

Cobblestone Catering

Farm to Table Spring Wedding

BUTLERED HORS D'OEUVRES

Truffled Salvatore Riccota
Beet Crisp, Lemon Zest, Chive

Watermelon & Chevre Bite
Balsamic Syrup, Basil Sprout, Sea Salt

Belgian Endive
Roquefort Mousse, Candied Walnuts

Tiny Lobster Club
Tarragon Aioli, Bacon, Grape Tomato, Brioche

Meat & Potatoes
Tri-Tip Steak, Gaufrette Potato,
Sauce Béarnaise, Crisp Shallot

Mini Banh Mi
Vietnamese Seasoned Pork,
Mint Cilantro, Pickled Vegetables

B.L.T. Bites
Smoked Bacon, Cherry Tomatoes,
Romaine, Peppercorn Aioli

Mini Lamb Tamales
Lamb Shank, Orange Zest, Cumin, Roasted Garlic

FARMERS' TABLE BUFFET

Any vegetables, proteins and other ingredients were sourced
from farmers in the Tri State Area wherever possible.

Spring Leg of Lamb | Sullivan County
Table Carved, Garlic, Thyme and Rosemary, Pan Juices

Grilled Poussin | Washington County
"Under A Brick", Fennel and Coriander Spice,
Asparagus Salsa Verde

Sauteed Fluke | Suffolk County
Toasted Garlic, Fennel Vinaigrette

Organic Farro Provencal | Albany County
Summer Squash, Zucchini, Zucchini Flowers,
Capers, Roasted Tomatoes, Parmesan

Roasted Mixed Baby Potatoes | Delaware County
Savory, Caramelized Shallots, Sea Salt

Butter Lettuces | Columbia County
Heirloom Radish, Fava Beans, Ramps, Herb Crostini

Heirloom Tomatoes | Suffolk County
Buffalo Mozzarella, Charred Sweet Corn, Basil Oil

Mixed Beans | Delaware County
Runner Beans, Wax Beans, Green Beans,
Sweet Peas, Red Pearl Onions, Mint, Citrus Zest

Organic Beets | Columbia County
Kohlrabi, Goat Cheese, Micro Herbs,
Toasted Hazelnuts

RUSTIC PIES AND TARTS

Macerated Mixed Berries
and Sweet Cream

Peach Cobbler

Raspberry Buckle

Rustic Plum Galette

Wild Blueberry Tart

Flourless Chocolate
Hazelnut Torte