



BIRCHTREE CATERING

2023 Menu

DIETARY KEY
gf = gluten free
df = dairy free
v = vegan

SIGNATURE COCKTAILS

Ginger Fizz ginger beer with warmly spiced ginger simple syrup, garnished with an orange curl * Spike it: bourbon or rum

The Frankford fresh orange syrup spiced with vanilla and chilies, with club soda * Spike it: rum, tequila, whiskey, vodka, or sparkling wine

Hibiscus Old Fashioned fresh hibiscus and cinnamon vanilla sugar * Spike it: bourbon

Citrus Smash Fresh squeezed lemon and orange juices, with muddled mint and basil, sugar, and a splash of soda water * Spike it: bourbon

Herbed Lemonade fresh squeezed lemonade infused with basil, thyme, dill + mint * Spike it: vodka or gin

Meadow Mint Green Ice Tea lightly sweetened green tea infused with mint + lemon * Spike it: vodka

BAR SNACKS

Popcorn dill garlic, kettle corn / gf, v

Soft Pretzel Bites artisan style pretzels served with mustard / v



STATIONARY BOARDS

Gardener's Board roasted marinated vegetables, fresh crudité, and focaccia with white bean hummus, tzatziki, and ranch

Local Cheese Board a variety of favorite and local cheeses such as Birchrun Hills blue, Cherry Grove Farm toma, and Calkins Creamery Noble Road brie; seasonal garnishes and pickles, toast points, and fresh fruit

Flatbread Board vegan flatbread with seasonal roasted vegetables, coca flatbread with manchego cheese, chorizo, and red bell peppers, garlic ricotta flatbread with caramelized onions and rosemary

Cheese and Charcuterie Board a variety of favorite and local cheeses such as Birchrun Hills blue, Cherry Grove Farm toma, Calkins Creamery Noble Road brie with chorizo, sage sausage, and prosciutto along with seasonal garnishes and pickles, toast points and fresh fruit

Kebab Board chicken satay with peanut sauce, vegetable kebabs with chimichurri, charred shrimp kebabs with aioli / gf



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VEGETARIAN AND VEGAN APPETIZERS

White Bean Hummus Crostini white beans blended with tahini and roasted garlic, topped with herb oil and microgreens / v

Parsnip Agnolotti stuffed with roasted parsnips and garlic, garnished with toasted pine nuts and fresh thyme / v, contains nuts

Cucumber Canapés chive cream cheese, crisp cucumbers and radishes, sour cream, and dill

Roasted Beet Fans roasted beets layered with chèvre, topped with sage pistachio pesto / gf, contains nuts

Mozzarella Toasts fresh herbed mozzarella topped with porcini oil, toasted on focaccia

Hen of the Woods Tarts local maitake, cremini, shitake mushrooms, and house ricotta in puff pastry

Grilled Halloumi skewered grilled halloumi cheese with spicy honey, toasted pine nuts, and pea shoots / gf, contains nuts

Herb Patch Turnovers puff pastry pockets filled with herbs, ricotta, and feta

Truffled Deviled Eggs topped with cracked pepper and chives / gf, df

Mac n' Cheese Fritters cheesy fritters served with spiced marinara

Overstuffed Baby Potatoes twice-baked with local cheddar, lardons, caramelized shallots, and crème fraîche



MEAT, SEAFOOD, AND POULTRY APPETIZERS

Charred Shrimp Cocktail grilled jumbo shrimp with smoked ancho chili cocktail sauce / gf

Charred Salmon Bites glazed with tangy barbecue sauce / gf

Crispy Chicken with seasonal buttermilk ranch

Chicken and Waffle Bites with chili honey

Prosciutto Rolls stuffed with arugula and parmesan, drizzled with olive oil / gf

Bacon Wrapped Dates Medjool dates and double-smoked bacon / gf

Philly Pigs pretzel-wrapped beef hot dogs with spicy mustard / df

Crispy Pork Belly crisped pork belly with hoisin barbecue sauce / df

Five Spice Pork Belly Dumplings crisp dumplings with braised local pork belly and ginger dipping sauce

Pulled Pork Sliders slow roasted pork shoulder with red slaw, provolone, and house bread

Short Rib Shortbread shortbread with braised beef, seasonal jam, and finished with microgreens

Seared Steak Tips marinated and hard seared served with chimichurri / gf, df

Beef Wellington Bites seared beef tenderloin and mushroom duxelles wrapped in puff pastry and finished with dijon mustard sauce





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ENTRÉES

Green Garden Rounds herbed polenta cakes topped with the season's best roasted vegetables and herb oil / gf, v

Smoky Mushroom and Tofu Kebab cremini mushrooms, tofu, and red onion with chimichurri / gf, v

Forest Mushroom Gnocchi ricotta gnocchi with creamy cremini mushrooms and crispy shiitake mushrooms

Butter Braised Cabbage savoy cabbage slow roasted in herbed butter, served over farro

Roasted Cauliflower Steaks herb marinated and roasted heirloom cauliflower topped with a chickpea and pinenut crust and lemony arugula / gf, v

Barbecued Carrots hasselback cut and roasted carrots finished in tangy barbecue sauce and served over sweet and spicy refried chickpeas / gf, v

Roasted Vegetable Lasagna the season's best roasted vegetables, marinara, fresh ricotta, and mozzarella cheese

Forest Mushroom Pappardelle wide noodles in herbed cream sauce with creamy cremini & crispy shiitake mushrooms, garlic, and baby greens

Roots and Herbs Pie multicolored potatoes and seasonal root veggies with cream herb sauce, classic double-crust pot pie

Pan Seared Barramundi flaky white fish served with a citrus vinaigrette

Birchtree's Roast Chicken brined and slow roasted / gf, df

Fall Apart Pork Shoulder slow roasted with peppers and spices, finished with a maple spiked barbecue sauce / gf, df

Charred Hangar Steak choice cut beef, hard seared and served with chimichurri sauce

Coffee Smoked Brisket smoked and slow-roasted beef rubbed with spices and coffee / gf, df

Charred Ribeye marinated ribeye roast served medium, topped with charred cippolini and chimichurri / gf, df



SIDES

Barley Pilaf with dried cherries and walnuts

Grains and Greens toasted greens, wild rice, lentils, Israeli couscous with hearty greens and herbs / v

Carrot Salad warmly spiced, with currants and baby greens / gf, v

Roasted Vegetables a Birchtree seasonal favorite with the month's best vegetables and a sherry reduction / gf, v

Sautéed Hearty Greens seasonal greens with garlic and a touch of vinegar / gf, v

Lemony Orzo mixed with parmesan, baby arugula, and herbs

Dilly Green Beans sautéed with chives, shallots and lemon / gf, v

Crispy Potatoes red potatoes tossed with garlic butter and herbs, roasted to a perfect crisp / gf

Confit Potatoes slow cooked new potatoes with herbs / gf

Butter Broiled Mushrooms cremini mushrooms tossed in garlic butter and herbs / gf

Mashed Root Veggies mashed potatoes, parsnips, turnips, and other great seasonal root veggies / gf

Cheesy Mac and Cheese classic macaroni with sharp cheddar cheese, creamy Béchamel sauce, served with pickled jalapeños on the side

Cheesy Polenta heirloom polenta and local cheddar, topped with parsley and thyme / gf

Parsnip Gratin parsnips and yellow onions mixed with gruyere and herbed cream / gf

DESSERTS

Chocolate Budino with double whipped cream and shaved chocolate / gf

Caramel Budino with double whipped cream and candied maple walnuts / gf

Vanilla Panna Cotta classic vanilla topped with our seasonal jam / gf

Classic Lemon Bars with powdered sugar and berries

Cookie Trio flavor options include oatmeal raisin, orange cardamom, chocolate chip, and snickerdoodle

Lemon Sugar Cookies / v

S'mores Brownies fudgy brownie squares with a graham cracker crust and toasted marshmallow topping

Cocoa Peanut Butter Torte a rich, brownie textured, flourless cookie using alternative ingredients, this is a delicious vegan and gluten-free treat / gf, v