



THE RANCHER'S TABLE

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A CELEBRATION HARVEST DINNER

STARTERS BITE-SIZED PASSED

tomato pie, pimento + house biscuit dough, veg
deviled quail egg + crispy prosciutto, gf
sweet potato tartlet, veg + gf

THE HARVEST SERVED HARVEST STYLE

texas milquetoast, smoked honey butter
smoked pasture raised chicken, white bbq sauce, gf / available df
bone-in ribeye cowboy steaks, herb truffle butter, grassfed + finished, gf
salmon kebabs, lemon preserve, df + pesc
papas bravas, cheddar + bacon + scallion, smoked crema, gf
fig + goat cheese salad, fig vinaigrette, veg
corn + tomato salad, salsa verde, vegan + gf
pie bar, seasonal custard + traditional pies

RAMBLER'S BAR INTERACTIVE MUDDLE BAR

muddle bar: vodka + tequila
seasonal herb syrups + cut organic fruits + sparkling pellegrino + fresh juices
wolffer summer in a bottle rose, bridgehampton
assorted montauk beers
sassy water, fruit infused spa water

PRICING INCLUDES 18 GUESTS, 3.5 HOUR EVENT

\$4950 plus tax + admin (includes 1 server, 1 bartender + chef)
- includes bamboo plates + stainless cutlery + bistro napkin roll-ups
- includes bar-table, poolware glasses, and rambler's bar offerings above
- includes food table flowers / herbs, platters + serving utensils
- optional: add biergarten picnic tables + benches (seats 8) for \$250 e, incl flowers
- requires access to home kitchen + grill

BUILD YOUR OWN CUSTOMIZE A MENU

PACKAGE INCLUDES

select 3 passed bites from our hors d'oeuvres menu

THE SMOKEHOUSE, select 1

baby back ribs, heritage pork, pasture raised / hoisin bbq, df, has soy
smoked pasture raised chicken, white bbq sauce, df + gf
balsam farm smoked eggplant, quinoa + caponata, vegan + gf
peking duck breast, scallion pancakes, gf + df
pulled pork + texas milquetoast
lamb ribs, + \$12 pp
sliced texas style pastrami, sliced

THE PIT, select 1

acabonac ranch grassfed + finished burgers + dogs, accouterments
australian lamb chops (+\$12 pp)
salmon kebabs, seasonal veg, gf + df
hot buttered lobster rolls +\$15 pp
hoisin bbq chicken skewers
filet of beef kebab, grassfed + finished acabonac ranch, gf + df
butter grilled lobster tails (+\$22)
ny strip steak (+\$8 pp)
sliced flank steak, salsa verde

SIDES, select 3

corn + tomato salad, crispy shallots, veg
watermelon + feta + coconut, veg + gf
burrata + squash salad, veg + gf
sesame noodles, vegan + gf
dirty corn, pimento cheese aioli + feta, gf + veg (served room temp)
artichoke + parm, veg + gf (served room temp)
kale caesar salad, croutons on the side, veg
fig + goat cheese, farm chicory + fig vinaigrette, gf + veg
romaine caesar, parmesan + caesar, veg
wedge salad, bacon + bleu cheese, buttermilk ranch, gf
loaded papas bravas, cheddar + bacon + scallion, gf, served hot
mac + mecox cheddar + gruyere, breadcrumbs, veg, served hot
crispy smashed potatoes, vegan + gf, served hot
creamed corn, (optional to add lobster + \$18 pp), served hot

PRICING

\$275 per guest (18 guest minimum), plus tax + admin / delivery
includes chef + service staffing (appropriate for your group / menu)
includes bamboo plates + stainless cutlery, bistro napkins
optional: add beergarten tables: \$250 per table
optional: add cocktail tables, \$75 each
optional: the rambler's bar: \$55 per guest / plus bartender(s): \$500e
optional: add teak chairs and fire pit, \$850
optional: pie bar, \$1250 (includes 30 guests), + \$12 pp above 30