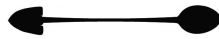


SHOVEL AND SPOON CATERING MENU



ALL VEGETABLES GROWN ON OUR FARM IN LIMINGTON, ME
ALL MEAT IS ORGANIC OR PASTURE RAISED, SOURCED FROM MAINE FARMS

COCKTAIL HOUR



THE SPREAD

a bountiful grazing board of the season's finest raw, marinated + pickled garden vegetables
seasonal spreads + dips
fresh breads + handmade crackers
selected cheese + charcuterie, olives

RAW BAR

selection of three Maine oysters
on the half shell
served with lemon + mignonette

PASSED

cracker bites

husk cherry jam, blue cheese, rosemary
roasted beet, chèvre, borage blossom
blistered tomato, smoked ricotta, basil

peanut sadeko

Nepali-style street snack — spicy, salty, zesty,
crunchy (gf, v)

spanakopita bites

farm spinach, feta, parmesan, flaky pastry

mushroom bruschetta

seared mushrooms, caramelized leeks, parsley,
grated parmesan, sourdough toast

heirloom tomato bruschetta

cubed heirlooms, ripped basil, garlic oil,
sourdough toast (v)

MORE PASSED!

wild mushroom arancini

locally foraged mushrooms, tomato butter

falafel

herbaceous middle eastern classic
organic chickpeas, lemony tahini dip (gf, v)

seasonal soup shooter

butternut squash soup or gazpacho
herbed crostini (gf, v)

thai style ceviche

lemongrass, ginger, chili, citrus, thai basil (gf)

pulled chicken tostada

caramelized onion, cilantro aioli,
pickled red onion, tortilla chip (gf)

portobello sliders

chipotle aioli, pickle, house sesame bun

lobster bruschetta

seared lobster, lemon aioli, shallot, parsley,
chili oil, sourdough toast

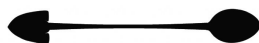
steak a la minute

grass-fed sirloin, chimichurri, sourdough toast

oysters rockefeller

broiled oysters on the half shell
rich sauce of butter and green herbs

DINNER



SALADS

greens from the garden

medley of fresh greens, shaved radish, gomasio, maple vinaigrette (gf, v)

kale tabouli

kale, parsley, bulgur, chopped olives, lemon (v)

spicy cabbage + cashew

carrot, diakon radish, pickled onion, mint, chili, spiced cashews (gf, v)

potato salad

sun-dried tomato, shallot, arugula, thyme, vinaigrette (gf, v)

persian essentials

sliced cucumber and radish, dill, mint, cilantro, parsley, tarragon, chives, toasted walnuts, crumbled feta (gf)

baby lima bean salad

blistered cherry tomatoes, red onion, herbs (gf, v)

israeli salad

chopped tomato, cucumber, red onion, parsley, lemon, olive oil (gf, v)

the black pearl

black lentils, tomato, cucumber, green chili, parsley, cilantro, cured lemon, roasted almonds (seasonal variation available) (gf, v)

arugula + tomato confit

shaved cucumber, drizzle of raw tahini, lemon, pumpkin seeds (gf, v)

cabbage + apple

shaved cabbage, local apple, mint, candied walnuts, honey vinaigrette (gf, v)

VEGETABLES

whole roasted cauliflower

served on a bed of tahini (gf, v)

spicy carrots

chili, garlic, thyme, oregano, almonds (gf, v)

seasonal vegetable medley

herb-garlic vinaigrette (gf, v)

everything green

seasonal green vegetables, pesto, basil, grated parmesan (gf)

roasted sweet potatoes

crumbled feta, za'atar, tahini, parsley (gf)

seared rosemary potatoes

garlic-lemon aioli (gf, v)

roasted eggplant

cherry tomato salad, spicy green sauce, tahini (gf, v)

GRAINS

persian rice

dried apricot, toasted pecans + pistachios, caramelized onion, parsley (gf, v)

mejadra

mixed rices, black lentils, caramelized onion, warm spices (gf, v)

greek style butter beans

rich vegetable stock, tomatoes, oregano (gf, v)

herbed Maine Grains farro

crumbled feta, dried currants, green herbs, toasted pecans

MAINS

roasted local chicken

brined + roasted to golden (gf)

chicken paprikash

fall-off-the-bone local chicken
caramelized onion + sweet bell pepper
braise (gf)

braised local meat

choice of beef, lamb, or pork shoulder
seasonal preparation

local tri-tip

seared medium rare, topped with chimichurri
(gf)

glazed salmon

maple-ginger marinade, scallions

roasted salmon

capers, lemon, tarragon, local butter (gf)

moroccan fish

local fish fillets poached in a rich, slightly spicy
tomato sauce (gf)

herbed fish

roasted fish filets, herb oil + lemon (gf)

handmade ravioli or gnocchi

seasonal preparation

DINNER STATIONS



Looking for an alternative vibe for your wedding reception? Stations allow guests to venture through the meal at their leisure. We recommend 3 stations for parties of 100-150 guests, 4 for parties of 150-200.

TACOS

choice of pulled chicken, pork, or beef
vegetarian option included
local corn tortilla, cilantro aioli, mild & spicy
salsas, cabbage slaw (gf)

THAI CURRY

our house made traditional green curry with
mixed seafood, seasonal vegetables, and thai
basil, served with jasmine rice (gf)

ENTREE STATION

choice of paired entree and side dish

SALADS + SIDES STATION

self-serve station of a selection of
five salads + sides

AFTER DINNER



DESSERT

dessert bar, includes 5:

cardamom rye buttons
chocolate chip tahini cookies
oatmeal lace cookies
sesame thins (gf)
tahini butter cookies
hazelnut chocolate rolls
chocolate nut clusters (gf)
chocolate coconut oat balls (v, gf)
peanut butter cookies (v, gf)
chocolate apricot biscotti
mexican cacao brownies (gf)
seasonal pie bites
fresh sfenj (moroccan donuts) (v)
vanilla or chocolate cupcakes

local ice cream

includes 2 flavors scooped from the cart of our friends at Dear Dairy

ceremonial cutting cake

6" cake with simple edible floral decoration
inquire for flavors options

BEVERAGES

cold reception drinks

ginger-lemon iced tea
lemonade
water station (included with bar service)

coffee + tea station

organic decaf and regular coffee
herbal & black teas
honey, sugar, local half + half, oat milk

LATE NIGHT

empanadas

grass-fed beef + tomato
potato masala (v)
served with chimichurri + aioli