



# THE RANCHER'S TABLE

A CELEBRATION HARVEST DINNER

## STARTERS BITE-SIZED PASSED

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

## THE HARVEST SERVED HARVEST STYLE

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

## RAMBLER'S BAR MUDDLE BAR + COCKTAILS

wolffer rose, bridgehampton / beringer knights cabernet / montauk beer  
muddle bar: vodka + tequila, seasonal syrups + fruits, pelligrino  
saddle up cocktail, whiskey + grapefruit, cinnamon  
mezcalita, mezcal + mango  
sassy water, fruit infused spa water

## PRICING INCLUDES 18 GUESTS, 3.5 HOUR EVENT

\$5750 plus tax + admin (includes 1 server, 1 bartender + chef)

- includes 2 beirgarten tables + benches, food + bar table
- includes after dinner fire + teak chairs, s'mores (host permission required)
- includes plates + cutlery, poolware glasses, table top flowers / herbs
- requires access to home kitchen + grill

## DINNER PARTIES: RANCHER'S TABLE

## 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

acabonack ranch grassfed + finished burgers + dogs, accoutrements  
australian lamb chops (+\$12 pp)  
salmon kebabs, seasonal veg, gf + df  
hot buttered lobster rolls +\$15 pp  
hoisin bbq chicken skewers  
grassfed + finished acabonack ranch filet of beef kebab, 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

\$250 per guest (18 guest minimum), plus tax + admin / delivery  
includes chef + service staffing (appropriate for your group / menu)  
includes plateware, cutlery + napkin, includes food table  
optional: add beirgarten tables: \$250 per table  
optional: the rambler's bar: \$55 per guest / add a bartender: \$500  
optional: add teak chairs and fire pit, \$650  
optional: pie bar, \$1250 (includes 30 guests)