

THE CAFÉ AT
THISTLE FARMS

APPETIZER MENU

PASSED OR STATIONARY APPETIZERS

Minimum 1 Dozen | \$3 Each

Chicken Salad, Blackberry, Parsley, Crostini*

Whipped Feta, Roasted Tomatoes, Basil Crostini (V)*

Baked Brie, Blackberry Jam, Basil, Phyllo Tart (V)

Spinach, Feta, Caramelized Onion, Phyllo Tart (V)

Smoked Cheddar, Apple, Caramelized Onions,
Toasted Baguette (V)*

Tomato, Mozzarella, Basil Skewer with Balsamic
Drizzle (V, GF)

Red Pepper, Artichoke, Olive, Basil Skewer with
Balsamic Drizzle (VG, GF)

Goat Cheese Truffle with Pecans, Craisins,
Parsley (V, GF)

Minimum 1 Dozen | \$3.50 Each

Smoked Salmon, Herbed Cream Cheese, Dill,
Pickled Red Onion, Capers, Russian Black Bread

Minimum 1 Dozen | \$4 Each

Mini BLT Slider with Broadbent Bacon, Tomato,
Pesto Aioli, Bibb Lettuce, Parker House Roll

Roast Beef Slider, Horseradish Cream, Pickled
Red Onion, Microgreens, Parker House Roll

PLATTERS

Serves 25-40 People

CRUDITÉ | \$55

Carrots, Cherry Tomatoes, Red Peppers,
Broccoli, Cucumbers with Creamy Herb
Dipping Sauce (V, GF)

ROASTED VEGETABLE PLATTER | \$90

Portobello Mushrooms, Brussels Sprouts, Red
Peppers, Asparagus, Zucchini, Yellow Squash,
Balsamic Reduction (VG, GF)

SEASONAL HUMMUS TRAY | \$50

House-Made Hummus, Toasted Pita,
Cucumber, Crackers (V) (SERVES 20)

CHEESE BOARD with CURED MEATS

Small (serves 20) | \$100

Large (serves 40) | \$200

IMPORTED AND DOMESTIC CHEESES, CURED MEATS,
FRUITS, ASSORTED CRACKERS

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(*) Can be made gluten-free by request