



*Spice of Life*  
CATERING Co.

INDIAN THEMED PLATED DINNER  
*Early Summer*

WELCOMING DRINKS

Strawberry Tamarind Martini

*Strawberry juice and tamarind syrup and vodka*

Rose Petal & Cardamom Martini

*Rose syrup, cardamom seeds, pomegranate juice and vodka*

Indian Iced Tea

*Mango mint infused iced tea*

Jal-Jeera

*Homemade lemonade muddled with mint and cumin,  
salt crusted rim*

SALAD SERVICE

Arugula & Radish Salad

*Fresh strawberries, pickled ramps and lemon vinaigrette*

Deer Run Delight

*Whatever lettuces are coming up the quickest,  
hard-boiled organic eggs, cucumber tagliatelle,  
and ver-jus vinaigrette, hazelnut dukkah*

Bibb Lettuce & Berries

*Smoked pecans, Parrano cheese and maple vinaigrette  
brioche croutons*

Bibb Cup Classic

*Sieved organic eggs, grilled ramps, crumbled Mayfield blue,  
honey balsamic and hazelnuts*

Baby Romaine

*Parmesan vinaigrette, shaved fennel, purple basil  
and broccoli sprouts, seeds*

DESSERT STATION OPTIONS

Fruit Soups

*Black raspberry with cayenne cream  
Strawberry with toasted fennel and crème fraiche  
Blackberry and cucumber, homemade yogurt*

Strawberries & Local Cheesecake

*Gingersnap crust, Amish cream cheese,  
local strawberry sauce, lemon zest*

Forbidden Rice Pudding

*Black rice in coconut milk and palm sugar,  
fresh strawberries, Vietnamese cinnamon  
Amish whipped cream*

Lilly's Chocolate Truffle Platter

*Homemade shortbread cookies*

HERB GARDEN  
HORS D'OEUVRE OPTIONS

Grass-Fed Cheddar Beignets

*Fried in olive oil with sea salt*

Asparagus Pakora

*Purple and green Muddy Fork asparagus in a crispy  
Indian fritter corriander dipping sauce*

BLT Bites

*House-cured bacon, romaine, hydroponic  
tomatoes and aioli*

Killbuck Valley Mushroom & Pea Samosa

*Cinnamon sweet sauce and a cilantro yogurt sauce*

Tempura Mushrooms

*Ginger chili dipping sauce*

Grilled Killbuck Valley Mushroom Ravioli

*Olive oil, herbs, and Meadow Maid cheese*

Cornmeal Perch Bites

*Crispy local perch with a green chili tartar sauce*

ENTRÉE SERVICE

Tea Hills Chicken Vindaloo

*Aromatic stewed chicken, over cinnamon rice and baby  
carrots, sauté of arugula and Killbuck shrooms*

Pistachio Crusted Lamb Loin

*Cider flashed baby bok choy, grilled shitake salad,  
basil and mint pea coulis*

Soba Noodles & Grilled Eggplant

*Black vinegar and sweet soy, grilled scallion oil, Killbuck  
mushrooms, pea tendrils and miso vinaigrette*

Garam Masala Rubbed Chicken Breast

*Orange infused Basmati rice, radish and arugula salad  
with myer lemon and cumin vinaigrette*

Pesto Pasta

*Homemade fettuccini tossed with Muddy Fork purple  
asparagus, arugula pesto, roasted Killbuck Valley  
mushrooms and red onion brulee*

Tri-colored Peppercorn Flat Iron Steak

*Garlic chick pea cake, grilled asparagus, scallion oil  
and black vinegar*

BREAD SERVICE

Whole Wheat Baguette

*Hartzler butter*