



Sample Menus

Cocktail Party (\$\$-\$\$\$)

(choice of six passed hors d'oeuvre and two platters)

Passed Hors D'oeuvre

Wasabi Shrimp Crackers

Mini Smoked Salmon Grilled Cheese

House-smoked, wild-caught salmon with artisan cheese

Mini Savory Elephant Ear Pastries

(foraged mushroom, artichoke with aged sheep cheeses, house cured tomato)

Figs in a blanket

tree ripened figs, in season, wrapped with sustainable artisan prosciutto

Crab Cakes

with house made tartar sauce, spicy bell pepper curry, or cocktail sauce

Mini Quiche

a blend of artisan cheeses with red bell pepper and pancetta

Rice studded Chinese Meatballs

pasture raised meats studded with organic brown rice, hot-sour sauce

Chicken skewers with smashed organic olive tapenade

Pork skewers with house made BBQ sauce

Heritage breed pork, seared and served with DR BBQ sauce

Chicken, Beef or Pork Satay

with spicy peanut sauce

Empanadas

chicken with chorizo, raisins and olives; pablano pepper and cheese; steak and chilies

Pork and beans, BBQ pork, avocado, bean, chipotle sauce

House-cured Wild Salmon

with cucumber jelly served on rye bread

Dressing Room Tomato Soup

with mini grilled cheese garnish

Seasonal Soup Shooters

heirloom tomato, creamy celery root, roasted pumpkin, curried squash with chutney

“Spoon it” food

Newman Says “Use a Spoon” chopped salad

Pumpkin tartar with sustainable trout caviar

Foraged mushroom and chestnut tapenade

Caramelized Onion & Ricotta Tartlets

Acorn Squash and Chorizo Tartlets

Assorted “Poppers”

Jalapeno peppers stuffed with house made sausage and artisan cheddar

Platters

Shrimp Cocktail

served with garden herb pesto, cocktail sauce and creamy horseradish

PL Newman’s Favorite Homemade Flour Tortilla Chips

served with salsa and KO’s guacamole and black bean & pumpkin salsa

Seasonal Raw, Roasted and Pickled Vegetables Crudité

Choice of served in roasted Wave Hill bread bowl with a choice of spinach and sunchoke dip, or
lemon hummus

OR (for mucho dinero):

sweet crab dip, sustainable mussels with saffron, Northrop’s lobster dip

Bruschetta Platter

(choice of 2-3)

fig and goat cheese, pumpkin and chestnut, foraged mushroom, black pepper & blood orange
marmalade with goat cheese, quince & gorgonzola, beet tartar with goat cheese



Dinner Party for 12 (\$\$) (60\$)

All dinner parties include Wave Hill bread service

APPETIZER

DR Beacon Baked Oysters

(can be served raw as well)

OR

Preserved Tomato Soup with Grilled Cheese Garnish

SALAD

Millstone Mix Salad

organic seasonal salad greens, sliced pears, candied pecans, dried cherries,
cranberry vinaigrette

ENTRÉE

(Choice of 2)

Seared Sunburst Trout

with apple-rosemary purée and roasted winter squash

Chocolate stout braised chicken leg

Roasted garlic mash, roasted veggies, stout jus

Dressing Room Beef Bolognese

with preserved tomato sauce, foraged mushrooms, truffled sheets cheese

Braised Pork Shoulder

with creamy Anson Mills grits and curry caramel



DESSERT

(choice of)

Caramel Apple Shortcakes
with brandy whipped cream

OR

Mini Brown Sugar Angel Food Cupcakes (now gluten-free!)
with house made vanilla ice cream and Andrew's local honey



Dinner Party for 12 (\$\$\$\$)

All dinner parties include Wave Hill bread service

APPETIZER

DR Missouri-Style Ribs

with pumpkin and dinosaur kale slaw

OR

Sustainable Yellowfin Tuna Tartar

with pickled winter veggies and flaxette crostini

SALAD

Newman says "Use a Spoon" Chopped Salad

seasonal variety of salad greens, fresh herbs, vegetables, fruits, artisan cheese and always something crisp – tossed in a delicious dressing, also made using seasonal, local ingredients

ENTRÉE

Choice of:

Wild-Caught Salmon

with braised leeks, baby candy and yellow beets, ginger miso glaze

Seared Dive-Caught Scallops

with warm quince chutney, crispy pork belly, cider jus

Grass-Fed Strip, Filet or Ribeye (depending on what the producer has available)

with seared winter greens, mashed heirloom potatoes and DR steak sauce

Roasted Loin of Heirloom Pork or Roasted duck (other game meats available per special request venison, pheasant, rabbit, etc. for an added cost)

with roasted winter squash and chestnuts caramelized with Andrew's local honey

DESSERT

Caramel Apple Shortcakes

With brandy whipped cream

OR

Mini Brown Sugar Angel Food Cupcakes (gluten-free!)

with house made vanilla ice cream and Andrew's local honey



Super Bowl Sunday Buffet for 30 (40\$ per person)

(choice of 2 plattered hors d'oeuvre from our hors d'oeuvre menu)

Mac & Cheese

DR Pork & Chicken Chili with artisan beans and Noble Amish cheddar

DR Cornbread with a local honey drizzle

DR Ribs (mucho dinero)

Chopped Salad

Pulled Pork Sliders

Wraps and subs with meats & cheeses

(Choice of 2)

Heritage baked ham with pleasant cow cheese, local lettuces and honey mustard

Grass-fed roast beef with roasted peppers, fresh horseradish mayo and house made fresh mozzarella

Connecticut chicken salad with pickled onions, dried cherries, and toasted almonds on house made focaccia bread

Roasted veggie wraps with fresh chèvre, micro herbs, blood orange dressing

Portobello Slider with caramelized onion and Bayley Hazen blue cheese

Red Cabbage Slaw

DR Chocolate Chip Cookies & Ice Cream

KO's Triple Chocolate Brownies

Please call the dressing room catering company for special menus and pricing.