



THE FOUNDRY

TABLE & TAP

EVENT MENU



HORS D'OEUVRES

Passed or Displayed - Pricing by the Piece

\$2.50

Mushroom Stuffed with Sausage
Maui Onion and Gruyere Cheese Tartlet
Pecan and Bran Crusted Chicken, Orange Horseradish Dipping Sauce
Deep Fried Seasonal Arancini (Rice Balls)
Pulled Pork BBQ, Pretzel Bread Croustade, Smoked Cheddar, Hot Mustard

\$2.75

Mediterranean Tuna Tartare on Potato Gaufrette
Carpaccio of Beef, Focaccia Crisp, Asiago
Duck Confit and Red Onion Aioli Salad

\$3.00

Oysters on the Half Shell, Cocktail Sauce, Mignonette, Horseradish, Lemon
Panko Fried Oysters, Sauce Ravigote

\$3.50

Chilled Shrimp Cocktail, Cocktail Sauce
Scallops Wrapped with Bacon
Deep-fried Coconut Shrimp, Sweet Thai Chili Sauce

\$4.00

Miniature Beef Wellington, Béarnaise Sauce
Miniature Crab Cakes, Old Bay Aioli

Display Only

Vegetable Crudité, Blue Cheese Dip - **\$2.5 pp**
Assorted Sliced Charcuterie, Assorted Condiments - **\$6 pp**
Assorted Sliced Cheese, Red Wine Mustard - **\$4 pp**
Assorted Sliced Artisanal Cheese, Assorted Condiments - **\$11 pp**

BUFFET MENU

The Foundry offers fully customizable buffet options and pricing is provided on a per portion basis – please contact us for planning and pricing. Our Chef is happy to assist you in determining selections and adequate portioning for your event.

Salads

\$8 pp

Truffle Potato Salad
Roasted Beet and Chevre Cheese Salad, Orange vinaigrette
Cucumber and Tomato Salad (*SEASONAL*)
Quinoa Salad
Wild Rice and Cranberry Salad Sliced
Tomato and Buffalo Mozzarella Capresi Salad (*SEASONAL*)
Watermelon and Feta Salad (*SEASONAL*)
Caesar Salad
Spinach, Strawberries, Red Onion, Chevre, Spiced Walnuts, Poppy Seed Dressing

Appetizers

French Fries, Herb & Cheese Seasoning - **\$ 3 pp**
Deviled Eggs, Dill, Pimento Cheese - **\$5 pp**
Hummus, House-Made Pita Chips - **\$7 pp**
Pork Belly Bites, Jalapeno, Bourbon Glaze (4 oz portion) - **\$5 pp**
Buffalo Chicken Bites (6 oz portion) - **\$6.5 pp**
Korean Fried Chicken Wings - **\$2 per wing**
Seared Ahi Tuna, Soba Noodles, Scallion Soy Vinaigrette (2 oz portion) - **\$15 pp**
Vegetable Crudités, Ranch Dressing - **\$2 pp**
Assorted Sliced Charcuterie - **\$6 pp**
Assorted Sliced Cheese and Crackers - **\$4 pp**
Assorted Artisanal Cheese - **\$11 pp**

Pasta, Risotto, Starches

Roasted Sweet Potato Steak Fries - **\$5 pp**
Pierogi Mashed Potatoes, Onion, Cheese - **\$6 pp**
Penne, Tomato Vodka Sauce, Basil - **\$7 pp**
Winter Risotto - Butternut Squash - **\$10 pp**
Fall Risotto— Wild Mushroom - **\$12 pp**
Orecchiette, Spicy Sausage, Broccoli Rabe - **\$12 pp**
Pappardelle, Elysian Fields Lamb Neck Puttanesca - **\$15 pp**

Main Courses

Grilled Skinless Boneless Chicken Breast (8 oz portion), Seasonal Vinaigrette - **\$10 pp**
Roasted Freebird Farms Chicken Breast (10 oz portion), Thyme Jus - **\$14 pp**
Crispy Pork Belly (8 oz portion), Salsa Verde - **\$10 pp**
Braised Brisket of Beef (6 oz portion) - **\$14 pp**
Bacon Wrapped Pork Tenderloin - **\$18 pp**
Grilled Sweet Prawns (8 oz portion shrimp), Roasted Garlic Butter - **\$18 pp**
Braised Beef Short Rib (7 oz portion), Sauce Bordelaise - **\$15 pp**
Blackened Filet of Grouper (3.5 oz portion), Scallion Beurre Blanc - **\$13 pp**
Grilled Skuna Bay Salmon (3.5 oz portion), Whole Grain Mustard Hollandaise - **\$10 pp**
Rosemary Roasted Rack of Lamb (8 oz portion), Roasted Garlic Demi-Glace - **\$28 pp**
Grilled Filet of Red Snapper (3.5 oz portion), Lemongrass Vinaigrette - **\$14 pp**
Whole Roasted Tenderloin of Beef (8 oz portion), Sauce Béarnais - **\$30 pp**
Seared Sea Scallops (3.5 oz portion), Lemon-Tarragon Emulsion - **\$24 pp**
Hickory Smoked Venison Loin (8 oz portion), Huckleberry Jus - **\$45 pp**

Slider Station

BBQ Pork, Carolina BBQ - **\$4 per piece**
Buffalo Chicken, Blue Cheese - **\$4 per piece**
Beef Sliders, LTOP, Thousand Island Dressing, American Cheese - **\$5 per piece**
Brisket, Pickled Red Onion - **\$5.5 per piece**
Spicy Crab Cake, Old Bay Mayo - **\$10 per piece**

Vegetables

\$6 pp

Grilled Season Vegetable
Caramelized Brussel Sprouts, Shallot, Bacon
Sage Roasted Root Vegetables
Cauliflower Au Gratin
Braised Greens
Garlic and Chili Broccoli Rabe

Dessert

\$9 pp

Vanilla Panna Cotta
Challah Bread Pudding, Bourbon Caramel
Crème Brulee
Seasonal Fruit Crumble
Chocolate Profiteroles, Chocolate Pastry Cream

Breakfast / Brunch

Cold

Assorted Bagels w/ Cream Cheese, Peanut Butter and Jam - **\$3 pp**
Smoked Salmon, Scallion Cream Cheese, Capers, Onion, Everything Bagel - **\$10 pp**
Yogurt w/ House Made Granola - **\$6 pp**
Assorted Seasonal Fruit Salad - **\$6 pp**
House Made Ricotta on Farmhouse Toast w/ Seasonal Fruit Compote - **\$8 pp**

Hot

Scrambled Eggs - **\$4 pp**
Eggs Benedict - **\$ 8 pp**
Creamy Crab and Tarragon Crepe - **\$16 pp**
Fried Egg, Capicola, American Cheese on English Muffin - **\$7 pp**

Sausage, Egg and Cheddar on Onion Ciabatta - **\$7 pp**

Anson Mills Steel Cut Oatmeal - **\$10 pp**

Cheddar Scallion Anson Mills Grits - **\$ 10 pp** (*add shrimp for \$ 8*)

French Toast (4 pieces) - **\$10 pp**

Cinnamon Bread Pudding - **\$10 pp**

Home Fries - **\$3 pp**

Hash Browns - **\$3 pp**

O'Brien Potatoes - **\$3 pp**

Bacon (4 oz portion) - **\$5 pp**

Sausage Links (4 oz portion) - **\$4 pp**

Sausage Patties (4 oz portion) - **\$4 pp**

Canadian Bacon (4 oz portion) - **\$4 pp**

Plated Menu

Entrée Price includes choice of: Salad or Appetizer, 2 Vegetables, Starch & Dessert

Entrées

\$35 pp (Vegetarian/Vegan)

Grilled Romaine Hearts, Lemon-Caper Vinaigrette
Braised Cabbage, Hazelnut-Dijon Cream
Grilled Cauliflower Steak, Salsa Verde
Persillade Crusted Roasted Eggplant Steak, Sweet Garlic Emulsion

\$40 pp

Panko Crusted Breast of Chicken, Seasonal Fruit Chutney
Sautéed Scaloppini of Chicken, Marsala-Basil Pan Jus
Roasted Freebird Farms Chicken Breast, Lemon-Thyme Demi-Glace
Grilled Breast of Chicken, Sauce Chimichurri

\$45 pp

Grilled Filet of Skuna Bay Salmon, Whole Grain Mustard Hollandaise
Blackened Filet of Grouper, Scallion Beurre Blanc
Grilled 8 oz Flat Iron of Beef, Matie D Butter
Roasted Pork Tenderloin, Seasonal Mostarda
Roasted Leg of Elysian Fields Lamb, Bagna Cauda Demi-Glace

\$50 pp

Tamarind Glazed Filet of Black Cod, Papaya Vinaigrette
Char-Broiled Hanger Steak, Brown Butter Vinaigrette

\$55 pp

Filet of Tuna a la Plancha, Sauce Romesco
Pan Fried Jumbo Lump Crab Cakes, Lemon-Chive Beurre Blanc

\$60 pp

Roasted Rack of Lamb, Garam Masala Demi-Glace
Grilled 8 oz Filet of Beef, Sauce Béarnaise
Grilled 10 oz Strip Loin, Roasted Garlic and Thyme Butter
Seared Sea Scallops, Lemon- Tarragon Emulsion

\$65 pp

Chargrilled Veal Chop, Orange-Fennel Demi-Glace
6 oz Filet of Venison Tenderloin, Huckleberry Demi-Glace

Appetizers

Pan-Fried Crab Cake, Old Bay Aioli, Potato Chowder (*\$5 surcharge*)
Penne, Smoked Chicken-Cajun Cream Sauce
Orecchiette, Spicy Sausage, Broccoli Rabe
Pappardelle, Elysian Fields Lamb Neck Puttanesca
Seared Sea Scallops, Basil Beurre Blanc, Boursin Cheese Grits (*\$10 surcharge*)
Braised Beef Short Rib, Truffle Jus, Roasted Garlic Polenta, Gremolata (*1-week notice*)
Seasonal Soup
Seasonal Risotto
Spring - Spring Pea Risotto, Mimolette cheese
Summer- Smoked Corn-Applewood Smoked Bacon Risotto, Parmesan
Fall - Butternut Squash Risotto, Asiago Cheese
Winter - Red Wine and Truffle Risotto, Romano cheese

Salads

Market Salad, Beer Vinaigrette, Seasonal Greens and Vegetables
Caesar Salad, 5-minute Egg, Parmesan Cracker
Wedge Salad, Blue Cheese Dressing, Crispy Bacon, Pickled Red Onion
Baby Arugula Salad, White Balsamic Vinaigrette, Shaved Fennel, Orange Segments
Roasted Beet Salad, Apple Cider Vinaigrette, Goat Cheese, Candied Walnuts

Vegetables

Caramelized Brussel Sprouts
Steamed Broccoli
Grilled Asparagus (Spring/Summer)
Creamed Corn (Summer)
Roasted Root Vegetable Medley (Fall/Winter)
Glazed Baby Carrot
Steamed Baby Bok Choy
Braised Greens
Steamed Haricot Vert
Grilled Broccolini

Starches

Roasted Fingerling Potatoes
Buttermilk-Chive Mashed Potatoes
Rice Pilaf
Asiago Polenta
Smoked Cheddar Grits
Mixed Grain Medley

Dessert

Vanilla Panna Cotta
Challah Bread Pudding, Bourbon Caramel
Crème Brulee
Seasonal Fruit Crumble
Chocolate Profiteroles, Chocolate Pastry Cream