

# *Gastropub Inspired Menu Ideas*

## **Appetizer Ideas (stationed or passed)**

Roasted Brussels with Bacon Jam (picks or skewers)

Candied Whiskey Pork Belly Bites over Hot Mustard Whipped Potatoes (served on an Asian spoon)

Bahn Mi Bites – Thai marinated Pork Tenderloin with Quick Pickled Veggie Slaw & Sriracha Mayo on Crispy Wonton

BLT Bruschetta with Pork Belly, Sweet & Spicy Tomato Jam & Arugula

Falafel 'sliders' with Baba Ghanoush, Tzatziki, Pickled Onion & Lettuce on a Mini Pita

Grilled Bruschetta with Green Chili-Blue Cheese spread, topped with Caramelized Onion & Applewood Smoked Bacon

Bruschetta with Lavender-Sherry Cream Sauteed Mushrooms

Ancho Grilled Shrimp with Tomatillo-Avocado Salsa on Zia Tortilla Chips

Cuban Empanadas Picadillo with Shredded Beef, Olives & Raisins

Spanish Empanadas with Chevre, Oregano, Pepper Jam & Toasted Marcona Almond

## **Salad Ideas**

Arugula, Grilled Peaches, Burrata, Toasted Pine Nuts and Honey-Lime-Chipotle Vinaigrette

Bibb lettuce with Smoky Roasted Cauliflower, Crispy Chickpeas, Pickled Red Onion & Tahini-Preserved Lemon Dressing

Boston Lettuce with James Ranch Bedford Cheese, Toasted Walnut, Green Apple & White Balsamic-Honey-Dijon

## **Entree Ideas**

Beer Braised Beef Brisket

Green Chili & James Ranch Bedford Polenta

Garlicky Braised Greens with Smoky Bacon Bits

OR

Venison Chili Colorado

Quinoa with Grilled Squash & Roasted Corn dressed with Scallion-Cilantro Pesto

Cumin dusted Roasted Carrot, Fennel & Shallot

OR

Grilled Chicken with Poblano & Caramelized Onion Cream Sauce

Chimichurri Roasted Potatoes with Queso Fresco

Brown butter Roasted Radishes or Kohlrabi Slaw with Honey-Lime Dressing

OR

Seared Airline Chicken Breast with Lemon-Lavender-Herb Butter Sauce

Duck Fat Roasted Potatoes with Gremolata

Grilled Asparagus & Oven Roasted Cherry Tomatoes with Balsamic Reduction

OR

Braised Beef Short Ribs with Sauteed Marsala Mushrooms

Buttered Cauliflower-Potato Puree

Lemon & Garlic Sauteed Swiss Chard