BAGEL PLATTER  
featuring Acme nova lox, Black Seed Bagels, Ben’s cream cheese, capers, dill, red onion, cucumbers & lemon wedges  
SM serves 6-8 - $85 || LG serves 12-18 - $170

FRUIT PLATTER (V, GF)  
pristine, ripe, seasonal fruit, ready to enjoy  
SM serves 4-6 - $70 || LG serves 10-15 - $120

BAGUETTE SANDWICH PLATTER  
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  
serves 10-15 - $110

CRUDITE PLATTER (V with hummus, GF)  
locally-sourced seasonal vegetables. for small platters, choose either Blue Cheese Dip or Hummus large platters receive two dips  
SM serves 4-6 - $50 || LG serves 10-15 - $100

CHEESE & CHARCUTERIE Platters  
selected cheeses, with T&A almonds, dried apricots & T&A crackers  
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  
SM serves 4-6 - $85 || LG serves 10-15 - $170

CHEESE & CHARCUTERIE PLATTER (GF crackers available)  
selected cheeses and artisan charcuterie with T&A almonds, dried apricots & T&A crackers  
SM serves 4-6 - $85 || LG serves 10-15 - $170

CHARCUTERIE PLATTER (GF crackers available)  
selected cured meats, with cornichons, mustard & T&A crackers  
SM serves 4-6 - $85 || LG serves 10-15 - $170

T&A DIPS & SPREADS PLATTER (V)  
Assorted vegetable-based dips and spreads, accompanied by T&A Roasted Almonds, castelvetrano olives, house-baked focaccia, and salt & pepper toasts  
SM serves 4-6 - $50 || LG serves 10-15 - $100

COMPOSTABLE SERVEWARE  
dinner or cocktail plate  
napkins  
fork/knife/spoon  
$2.00/setting

SERVING UTENSILS  
$1.00/each
T&A AT HOME

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

CELEBRATION DESSERTS

CARROT CAKE with cream cheese icing
serves 12-16 $65

CHOCOLATE CAKE with chocolate ganache
serves 12-16 $65
available gluten-free upon request

VANILLA COCONUT CAKE (vegan)
serves 12-16 $65

SEASONAL FRUIT GALETTE
serves 12-16 $65

TRADITIONAL ENGLISH TRIFLE
serves 6-8 $50

sponge cake, vanilla custard, fruit compote & meringue

T&A COOKIE BOXES
box of 12 $36

• T&A Classics
  - chocolate walnut sea salt || coconut macaroons || ginger molasses

• Chocolate Lovers
  - chocolate whales || chocolate walnut sea salt || chocolate bourbon squares

• Petites
  - brown butter pecan blondies || chocolate bourbon squares || tahini date balls

TIRAMISU
serves 8-12 $100

ladyfingers, mascarpone, decaf espresso, chocolate
TALBOTT & ARDING  
catering menu 2023

PICNIC MEALS
A choose-your-own-adventure approach to morning and midday meals.  
Perfect for corporate meetings, family gatherings, road trips & field trips alike!  

$25.00/person

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
T&A Favorites

Focaccia (V) $25
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
1 lb, 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 $14.95
each cake serves 2-4
Citrus Pound
Fresh Ginger
Rocky Road (GF)

Banana Bread $46
serves 8-12

Cardamom Almond Cake $37
serves 8-10

Brioche Pull-Apart Rolls $12
half dozen

A La Carte Pastries
Priced by the half dozen

Hand Pies $42
sweet apple or savory potato leek
Sausage Rolls $42
Seasonal Scones $33
Corn & Seasonal Fruit Muffins (GF) $33
Spinach and Bacon Individual Quiches $42