
Chocolate Lovers		
- chocolate whales \parallel chocolate walnut sea salt \parallel chocolate bourbon squares		
• Petites		
- brown butter pecan blondies chocolate bourbon squares tahini date balls		

serves 8-12

\$100

catering menu 2023

PICNIC MEALS \$25.00/person

A choose-your-own-adventure approach to morning and midday meals.

Perfect for corporate meetings, family gatherings, road trips & field trips alike!

BREAKFAST

All breakfasts come with:

Hard boiled egg with fennel chili salt Yogurt parfait with T&A granola & seasonal fruit preserves 8oz orange or grapefruit juice Napkin and utensils

Select one of the following:

Date & sesame scone
Orange currant scone
Spelt & golden raisin muffin
Corn & berry muffin (GF)
Buttermilk biscuit with seasonal jam & whipped butter
+ slice of seasonal frittata (GF) - \$8.00

LUNCH

All lunches come with:

A crisp Hudson Valley apple Napkin & utensils Spindrift seltzer - or - Saratoga sparkling or still water

Select one of the following baguette sandwiches:

Roast beef, horseradish mayonnaise & greens
Roast turkey, spicy mayonnaise & greens
Ham, Swiss cheese & mustard
Prosciutto & butter
Goat cheese & seasonal vegetable spread
- or - Hummus, crudité & crackers (V, GF)

Select two cookies:

coconut macaroons (GF), ginger molasses, chocolate walnut sea salt, tahini date ball (V, GF)

Optional add-ons:

- + bag of North Fork potato chips (GF) \$2.25
- + small vegetable crudité & hummus (V, GF)- \$4
- + small seasonal grain or bean salad \$7
- + kale side with carrots, radishes & maple miso dressing (V, GF) \$7
- + little gem lettuce salad with carrots, radishes & buttermilk dressing (GF) \$7

BOXED COFFEE SERVICE

96 fl oz box of Counter Culture Coffee, whole & oat milks, sugars, stirrers, and compostable cups & lids serves 10 - \$45

TEA SERVICE

10 assorted teas bags from MEM Tea, 96 fl oz box of hot water, lemon wedges, sugars, stirrers, and compostable cups & lids serves 10 - \$30

catering menu 2023

T&A Favorites

Focaccia (V) \$28
Traditional, fluffy focaccia finished with Seneca salt
1 sheet serves 14-20

Focaccia Pizza with Meat \$68 Focaccia Pizza, Vegetarian or Vegan \$60

Choose from meat, vegetarian or vegan seasonal toppings 1 sheet serves 8-12

Marge's Muffaletta \$48

A whole round of our famous muffaletta sandwich: mortadella, capicola, salami, provolone and giardiniera on sesame focaccia Serves 4-6

Frittata (GF) \$80

Local farm eggs, potato, and seasonal vegetables; with or without cheese. A perfect breakfast, or lovely alongside salad for a light lunch.

Generously serves 8-12

Little Gems Salad (GF) \$20

with buttermilk dressing, carrots & radishes 11b, serves 8

Kale Maple Miso Salad (V, GF) \$20

with sesame, carrots & radishes

1 lb, serves 8

Marinated Heirloom Beans (V, GF) \$20

with seasonal vegetables

1 lb, serves 3-4

Mini Mortadella Sandwiches \$30

on brioche half dozen

From our Pastry Kitchen

Loaf Cakes \$17.00

each cake serves 2-4 Citrus Pound Fresh Ginger Rocky Road (GF)

Banana Bread \$65 serves 8-12

Cardamom Almond Cake \$56 serves 8-10

Brioche Pull-Apart Rolls \$12

half dozen

A La Carte Pastries

Priced by the half dozen

Hand Pies	\$48
sweet apple or savory potato leek	
Sausage Rolls	\$56
Seasonal Scones	\$33
Corn & Seasonal Fruit Muffins (GF)	\$33
Spinach and Bacon Individual Quiches	\$54