

LITTLE BEAR GARDEN PARTY

STARTERS & BITES

GARDEN VEGGIE CRUDITE PLATTER

*Seasonal Selection of Vibrant Veggies
from Our Farming Partners with
Homemade Hummus Dipping Sauce*

\$100

FARM FRESH FRUIT BOARD

*Fresh Fruit and Berry Medley, Fresh
Mint Leaves, and Lavender Honey
Cream Cheese Dip \$100*

BRULEED FIG BITES

*Caramelized and Bruleed Fig
Bites Topped with Gouda and
Honey \$40/dozen*

HERBED RICOTTA BRUSCHETTA

*Classic Italian appetizer topped with
Herbed Ricotta, Roasted Cherry
Tomatoes, and a Balsamic Reduction.
\$36/dozen*

BRIE AND LAVENDER HONEY CROSTINI

*Sliced Baguette, Creamy Brie
Topped with Raspberry and
Lavender-Infused Honey \$42/dozen*

PROSCIUTTO WRAPPED ASPARAGUS

*Garden Asparagus, Crispy
Prosciutto and Garlic Herb
Cream Cheese \$45/dozen*



LITTLE BEAR GARDEN PARTY

GARDEN FRESH SALADS

Platter Feeds 30

All Salads may be made vegan

PICK 1 - 2

LEMONY GARBANZO CHOPPED SALAD

*Fresh Citrus, Chopped Lettuce,
Persian Cucumber, Radish, Red
Onion, Mint, Garbanzo Bean, Pita
Crouton, Goat Cheese Lemon Honey
Red-Wine Dressing \$80*

THAI BASIL WATERMELON SALAD

*Fresh Watermelon and Thai
Basil, Arugula, Grated
Parmesan and Balsamic
Reduction \$65*

GREEN GODDESS POTATO SALAD

*Red Skin Potato, Tarragon, Fresh
Chives and Parsley, Aioli, Topped
with Radish \$55*

EDIBLE FLOWERS & GREENS SALAD

*Garden Greens, Edible
Flower Petals, Blueberries,
Toasted Walnuts, Lemon
Poppyseed Vinaigrette \$75*

STRAWBERRY SPINACH SALAD

*Spinach Leaves, Sliced
Strawberries, Feta Cheese,
and Candied Pecans with a
Balsamic Vinaigrette \$75*

GARDEN BEET AND CHEVRE

*Organic Colored Beets,
Fennel Greens Medley,
Chevre, Candied Pecans,
Citrus Segment \$75*

SPRING 2024



LITTLE BEAR GARDEN PARTY

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ENTREES & SIDES
(PICK 2-3)

Half Pan Feeds 25/Full feeds 50

**SAFFRON INFUSED COUSCOUS
WITH ROASTED VEGETABLES**

*Seasonal Root Veggie Medley, Tender
Couscous and Saffron Herb Oil*
\$100/\$175

LEMONY THYME ROAST CHICKEN

*Roasted Chicken Breast in a Lemon
Thyme Marinade* \$185/\$300

GARDEN PEA AND MINT RISOTTO

*Creamy Risotto Infused with Mint,
English Garden Pea, Garlic and Fresh
Parsley*
\$150/\$295

**WILD MUSHROOM AND SPINACH
GALETTE**

*Rustic Galette Filled with a Savory
Medley of Wild Mushrooms, Spinach,
and Goat Cheese* \$175/\$300

SPRING 2024



LITTLE BEAR GARDEN PARTY

ENTREES & SIDES

Half Pan Feeds 25/Full feeds 50

MEDITERRANEAN BEEF SKEWERS

Rosemary Marinated Beef with Grilled Peppers and Onions, Served with Tahini

\$96/dozen

ARTICHOKE AND PROSCIUTTO CAPONATA FLATBREAD

Artichoke Hearts, Crisp Prosciutto, Sicilian Eggplant Caponata, Tomato, Ricotta and Herb \$150/\$300

CRISPY SMASHED POTATOES WITH CHIMICHURRI

Yukon Gold, Hand Smashed with Homemade Chimichurri \$60/\$120

PORK LEMONGRASS LETTUCE WRAPS

Lemongrass Marinated Ground Pork, Ginger, Shallot, Lettuce on Side

\$200/\$350

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