TOGETHER & COMPANY
CATERING & EVENTS

Hors d'Oeuvres

MAC & CHEESE CUP
Sweet Carrot Mac 'N' Cheese served in a crisp parmesan cup. **VEG**

CORN SALSA CUP
Sweet Carrot Corn Salsa tossed with cotija cheese, served in a tortilla cup. **VEG**

CHARRED VEGETABLE SKEWER
Charred trio of seasonal vegetables skewered together with a maple cayenne drizzle. **V+/VEG/GF/DF**

SEASONAL SUCCOTASH CHIP
Seasonal succotash salad spooned over a Saratoga chip. **V+/VEG/GF/DF**

TOMATO PESTO PALMIER
Coin of flaky puff pastry spiraled with basil pesto and topped with fresh tomato bruschetta. **VEG**

SWEET CARROT
OHIO CHICKEN MEATBALL SKEWER
Signature Sweet Carrot Ohio Chicken Meatball simmered in Whoo Tang ginger sesame chili sauce.

PARMESAN HERB CHICKEN BITE
Parmesan & panko crusted fried chicken with lemon aioli dipping sauce.

CANDIED BACON MELON SKEWER
Thick cut candied bacon paired with fresh melon. **GF/DF**

PETITE BLT POTATO
Petite potatoes filled with sour cream, crispy bacon, roasted kale and pickled tomatoes. **GF**

SESAME SHRIMP SKEWER
Marinated shrimp brushed with sweet chili glaze. **GF/DF**

CLASSIC CRAB CAKE
Jumbo lump crab, panko crusted and served with lemon caper aioli.

TUNA POKE CRISP
Tuna poke with carrot-scallion slaw, garnished with toasted sesame seeds. **DF**

KAHLUA PORK CRISP
Roasted kahlua pork with grilled pineapple salsa and topped with chipotle lime aioli.

SHREDDED SHORT RIB CRISP
Shredded short rib with carrot-scallion slaw and topped with chipotle lime aioli.

BALSAMIC BEEF AND ROASTED TOMATO SKEWER
Balsamic beef skewered with an olive oil roasted tomato. **GF/DF**

"GET TOGETHER" PUB MIX
Savory & spicy pub mix.

Seasonal Menu
MARCH - JUNE

STRAWBERRY BASIL BRIE PHYLLO CUP
Strawberry preserves and double cream brie topped with a basil garnish. **VEG**

ENGLISH PEA ARANCINI
Fried rice fritter with Spring peas served with lemon aioli. **VEG**

SPRING TABBOULEH CUCUMBER CUP
Cucumber cup filled with a tabbouleh mix of Spring pea, chopped mint, parsley, tomato, and bulgar tossed with lemon juice and olive oil. **V+/VEG/DF**

SAMBAL PORK MEATBALL
Spicy pork meatball tossed in a sweet & sour glaze. **DF**

CHORIZO STUFFED PEPPERS
Petite peppers stuffed with spicy chorizo and drizzled with cilantro crema.

CHICKEN POTSTICKER
Chicken potsticker sautéed in sesame oil and served with yuzu dipping sauce. **DF**

PETITE CHICKEN SATAY
Chicken satay with raspberry thyme glaze. **GF/DF**

TENDERLOIN AU POIVRE
Peppercorn-crusted beef with blue cheese aioli on a kettle-style potato chip. **GF**

SMOKED BRISKET & TOMATO TART
Smoked brisket and tomato ragout in a mini tartlet.

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DIETARY NOTES
V+ *vegan* **VEG** *vegetarian* **GF** *gluten-free* **DF** *dairy-free*

TOGETHER & COMPANY
CATERING & EVENTS

Displays & Platters

MARINATED BEEF TENDERLOIN PLATTER
Marinated beef tenderloin, cooked to medium-rare, sliced and served with horseradish cream, roasted mushrooms, and fresh slider rolls. **DF**

ROASTED TURKEY PLATTER
Herb rubbed turkey breast, sliced and served with dijon mustard sauce, caramelized onions, and fresh slider rolls. **DF**

WHOLE ROASTED CHICKEN
Served whole or carved with BBQ sauce, pickled onions, and house Saratoga chips. **GF/DF**

WHOLE POACHED SALMON
Lemon and herb poached salmon, served whole with marinated cucumber, dill crema, and rye toast. **DF**

CLASSIC SHRIMP COCKTAIL
Poached and chilled shrimp, house cocktail sauce, and fresh lemon. **GF/DF**

ARTISAN CHEESE BOARD
Trio of domestic and imported artisan cheeses, marinated olives, dried and fresh berries, and flatbread crackers. **VEG**

CHARCUTERIE BOARD
Trio of domestic and imported meats, pickled vegetables, and flatbread crackers. **DF**

VEGETABLE CRUDITE
Roasted, pickled, and raw vegetables with our signature dill dip. **VEG/GF**

FRUIT & BERRY PLATTER
Assortment of seasonal fruit and berries. **V+/VEG/GF/DF**

Seasonal Menu
MARCH - JUNE

WATERMELON PIZZA
Picnic sliced watermelon topped with crumbled feta cheese, toasted pistachio crumble, and drizzled with balsamic reduction.
VEG/GF/contains nuts

SEASONAL FLATBREAD
Pickled ramp and shallot chutney, creamy goat cheese, and arugula pesto. **VEG**

CITRUS SHRIMP DIP
Poached shrimp with fresh cilantro, red onion, and cotija cheese, lemon-dill vinaigrette served chilled with tortilla chips. **GF**

Sliders & Dips

BUFFALO CHICKEN DIP
Slow roasted chicken folded into a blend of spicy buffalo sauce and cheese. Served warm with celery sticks and pretzel bites.

CHORIZO CRAB DIP
Hot and smoky chorizo and jumbo lump crab folded into a blend of sharp cheddar cheese. Served warm with tortilla chips. **GF**

SPINACH, KALE & ARTICHOKE DIP
Wilted greens and chopped artichokes blended with cream cheese. Served warm with tortilla chips. **VEG**

SALMON SLIDER
Seared salmon, caper aioli, fresh greens and pickled onion on a fresh slider bun. **DF**

FALAFEL SLIDER
Falafel patty, vegan aioli, lettuce, and pickled onion on a fresh slider bun. **V+/VEG/DF**

TENDERLOIN BUTTER SLIDER
Shaved beef tenderloin, horseradish cream, caramelized onion, fresh greens on a button slider bun.

TUSCAN MEATBALL BUTTON SLIDER
Traditional Italian meatball, mozzarella, and tomato pesto on a button slider bun.

MAPLE FRIED CHICKEN SLIDER
Slightly spicy fried chicken drizzled with Ohio maple syrup, fresh greens, sweet pickle, and remoulade sauce on a fresh slider bun.

MEDITERRANEAN DIP TRIO
Classic hummus, marinated olive tapenade, seasonal spread, and petite naan. **VEG/DF**

SEA SALT SARATOGA CHIPS & DIP
House fried potato chips and homemade chive dip. **VEG/GF**

SALSA TRIO
Traditional pico de gallo **(V+/VEG/GF/DF)**, *house corn salsa* **(VEG/GF)** *and salsa verde* **(V+/VEG/GF/DF)** *served with tortilla chips fried in-house* using locally-made Kokis tortillas* **(V+/VEG/GF/DF)**. **Items fried in-house may contain traces of gluten.*

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TOGETHER & COMPANY
CATERING & EVENTS

Entrées

Beef

SPLIT STRIP STEAK

SLICED TENDERLOIN

SHORT RIB

FILET MIGNON

Pork

CARAMELIZED PORK LOIN

Chicken

CHICKEN BREAST

AIRLINE BREAST

CHICKEN LEG QUARTER

Fish

SALMON

Specialty Sauces

Red Wine Demi
Best served with beef & pork. **GF/DF**

Tomato Caper Marmalade
Best served with beef & chicken.
V+/VEG/GF/DF

Dijon Glaze
Best served with pork, chicken, & fish. **V+/VEG/GF/DF**

Herbed Compound Butter
Best served with beef & fish. **VEG/GF**

Roasted Garlic Cream Sauce
Best served with pork, chicken, & fish. **VEG**

Caramelized Citrus Miso Jus
Best served with pork, chicken, & fish. **V+/VEG/GF/DF**

Seasonal Menu
MARCH - JUNE

Fish

MAHI MAHI

Vegetarian

CORN CUSTARD STUFFED TOMATO
Tomato shell filled with corn custard, roasted corn, carrots, onion, and barley then topped with fresh pico.
VEG

Specialty sauces

Chimichurri
Best served with beef & fish.
V+/VEG/GF/DF

Raspberry Thyme Marmalade
Best served with beef, pork, & chicken. **V+/VEG/GF/DF**

Vegan & Vegetarian Entrées

CAULIFLOWER STEAK
Herb roasted cauliflower steak with fresh pesto. **VEG/GF**

MEDITERRANEAN RED LENTIL PENNE
Al dente red lentil penne, wilted kale, roasted garbanzo beans, and toasted pine nuts tossed in a blistered tomato jus.
V+/VEG/GF/DF/contains nuts

PASTA PRIMAVERA
Al dente pasta, wilted greens, and roasted vegetables tossed with garlic herb oil. **V+/VEG/DF**

TOGETHER & COMPANY
CATERING & EVENTS

Sides

LASAGNA FLORENTINE ROLL
VEG

SWEET CARROT
MAC 'N' CHEESE
VEG

YUKON GOLD MASHED POTATOES
VEG/GF

ROSEMARY ROASTED FINGERLING POTATOES
V+/VEG/GF/DF

OLIVE OIL & SALT RUBBED BAKED POTATOES WITH SOUR CREAM
V+/VEG/GF

SWEET POTATO PUREE WITH MPALE BROWN BUTTER
VEG/GF

WILD RICE PILAF WITH CARAMELIZED ONION BROWN BUTTER
VEG/GF

GINGER BASMATI RICE
V+/VEG/GF/DF

OLIVE OIL POACHED GREEN BEANS WITH SWEET PEPPERS
V+/VEG/GF/DF

ROASTED HEIRLOOM CARROTS
V+/VEG/GF/DF

HERBS DE PROVENCE SEASONAL ROASTED VEGETABLES
V+/VEG/GF/DF

BRAISED LOCAL GREENS WITH CARAMELIZED LEEKS & FENNEL
VEG/GF/DF

Seasonal Menu
MARCH - JUNE

STIR FRIED CAULIFLOWER RICE
Riced cauliflower, sautéed onions, carrots, and peas, tossed with sesame oil and soy sauce. **VEG**

ASPARAGUS WITH LEMON OIL
Sautéed asparagus with a bright lemon oil. **V+/VEG/GF/DF**

CAPRESE STACK SALAD
Local tomatoes layered with mozzarella and basil pesto. Served over fresh mixed greens and drizzled with balsamic reduction. **VEG/GF**

POBLANO PEPPER PEA BISQUE
Roasted poblano peppers and fresh spring peas blended into a bisque.
VEG/GF/contains nuts

Salad

HIGH LINE CAR HOUSE SALAD
Baby little gem lettuce, lemon shallot vinaigrette, charred peppers, sun dried tomatoes, marcona almonds, and shaved pecorino romano. **VEG/GF/contains nuts**

THE FIVES SALAD
Miniature romaine hearts, pickled red onion, fresh radish, crumbled blue cheese, roasted tomatoes, chive buttermilk dressing, and cornbread shortbread croutons. **VEG**

CHEF'S GARDEN SALAD
Artisan greens, shredded carrots, fresh cucumber, roasted tomatoes, and garlic herb croutons. **V+/VEG**

Soup

SMOKED TOMATO BISQUE
Rich and smoky tomato bisque finished with cream and topped with gouda croutons. **VEG**

CHARRED CARROT GINGER
Charred carrot and ginger soup topped with a pickled beet chip.
V+/VEG/GF/DF

Bread

HERBED BISCUITS
Served with honey butter

SCALLION CORN BREAD MUFFINS
Served with honey butter

SLICED ARTISAN BREAD
Served with butter

DINNER ROLLS
Served with butter

PUFF PASTRY STRAWS

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MENU: MARCH *through* JUNE

Brunch Packages

LIGHT & BRIGHT
Includes:
- *3 Cheese & Herb Frittata, garnished with Tomato Marmalade* **VEG/GF**
- *Roasted Breakfast Potatoes* **V+/VEG/GF/DF**
- *Applewood Smoked Bacon or Turkey Sausage Patties* **GF/DF**
- *Petite Ham & Cheese Biscuits*
- *Petite Chicken Salad Biscuits*
- *Fruit Skewers with Yogurt Dip* **VEG/GF**
- *Chef's Garden Salad with buttermilk chive dressing or balsamic vinaigrette* **VEG**

SWEET & SAVORY
Includes:
- *Roasted Vegetable Strada* **VEG**
- *Roasted Breakfast Potatoes* **V+/VEG/GF/DF**
- *Applewood Smoked Bacon.* **GF/DF**
- *French Toast Bake with Maple Syrup* **VEG**
- *Fruit Skewers with Yogurt Dip* **VEG/GF**
- *Caprese Stack Salad* **VEG/GF**
- *Roasted Turkey Platter with Fresh Rolls and Mustard Trio* **DF**

Stations & Bars

BREAKFAST CARVING STATION
Roasted Pork Belly
With BBQ souce and Maple Syrup. **DF**

Creme Brulee French Toast Challah
With butter, berry compote and maple syrup. **VEG**

OMELETTE STATION
Made to order omelet station with toppings including feta cheese, cheddar cheese, diced bacon, wilted spinach, sauteed peppers & onions, fresh pico de gallo. **VEG/GF/DF**

A La Carte Brunch

3 CHEESE & HERB FRITTATA
serves 10
Crustless egg bake, loaded with cheese and fresh herbs, garnished with tomato marmalade. **VEG/GF**

ROASTED VEGETABLE STRADA
serves 10
Egg casserole filled with crusty brioche, roasted vegetables. **VEG**

ALMOND BERRY OVERNIGHT OATS
Oats bloomed with almond milk, topped with berry campote and toasted almonds. **V+/VEG/GF/DF**

ASSORTED PEPTITE PASTRY
serves 10
Fresh baked assorted pastry.
VEG/contains nuts

MINI QUICHE
serves 10
Petite tart shell filled with choice of:
- *Classic bacon and cheddar*
- *Broccoli gruyere -* **VEG**
- *Triple cheese and chives -* **VEG**

BREAKFAST BURRITOS
[minimum order of 12]
Fluffy eggs, cheddar cheese, and crispy bacon served with salsa and avacado crema.

> **VEG OPTION:** *substitute bacon with roasted peppers, broccoli & carmelized onions.*

DIY TOAST BAR
Station includes whipped butter, whipped cream cheese, berry jam, avacado butter, and your choice of three varieties of bread:
- *Bagels*
- *Biscuits*
- *Sliced Artisan Bread*

VEG/DF

SWEET POTATO HASH
Seared sweet potatoes with chives, carmelized onions, and peppers.
V+/VEG/GF/DF

ROASTED BREAKFAST POTATOES
Roasted potatoes seasoned and tossed with scallions. **V+/VEG/GF/DF**

PETITE BISCUIT SLIDERS
serves 10
Choice of two:
- *Ham, egg, and cheese*
- *Chicken salad*
- *Egg salad -* **VEG**
- *Boursin cucumber -* **VEG**
- *Bacon jam, egg, and cheese*

BLT CHARCUTERIE BOARD
serves 10
A rancher's platter filled with sliced pork belly, bacon wrapped asparagus, caramelized onion-bacon jam, tomato chutney, local lettuce, and fresh sourdough. **DF**

APPLEWOOD SMOKED BACON
GF/DF

TURKEY SAUSAGE PATTIES
GF/DF

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Dessert

SEASONAL MINIATURE TRIO
Mini chocolate cakes, mini cheesecake, and seasonal mousse. **VEG**

PETITE COOKIE & BROWNIE PLATTER
Assortment of mini cookies and brownies. **VEG**

CHOCOLATE TURTLE CAKE
Chocolate cake with caramel and candied pecans.
VEG/contains nuts

SEASONAL MOUSSE PARFAIT
VEG

VANILLA BEAN CHEESECAKE
Thick and creamy cheesecake, brown sugar graham crumble, and sweet caramel drizzle. **VEG**

PETITE CRÉME BRULÉE TRIO
Classsic vanilla bean, rich chocolate, and seasonal créme brulée. **VEG/GF**

MILK & COOKIE BAR
Deep dish chocolate chip cookie bars served with iced coffee or milk. **VEG**

DIY SHORTCAKE BAR
Sweet cream shortcake biscuits with seasonal sugar cured fruit, vanilla bean whipped cream, honey, and caramel sauce. **VEG**

VEGAN CHOCOLATE BUCKEYE MOUSSE CUP
Chocolate and peanut butter mousse.
V+/VEG/GF/DF/contains nuts

Late Night

GARLIC KNOTS
Pizza dough knotted with roasted garlic parmesan and served with rich marinara. **VEG**

PEPPERONI KNOTS
Pizza dough knotted with pepperoni and served with rich marinara.

CHICKEN WINGS
Chicken wings tossed in smoky BBQ or buffalo sauce, served with bleu cheese dip and celery sticks. **GF/DF**

PRETZEL BITES & BEER CHEESE
Homemade beer cheese and salted pretzel bites. **VEG**

"GET TOGETHER" PUB MIX
Savory & spicy pub mix.