

Sprout Menu

Catered by Season to Taste

Featuring storage crops and fresh greens from Waltham Fields w/ generous donations from Whole Foods-Fresh Pond, Chestnut Farms, Cabot Creamery, Sophia's Greek Yogurt, Apex Orchards, and Iggy's Breads!

Passed Appetizers

Chilled Carrot Soup with Sumac Spiced Labne and Basil Sprouts

Smoked Mini Bluefish Cakes w Sauce Gribiche

Beef Tartar on Toasted Brioche w Chopped Egg and Red Onion

~~~

#### *Stations*

Goat Cheese and Black Truffle Custard w Sweet Potato Gaufrette,  
Hearts of Celery and Sherry Gastrique

Grass Fed Beef Slider w Red Onion Jam, Horseradish Crema and Arugula

Pulled Pork Slider w Apple and Root Slaw and Slim Rembs BBQ Sauce

Grilled Sausages w Onions and Peppers

Roasted Potato Salad

~~~

Salads

Heirloom Grains w Braised Greens and Grilled Spring Onions

Roasted Beets w Minted Yogurt and Toasted Cumin Vinaigrette

Roasted Root Vegetables

Spring Greens w Shaved Carrots, Cranberries and Goat Cheese

~~~

#### *Cheese Boards*

Cheese, Cheese, and More Cheese

Apple Butter

Heirloom Radish with Basil Butter

Sweet Potato Hummus

Cilantro, Walnut and Dried Apricot Pistou

Assorted Breads

~~~

Dessert

Bread pudding and Beezcotti by TRILLfoods

Gluten-free yumminess by WFCF Member Michele Di Palo-Williams