



**SPICE**

— CATERING CO. —



# WEDDING GUIDE

---

2 0 2 1 - 2 0 2 2 S E A S O N



# THE SPICE EXPERIENCE



From cocktails through cake cutting, Spice is dedicated to bringing your wedding vision to life in exquisite detail. We know that planning your big day can be overwhelming and we're here to manage all planning considerations, so the experience is joyful and stress-free {okay, low-stress} for you and your partner. From menu and bar creation, to providing an incredible culinary + service team, to coordinating rentals + vendors, our Event Curators know their stuff and approach your event with a perfectionist eye. Our seasonal menus come to life in vibrant dishes that reflect our commitment to regional sourcing and promise to stand out as “the best food you’ve ever had at a wedding” {actual quote, too many times to count}.

---

## A COUPLE QUICK TIPS FOR NAVIGATING THE GUIDE:

- All tables of contents are clickable - start in the main table of contents and click on the package you'd like to explore, then click on the season to get to that menu.
- Want to return to the main table of contents without scrolling? Click on “2021-2022 Season” in the footer of any page.
- Not sure which package to explore first? Page I is a side-by-side comparison of our packages and includes pricing.
- Pricing for all dinner packages is just for food – labor, rental equipment + fees are added in once we get a clearer vision for the needs of your big day.
- Yes! All these images are our food!





# C O N T E N T S

---

<b>WEDDING DINNER PACKAGES</b> . . . . .	<b>01</b>
PLATED • BUFFET • FAMILY STYLE • SEASONS	
<b>SEEDLING MENU</b> . . . . .	<b>02</b>
SPRING • SUMMER • FALL • WINTER	
<b>SPROUT MENU</b> . . . . .	<b>15</b>
SPRING • SUMMER • FALL • WINTER	
<b>BLOOM MENU</b> . . . . .	<b>28</b>
SPRING • SUMMER • FALL • WINTER	
<b>ACCOUTREMENTS</b> . . . . .	<b>41</b>
DESSERTS • BEVERAGES • COCKTAIL WASHES • BAR PACKAGES • TASTINGS • VENDORS	
<b>DÉCOR</b> . . . . .	<b>48</b>
RUSTIC BOTANICAL • VINTAGE • INDUSTRIAL • MODERN	
<b>FEATURED VENUES</b> . . . . .	<b>53</b>
SPICE ACRES • THE LANTERN ROOM • GORDON GREEN	



# WEDDING DINNER PACKAGES



## PLATED

|

### SEEDLING PLATED

*\$49 per guest*

Two Passed Hors D'oeuvres  
One Plated Salad  
Two Plated Entrée Options

### SPROUT PLATED

*\$59 per guest*

Stationary Hors D'oeuvres Display  
Two Passed Hors D'oeuvres  
One Plated Salad  
Two Plated Entrée Options  
Bread Service

### BLOOM PLATED

*\$69 per guest*

Stationary Hors D'oeuvres Display  
Three Passed Hors D'oeuvres  
One Plated Salad  
Three Plated Entrée Options  
*Elevated Entrée Options*  
Bread Service

## BUFFET

|

### SEEDLING BUFFET

*\$53.50 per guest*

Two Passed Hors D'oeuvres  
*Dinner Buffet including:*  
One Seasonal Salad  
Two Entrées + Two Sides

### SPROUT BUFFET

*\$64.50 per guest*

Stationary Hors D'oeuvres Display  
Two Passed Hors D'oeuvres  
*Dinner Buffet including:*  
One Seasonal Salad  
Two Entrées + Two Sides  
Bread Service

### BLOOM BUFFET

*\$75.50 per guest*

Stationary Hors D'oeuvres Display  
Three Passed Hors D'oeuvres  
*Dinner Buffet including:*  
One Seasonal Salad  
Three Entrées + Three Sides  
Bread Service

## FAMILY STYLE

|

### SEEDLING FAMILY STYLE

*\$56 per guest*

Two passed hors d'oeuvres  
One Seasonal Salad  
Two Entrées + Two Sides

### SPROUT FAMILY STYLE

*\$67 per guest*

Stationary Hors D'oeuvres Display  
Two Passed Hors D'oeuvres  
One Seasonal Salad  
Two Entrées + Two Sides  
Bread Service

### BLOOM FAMILY STYLE

*\$79 per guest*

Stationary Hors D'oeuvres Display  
Three Passed Hors D'oeuvres  
One Seasonal Salad  
Three Entrées + Three Sides  
Bread Service

## SPRING

|

April  
May  
June

## SUMMER

|

July  
August  
September

## FALL

|

October  
November

## WINTER

|

December  
January  
February  
March

# SEEDLING



## CONTENTS

---

<b>SPRING MENU</b> .....	03
<b>SUMMER MENU</b> .....	06
<b>FALL MENU</b> .....	09
<b>WINTER MENU</b> .....	12





# SEEDLING



## SPRING MENU OFFERINGS

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Spanakopita Tarts

Crispy onions

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

### SPRING SALADS

SELECT ONE OPTION

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish, chopped cucumber, marinated red onion, crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Hydro Head Lettuce

Wood grilled asparagus, marinated red onions, spiced crouton + buttermilk herb ranch

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$49 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT ONE OPTION

#### Roasted Carrots with Herb + Butter Baby Potatoes

#### Spring Onions, Pea Shoots + Cucumbers with Israeli Couscous

#### Grilled Spice Acres Asparagus with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Spring Peas + Carrots with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and spring onion + sunflower seed pesto

## BUFFET SELECTION

\$53.50 PER GUEST

## FAMILY STYLE SELECTION

\$56 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Carrots

Spring Onion, Pea Shoots + Cucumbers

Grilled Spice Acres Asparagus

Tuscan Kale + Spice Acres Garlic

Spring Peas + Carrots

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and spring onion + sunflower seed pesto





# SEEDLING

## SUMMER MENU OFFERINGS

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### Spanakopita Tarts

Crispy onions

#### B.L.T. Bites

Ohio bacon, micro green,  
tomato + aioli on house crostini

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

#### House Made Empanada

Chorizo + cheese with house  
hot sauce, crema + cilantro

### SUMMER SALADS

SELECT ONE OPTION

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish,  
chopped cucumber, pickled peppers,  
crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit,  
candied nuts + Spice Acres  
honey vinaigrette

#### Hydro Head Lettuce

Cherry tomatoes, marinated red  
onions, spiced crouton +  
buttermilk herb ranch

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$49 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT ONE OPTION

**Tomato + Sweet corn Salad with Herb + Butter Baby Potatoes**

**Roasted Summer Vegetable Couscous with Garden Herbs**

**Zucchini + Basil with Cheesy Polenta**

**Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes**

**Roasted Onion Broccolini with Wild Rice Pilaf**

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

### Grilled Eggplant "Steak"

Garlicky greens + grains with herbed tahina



## BUFFET SELECTION

\$53.50 PER GUEST

## FAMILY STYLE SELECTION

\$56 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Tomato + Sweet Corn Salad

Roasted Summer Vegetables

Zucchini + Basil

Tuscan Kale + Spice Acres Garlic

Roasted Onion Broccolini

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Grilled Eggplant “Steak”

Garlicky greens + grains with herbed tahina





# SEEDLING



## AUTUMN MENU OFFERINGS

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### Spanakopita Tarts

Crispy onions

### AUTUMN SALADS

SELECT ONE OPTION

#### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Autumn Kale Salad

Shaved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$49 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT ONE OPTION

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto

## BUFFET SELECTION

\$53.50 PER GUEST

## FAMILY STYLE SELECTION

\$56 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto





# SEEDLING



## WINTER MENU OFFERINGS

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Spanakopita Tarts

Crispy onions

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

### WINTER SALADS

SELECT ONE OPTION

#### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Winter Kale Salad

Shaved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$49 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT ONE OPTION

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto

## BUFFET SELECTION

\$53.50 PER GUEST

## FAMILY STYLE SELECTION

\$56 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto



# S P R O U T



## C O N T E N T S

---

<b>SPRING MENU</b> .....	16
<b>SUMMER MENU</b> .....	19
<b>FALL MENU</b> .....	22
<b>WINTER MENU</b> .....	25



# SPROUT

## SPRING MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Cheese + Crudit  Display

Assorted local cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Spring Onion + Feta Fritters

Cucumber raita

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### Polenta Fries (gf)

Spicy remoulade

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Mushroom Beignet

Honey goat cheese crema

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Spanakopita Tarts

Crispy onions

### SPRING SALADS

SELECT ONE OPTION

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish, chopped cucumber, marinated red onion, crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Hydro Head Lettuce

Wood grilled asparagus, marinated red onions + spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$59 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT ONE OPTION

#### Roasted Carrots with Herb + Butter Baby Potatoes

#### Spring Onions, Pea Shoots + Cucumbers with Israeli Couscous

#### Grilled Spice Acres Asparagus with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Spring Peas + Carrots with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and spring onion + sunflower seed pesto

## BUFFET SELECTION

\$64.50 PER GUEST

## FAMILY STYLE SELECTION

\$67 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Carrots

Spring Onion, Pea Shoots + Cucumbers

Grilled Spice Acres Asparagus

Tuscan Kale + Spice Acres Garlic

Spring Peas + Carrots

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and spring onion + sunflower seed pesto





# SPROUT

## SUMMER MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Cheese + Crudité Display

Assorted local cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Poblano + Corn Fritters

Cumin lime crema

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Polenta Fries (gf)

Spicy remoulade

#### BBQ Meatball

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Spanakopita Tarts

Crispy onions

#### Mushroom Beignet

Honey goat cheese crema

### SUMMER SALADS

SELECT ONE OPTION

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish, chopped cucumber, pickled peppers, crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Hydro Head Lettuce

Cherry tomatoes, marinated red onions, spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$59 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT TWO OPTIONS

**Tomato + Sweet Corn Salad with Herb + Butter Baby Potatoes**

**Roasted Summer Vegetable Couscous with Garden Herbs**

**Zucchini + Basil with Cheesy Polenta**

**Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes**

**Roasted Root Vegetables with Wild Rice Pilaf**

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

### Grilled Eggplant “Steak”

Garlicky greens + grains with herbed tahina

## BUFFET SELECTION

\$64.50 PER GUEST

## FAMILY STYLE SELECTION

\$67 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

#### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Tomato + Sweet Corn Salad

Roasted Summer Vegetables

Zucchini + Basil

Tuscan Kale + Spice Acres Garlic

Roasted Onion Broccolini

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Grilled Eggplant “Steak”

Garlicky greens + grains with herbed tahina



# SPROUT

## AUTUMN MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Cheese + Crudité Display

Assorted local cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Sweet Potato Fritters

Honey goat cheese crema

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Mushroom Beignet

Honey goat cheese crema

#### BBQ Meatball

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Spanakopita Tarts

Crispy onions

#### Polenta Fries (gf)

Spicy remoulade

### AUTUMN SALADS

SELECT ONE OPTION

#### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Autumn Kale Salad

Shaved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

2021 - 2022 SEASON



# PLATED SELECTION

\$59 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT TWO OPTIONS

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto

## BUFFET SELECTION

\$64.50 PER GUEST

## FAMILY STYLE SELECTION

\$67 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto



# SPROUT

## WINTER MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Cheese + Crudité Display

Assorted local cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT TWO OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Sweet Potato Fritters

Honey goat cheese crema

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Mushroom Beignet

Honey goat cheese crema

#### BBQ Meatball

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Spanakopita Tarts

Crispy onions

#### Polenta Fries (gf)

Spicy remoulade

### WINTER SALADS

SELECT ONE OPTION

#### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Winter Kale Salad

Shaved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

2021 - 2022 SEASON

# PLATED SELECTION

\$59 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT TWO OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

## PLATED ENTRÉE SETS

SELECT TWO OPTIONS

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto



## BUFFET SELECTION

\$64.50 PER GUEST

## FAMILY STYLE SELECTION

\$67 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT TWO OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

### SIDE DISHES

SELECT TWO OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto

# B L O O M



## C O N T E N T S

---

<b>SPRING MENU</b> .....	29
<b>SUMMER MENU</b> .....	32
<b>FALL MENU</b> .....	35
<b>WINTER MENU</b> .....	38



# B L O O M

## SPRING MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Meat + Cheese and Crudit  Display

Assorted local meat + cheeses, seasonal vegetables with garden composto and caramelized onion + herb dips. Served with fresh and dried local fruits, sweet vs. salted pecans, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT THREE OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Spring Onion + Feta Fritter

Cucumber raita

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Mushroom Beignet

Honey goat cheese crema

#### Grilled Mushroom Ravioli

Tossed with parmesan and fresh herbs

#### Cornmeal Walleye Bites (gf)

Pickled ramp tartar sauce

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### BBQ Meatball

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Sword Fight (gf)

Miso marinated chicken + beef skewers, chili crisp drizzle, cilantro

#### Spanakopita Tarts

Crispy onions

#### Polenta Fries (gf)

Spicy remoulade

### SPRING SALADS

SELECT ONE OPTION

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish, chopped cucumber, marinated red onion, crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Hydro Head Lettuce

Wood grilled asparagus, marinated red onions, spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

## PLATED SELECTION

\$69 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT THREE OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

##### Seared Walleye

Herb garden beurre blanc

### PLATED ENTRÉE SETS

SELECT THREE OPTIONS

##### Roasted Carrots with Herb + Butter Baby Potatoes

##### Spring Onions, Pea Shoots + Cucumbers with Israeli Couscous

##### Grilled Spice Acres Asparagus with Cheesy Polenta

##### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

##### Spring Peas + Carrots with Wild Rice Pilaf

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

##### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

##### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and Spring onion + sunflower seed pesto



## BUFFET SELECTION

\$75.50 PER GUEST

## FAMILY STYLE SELECTION

\$79 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT THREE OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

##### Seared Walleye

Herb garden beurre blanc

### SIDE DISHES

SELECT THREE OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Carrots

Spring Onion, Pea Shoots + Cucumbers

Grilled Spice Acres Asparagus

Tuscan Kale + Spice Acres Garlic

Spring Peas + Carrots

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Spring Pea “Risotto”

Quinoa, farrow + amaranth blend with seasonal greens and spring onion + sunflower seed pesto



# B L O O M

## S U M M E R M E N U O F F E R I N G S

### STATIONARY HORS D'OEUVRES

#### Local Meat + Cheese and Crudit  Display

Assorted local meat + cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, sweet vs. salted pecans, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELE CT T H R E E O P T I O N S

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel

Yogurt + sumac molasses

#### Poblano + Corn Fritters

Honey goat cheese crema

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Grilled Mushroom Ravioli

Tossed with parmesan + fresh herbs

#### Cornmeal Walleye Bites (gf)

Pickled ramp tartar sauce

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### Polenta Fries (gf)

Spicy remoulade

#### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

#### B.L.T. Bites

Ohio bacon, micro green, tomato + aioli on house crostini

#### Skewer Duo (gf)

Miso marinated chicken + beef skewers, chili crisp drizzle, cilantro

#### Spanakopita Tarts

Crispy onions

### S U M M E R S A L A D S

SELE CT O N E O P T I O N

#### Crunchy Crudo

Seasonal greens, rainbow carrots, radish, chopped cucumber, marinated red onion, crispy chickpea + feta vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Hydro Head Lettuce

Marinated cherry tomatoes, red onions, spiced crouton + buttermilk herb ranch

### B R E A D S E R V I C E

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

# PLATED SELECTION

\$69 PER GUEST

## ENTRÉE OFFERINGS

### PROTEINS

SELECT THREE OPTIONS



#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

#### Seared Walleye

Herb garden beurre blanc

## PLATED ENTRÉE SETS

SELECT THREE OPTIONS

Tomato + Sweet Corn Salad with Herb + Butter Baby Potatoes

Roasted Summer Vegetable Couscous with Garden Herbs

Zucchini + Basil with Cheesy Polenta

Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

Roasted Onion Broccolini with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Grilled Eggplant “Steak”

Garlicky greens + grains with herbed tahina

## BUFFET SELECTION

\$75.50 PER GUEST

## FAMILY STYLE SELECTION

\$79 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT THREE OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

##### Seared Walleye

Herb garden beurre blanc

### SIDE DISHES

SELECT THREE OPTIONS

#### STARCHES

Herb + Butter Baby Potatoes

Israeli Couscous

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Tomato + Sweet Corn Salad

Roasted Summer Vegetables

Zucchini + Basil

Tuscan Kale + Spice Acres Garlic

Roasted Onion Broccolini

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Firecracker Rice Noodles

Julienne vegetables, Spice Acres mushrooms + house chili crisp

#### Grilled Eggplant "Steak"

Garlicky greens + grains with herbed tahina





# B L O O M

## AUTUMN MENU OFFERINGS

### STATIONARY HORS D'OEUVRES

#### Local Meat + Cheese and Crudit  Display

Assorted local meat + cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, sweet vs. salted pecans, and house cracker + crostini

### PASSED HORS D'OEUVRES

SELECT THREE OPTIONS

#### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

#### Beet Falafel (v/gf)

Green garlic tahina

#### Sweet Potato Fritters

Honey goat cheese crema

#### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

#### Mushroom Beignet

Honey goat cheese crema

#### Grilled Mushroom Ravioli

Tossed with parmesan + fresh herbs

#### Cornmeal Walleye Bites (gf)

Pickled ramp tartar sauce

#### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

#### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

#### BBQ Meatball

Local pork + beef, cider molasses bbq sauce

#### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

#### Skewer Duo (gf)

Miso marinated chicken + beef skewers, chili crisp drizzle, cilantro

#### Spanakopita Tarts

Crispy onions

#### Polenta Fries (gf)

Spicy remoulade

### AUTUMN SALADS

SELECT ONE OPTION

#### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

#### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

#### Autumn Kale Salad

Saved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

### BREAD SERVICE

#### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free

# PLATE D SELECTION

\$69 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT THREE OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

#### Seared Walleye

Herb garden beurre blanc

## PLATED ENTRÉE SETS

SELECT THREE OPTIONS

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto

## BUFFET SELECTION

\$75.50 PER GUEST

## FAMILY STYLE SELECTION

\$79 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT THREE OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

##### Seared Walleye

Herb garden beurre blanc

### SIDE DISHES

SELECT THREE OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Fall Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with autumn greens + pumpkin seed pesto



# WINTER MENU OFFERINGS

## STATIONARY HORS D'OEUVRES

### Local Meat + Cheese and Crudité Display

Assorted local meat + cheeses, seasonal vegetables with garden compesto and caramelized onion + herb dips. Served with fresh and dried local fruits, sweet vs. salted pecans, and house cracker + crostini

## PASSED HORS D'OEUVRES

SELECT THREE OPTIONS

### Cheddar Gougeres

Baked cheddar puff, sea salt + fresh herbs

### Beet Falafel (v/gf)

Green garlic tahina

### Sweet Potato Fritters

Honey goat cheese crema

### Deviled Eggs (gf)

Local eggs, aioli, pickles, mustard + paprika

### Mushroom Beignet

Honey goat cheese crema

### Grilled Mushroom Ravioli

Tossed with parmesan + fresh herbs

### Cornmeal Walleye Bites (gf)

Pickled ramp tartar sauce

### Whipped Local Chevre (gf)

Minted fruit, sorghum, puffed rice

### House Made Empanada

Chorizo + cheese with house hot sauce, crema + cilantro

### BBQ Meatball (gf)

Local pork + beef, cider molasses bbq sauce

### Curried Carrot Bite (v/gf)

Sunflower seed dukkha on seeded rice puff

### Skewer Duo (gf)

Miso marinated chicken + beef skewers, chili crisp drizzle, cilantro

### Spanakopita Tarts

Crispy onions

### Polenta Fries (gf)

Spicy remoulade

## WINTER SALADS

SELECT ONE OPTION

### Roasted Squash Salad

Hearty greens, roasted seasonal squashes, crispy chickpea, dried fruit + cider vinaigrette

### Sweets + Greens

Ohio goat cheese, local fruit, candied nuts + Spice Acres honey vinaigrette

### Winter Kale Salad

Saved fennel, marinated red onions, spiced crouton + buttermilk herb ranch

## BREAD SERVICE

### House Made Herbed Focaccia

With whipped local butter

(v) = Vegan (gf) = Gluten Free



# PLATED SELECTION

\$69 PER GUEST



## ENTRÉE OFFERINGS

### PROTEINS

SELECT THREE OPTIONS

#### Wood Grilled Airline Chicken Breast

Herb garden jus

#### Braised Beef Brisket

Scallion jus

#### Wood Roasted Pork Loin

Whole grain mustard jus

#### Seared Walleye

Herb garden beurre blanc

## PLATED ENTRÉE SETS

SELECT THREE OPTIONS

#### Roasted Brussels Sprouts with Smashed Sweet Potatoes

#### Caramelized Fall Squash with Local Grain “Risotto”

#### Tri-Colored Cauliflower with Cheesy Polenta

#### Tuscan Kale + Spice Acres Garlic with Buttermilk Mashed Potatoes

#### Roasted Root Vegetables with Wild Rice Pilaf

## VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto

## BUFFET SELECTION

\$75.50 PER GUEST

## FAMILY STYLE SELECTION

\$79 PER GUEST



### ENTRÉE OFFERINGS

#### PROTEINS

SELECT THREE OPTIONS

##### Wood Grilled Airline Chicken Breast

Herb garden jus

##### Braised Beef Brisket

Scallion jus

##### Wood Roasted Pork Loin

Whole grain mustard jus

##### Seared Walleye

Herb garden beurre blanc

### SIDE DISHES

SELECT THREE OPTIONS

#### STARCHES

Smashed Sweet Potatoes

Local Grain “Risotto”

Cheesy Polenta

Buttermilk Mashed Potatoes

Wild Rice Pilaf

#### VEGETABLES

Roasted Brussels Sprouts

Caramelized Fall Squash

Tri-Colored Cauliflower

Tuscan Kale + Spice Acres Garlic

Roasted Root Vegetables

### VEGAN + GLUTEN FREE PLATED OPTIONS

SELECT ONE OPTION FOR GUESTS WITH DIETARY RESTRICTIONS

#### Winter Squash Curry

Glass noodles garnished with scallion, cilantro, lime + house chili crisp

#### Wild Mushroom “Risotto”

Quinoa, farrow + amaranth blend with winter greens + pumpkin seed pesto

# A C C O U T R E M E N T S



## C O N T E N T S

---

<b>MINI DESSERT</b> .....	42
<b>BEVERAGE PACKAGES</b> .....	43
<b>COCKTAIL WASHES</b> .....	44
<b>BAR PACKAGES</b> .....	45
<b>TASTINGS</b> .....	46
<b>VENDORS WE LOVE</b> .....	47



# MINI DESSERTS



<b>Mini Cupcakes</b>	<b>\$26.00</b>
<b>Macarons (GF)</b>	<b>\$36.00</b>
<b>Tartlets - 1"</b>	<b>\$26.00</b>
<b>Tartlets - 2"</b>	<b>\$36.00</b>
<b>Profiterole</b>	<b>\$32.00</b>
<b>Shooters</b>	<b>\$36.00</b>
<b>Double Choc. Brownie</b>	<b>\$14.00</b>
<b>Caramel Nut Bar</b>	<b>\$14.00</b>

<b>Apple Oat Bar</b>	<b>\$14.00</b>
<b>Lemon Bar</b>	<b>\$14.00</b>
<b>Cherry Brownie</b>	<b>\$14.00</b>
<b>Rice Krispie</b>	<b>\$14.00</b>
<b>Cowboy Cookie</b>	<b>\$14.00</b>
<b>PB Sandwich Cookie (GF)</b>	<b>\$22.00</b>
<b>Other Cookies</b>	<b>\$14.00</b>
<b>Custom Cookie Flavors</b>	<b>\$16.00</b>

*All desserts supplied by Luna Bakery and are priced by the dozen*







# BEVERAGE PACKAGES

---

## FULL BAR SERVICE

\$4.5 PER GUEST

COKE | DIET | GINGER ALE | SPRITE | BOTTLED WATER | SELTZER + TONIC

Unlimited Ice Service, Lemons, Limes, Cherries, Olives, Vermouth, Triple Sec, Bitters  
Beverage Napkins, Straws + all other bar equipment included

---

## COFFEE + TEA SERVICE

\$3 PER GUEST

REGULAR + DECAF COFFEE | ASSORTED LOCAL TEAS

Assorted sugars + cream included



# COCKTAIL WASHES

## SIGNATURE DRINKS FOR EVERY SEASON

### SPRING

|

CUCUMBER MARGARITA  
STRAWBERRY SAGE LEMONADE  
CUCUMBER MINT LIMEADE  
GRAPEFRUIT BASIL LIMEADE

### FALL

|

CHAI APPLE MULE  
PEAR ROSEMARY MULE  
CRANBERRY APPLE CIDER MULE  
CRANBERRY LEMONADE

### SUMMER

|

PEACH COLD BREW TEA  
BLACKBERRY LEMONADE  
PINEAPPLE MULE  
WATERMELON CUCUMBER MARGARITA

### WINTER

|

MAPLE MULE  
CRANBERRY COLD BREW TEA  
PEAR ROSEMARY MULE

\$3.50 PER GUEST

*Ask your event curator about liquor selections that pair well with each flavor profile*





# BAR PACKAGES

## BLOOM

\$50 PER GUEST

2 house wines  
2 premium wines  
1 domestic beer  
2 local/craft beers  
Cocktail selections made with the  
following spirits:

SELECT 4 OF THE 6  
Tito's vodka • Tanqueray gin • Bacardi rum  
Jameson whiskey • Espolon tequila • Dewar's scotch

+ TWO ADDITION PREMIUM LABELS  
{Ask your Event Curator for list}

## SPROUT

\$38 PER GUEST

2 house wines  
1 domestic beer  
1 local/craft beer  
Cocktail selections made with the  
following spirits:

Tito's vodka • Tanqueray gin • Bacardi rum  
Jameson whiskey • Espolon tequila • Dewar's scotch

## SEEDLING \*

\$29 PER GUEST

4 house wines  
1 domestic beer  
2 local/craft beers

*\*add one house liquor for an additional \$5 per guest*

*Specific spirit selections are available through your Event Curator*

*Based on 5-hour service*





# TASTINGS



**JOIN US IN OUR BRAND NEW TASTING ROOM TO EXPLORE MENU OPTIONS AND DECIDE WHAT DISHES BEST SUIT YOUR BIG DAY.**

BASED ON THE PACKAGE YOU'VE CHOSEN, HERE IS WHAT YOU CAN EXPECT AT YOUR TASTING:

## SEEDLING PACKAGE

Three Passed Appetizers

Two Salads

Plated: Three Proteins + Two Sets

Buffet: Three Proteins + Four Sides

## SPROUT PACKAGE

Three Passed Appetizers

Two Salads

Plated: Three Proteins + Three Sets

Buffet: Three Proteins + Four Sides

## BLOOM PACKAGE

Four Passed Appetizers

Two Salads

Plated: Four Proteins + Four Sets

Buffet: Four Proteins + Four Sides

Tastings are complimentary for two guests upon booking Spice Catering Co. The tasting fee for non-booked clients and/or additional guests is \$50 per person.

Fees are due the day of the tasting, and a credit card must be on file in advance. We kindly ask that you limit the number of guests at your tasting to four.







# VENDORS WE LOVE

## FEATURED PARTNER

**BORROW**

CURATED FURNITURE + DESIGN

### FLOWERS + DESIGN

URBAN ORCHID

HEATHERLILY

MOLLY TAYLOR DESIGNS

WILD INTERIORS

JUST ADD ICE

### RENTALS + TENTING

EVENTSOURCE

LET'S ENTERTAIN

A ABLE RENTS

### PHOTOGRAPHY

SUZURAN PHOTOGRAPHY

LEFT OF CENTER PHOTOGRAPHY

GENEVIEVE NISLEY PHOTOGRAPHY

BLACK DOG PHOTOGRAPHY

### WEDDING PLANNERS

A CHARMING FETE

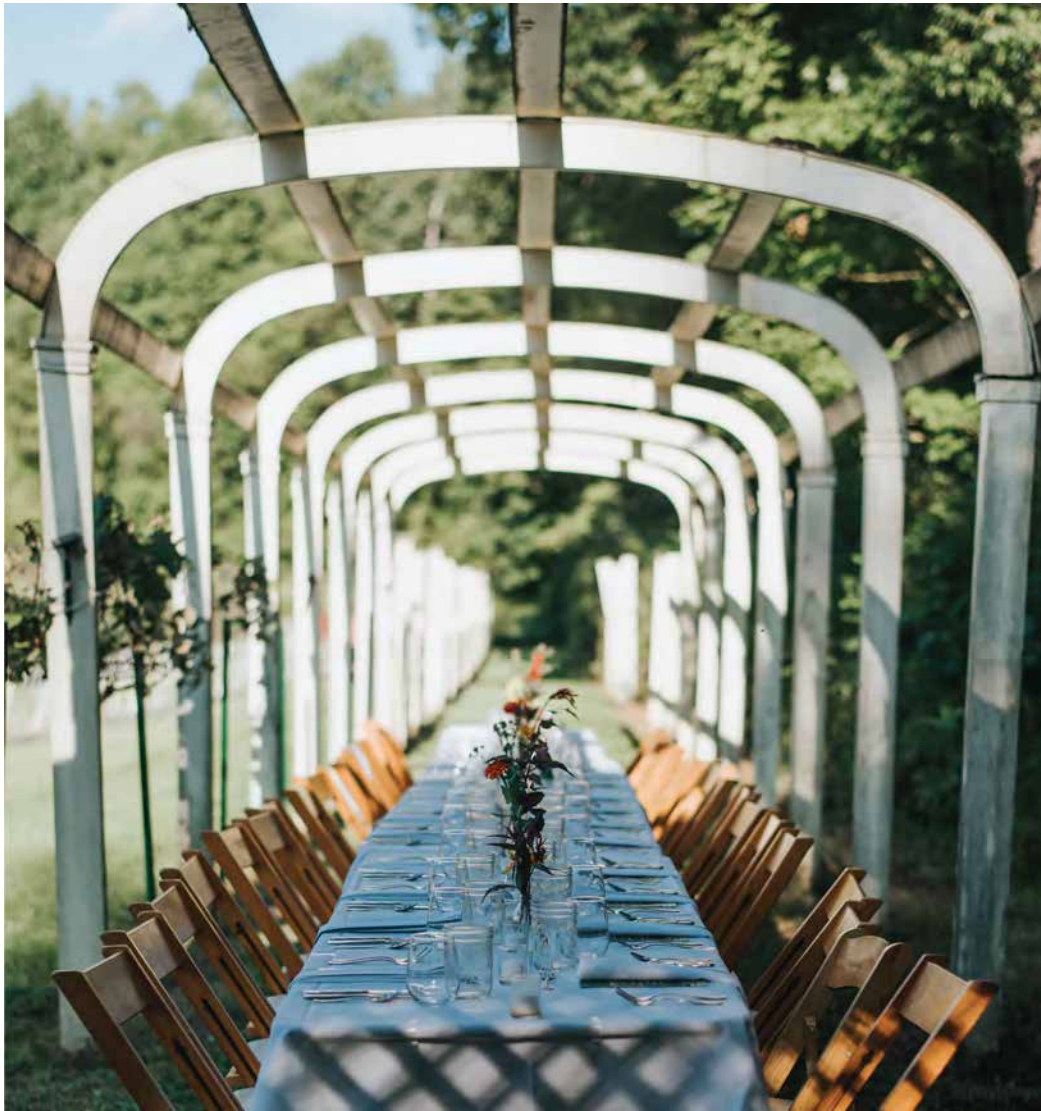
KIRKBRIDES WEDDING PLANNING + DESIGN

OAK + HONEY EVENTS



# D É C O R

Complimentary design pieces for all your food + beverage vignettes.



## C O N T E N T S

---

<b>R U S T I C   B O T A N I C A L</b> .....	<b>49</b>
<b>V I N T A G E</b> .....	<b>50</b>
<b>I N D U S T R I A L</b> .....	<b>51</b>
<b>M O D E R N</b> .....	<b>52</b>

Featured images are inspiration and not exact owned pieces.

2 0 2 1 - 2 0 2 2   S E A S O N



# R U S T I C   B O T A N I C A L



Bring the beauty of nature in to your event with design pieces from field + forest, found + foraged on our many adventures. Perfect for the couple that wants to float down the aisle on the season's breeze and dance the night away surrounded by lush greenery and woodsy magic.

## A E S T H E T I C

FOREST FOUND TREASURES

FRESH HERBS IN TERRACOTTA POTS

ORGANIC DESIGN ELEMENTS

LIVE EDGE WOODEN PLANKS

RIVER ROCKS

## D I S P L A Y   S P A C E S

DINNER BUFFETS  
+ STATIONS

HORS D'OEUVRES  
+ DESSERT STATIONS

BARS + COFFEE STATIONS

*We do not include guest table décor or design.*

# VINTAGE ECLECTIC



For the couple who loves patterns on patterns on patterns, mixed with old and new-found gems from grandma's house or the local consignment shop. The vintage eclectic package speaks to those who love to antique and want to deck out their reception in secondhand treasures.

## AESTHETIC

FRESH HERBS IN TERRACOTTA POTS

MISMATCHED CHINA, PATTERNS + FABRICS

ANTIQUE TREASURES

UPCYCLE DESIGN PIECES:  
BOOKS, CRATES, VINTAGE KITCHEN UTENSILS

## DISPLAY SPACES

DINNER BUFFETS  
+ STATIONS

HORS D'OEUVRES  
+ DESSERT STATIONS

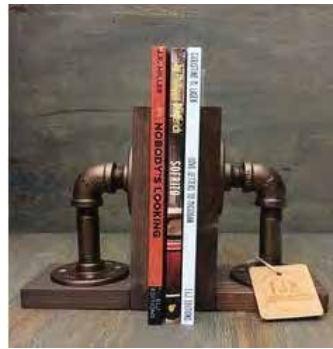
BARS + COFFEE STATIONS

*We do not include guest table décor or design.*

**\*\*Ask us about renting our vintage plate ware to complete the look!\*\***



# INDUSTRIAL



Fitting for those that love the city life, our industrial design package draws inspiration from the beauty in our city's raw elements + imperfections. This look combines elegance and edginess, works well with industrial style venues or adds character + contrast to any space.

## AESTHETIC

SLATE

BRICK

RAW METALS

WHEATGRASS CUBES

## DISPLAY SPACES

DINNER BUFFETS  
+ STATIONS

HORS D'OEUVRES  
+ DESSERT STATIONS

BARS + COFFEE STATIONS

*We do not include guest table décor or design.*



# M O D E R N



For the effortlessly stylish partners that prefer a fresh + airy look, our modern design package says a lot with a light touch. A modern couple has an eye for balance and envisions crisp visuals that create joyful energy for their big day.

## A E S T H E T I C

CLEAN LINES

GEOMETRICS

GLASS

RAW METALS

WHEATGRASS CUBES

## D I S P L A Y   S P A C E S

DINNER BUFFETS  
+ STATIONS

HORS D'OEUVRES  
+ DESSERT STATIONS

BARS + COFFEE STATIONS

*We do not include guest table décor or design.*

# FEATURED VENUES

SPICE ACRES • THE LANTERN ROOM • GORDON GREEN



*the*  
**LANTERN  
ROOM**

