



FOUNDING FARMERS Co.
CATERING & EVENTS

PRIVATE CHEF

MENU

AMUSE BOUCHE

COMPRESSED WATERMELON
chili-salt, black pepper, scallion

COCKTAIL PAIRING
The Constitution

SECOND

ROASTED MUSHROOM &
CARMELIZED ONION DUMPLINGS
warm chicken broth

COCKTAIL PAIRING
Maple Bourbon Smash

THIRD

CHOPPED BROCCOLI SALAD
local greens, poached asparagus, dried apples,
grilled lemon dressing

COCKTAIL PAIRING
Cucumber Delight

FOURTH

SOUS VIDE NY STRIP
roasted serrano chimichurri, sweet potato hash,
grilled cherry tomatoes

COCKTAIL PAIRING
Sazerac

FIFTH

GRILLED LOCAL PEACHES
vanilla bean ice cream, coconut rum glaze

COCKTAIL PAIRING
Coconut Old Fashioned