

Selections

At The Welcome Kind, each offering is prepared with intentional care using thoughtfully sourced ingredients, locally grown produce, and in-house preparation whenever possible. From fresh breads and composed desserts to slow-crafted sauces and carefully sourced meats, these gatherings are shaped not only by what is served, but by the quiet attention given to how it is made.

Hors d'oeuvres

Artisanal Bites

offered as dozen

Seasonal Bruschettas 45
herbed ricotta or white truffle & lavender honey

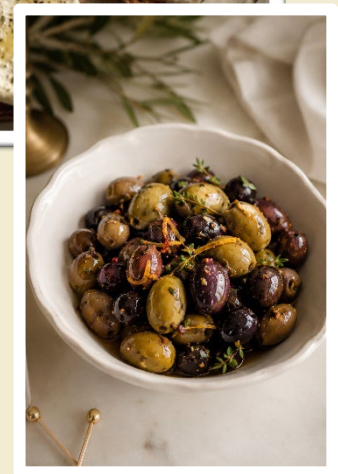
Parmesan Crisps 25
with seasonal fruit

Shared Plates

offered as shared platters

Warmed, Marinated Olives 35
notes of orange, fennel and thyme

Honeycomb Marinated Feta 45
topped with toasted sesame seeds



Entrées

per guest

Chicken

Skillet Roasted Chicken <i>served with thinly sliced potatoes and spiced haricots verts</i>	25
Coq Au Vin <i>French wine-braised chicken with garlic creamed potatoes</i>	35
Roasted Chicken with Goat Cheese <i>alongside sautéed flat beans and lemon risotto</i>	30

Beef and Lamb

Filet of Beef with Peppercorn Sauce* <i>served with twice-baked potatoes and sautéed Brussels sprouts</i> <i>thoughtfully prepared for gatherings of 8 or more</i>	72
Grilled Blue Cheese Wagyu Burgers* <i>with baby arugula, sweet potato fries and feta pasta salad</i>	38
Greek Frenched Lamb Rack with Yogurt Mint Sauce* <i>alongside flat beans and parmesan risotto</i> <i>thoughtfully prepared for gatherings of 6 or more</i>	68

Pasta

Lemon Fusilli with Baby Arugula <i>served with herbed focaccia bread</i>	25
Parmesan & Lemon Pesto <i>with grilled chicken and warm garlic bread</i>	32
Creamy Five-Cheese Penne <i>served with arugula and parmesan salad</i>	28

Our selections are thoughtfully prepared for gatherings of 4 or more guests unless otherwise stated.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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Le Dessert

per guest

Espresso Tiramisu Glasses <i>espresso sponge with mascarpone cream finished with bittersweet chocolate</i>	19
Citrus Posset <i>Orange lemon • topped with chilled vanilla cream</i>	14
Crème Brûlée <i>with seasonal fruit</i>	18
Poached Pears and Crème Anglaise <i>with candied oranges and pan-roasted rosemary walnuts</i>	22

From the Bakery

per dozen

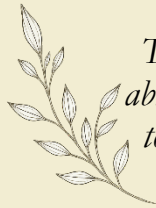
Warm cinnamon rolls <i>with vanilla cream</i>	42
Seasonal scones <i>lemon poppyseed orange cranberry blueberry lemon</i>	38
Ricotta Cookies <i>cinnamon or lemon infused</i>	28



*One cannot think well, love well,
sleep well, if one has not dined
well.*

~ Virginia Woolf

Grazing & Charcuterie



Thoughtfully composed for gatherings both intimate and abundant, these offerings range from smaller hosted boards to fully styled grazing tables shaped around seasonality, atmosphere and abundance.

Intimate Boards · gatherings of 2–6 guests · *beginning at 115*

Gathered Grazing · gatherings of 8–20 guests · *20–28 per guest*

Full Grazing Tables · gatherings of 28 or more · *30–48 per guest*

The Welcome Spread

assorted meats, fine cheeses, seasonal fruit and vegetables paired with preserves and crackers

Dessert Table

seasonal pastries, gathered sweets and fresh fruit



Welcome to the table.

Special Collections



Special times and times we'll remember... The tender times we'll hold in our hearts forever." Whether found in lyric or experience, some moments distinctly mark milestones of our lives. Our Special Collections was created for those occasions — unique offerings prepared with the hope of becoming part of the moments that shape the making of who we are.





The Garden Season

Reflective of warmth and lingering evenings of summer, The Garden Season brings nostalgic memories back to life through fresh flavors and open atmospheres.

Hors d'oeuvres and Sides	<i>offered as a shared platter serves 6–8 guests</i>	
Caprese Salad		36
<i>drizzled with Italian olive oil and aged balsamic glaze</i>		
Balsamic Strawberry Garden Salad		42
<i>finished with Greek feta, toasted walnuts and aged balsamic vinaigrette</i>		
Garden Table Vegetables		34
<i>roasted summer vegetables finished with fleur de sel and freshly cracked pepper</i>		
Entrées	<i>per guest — thoughtfully prepared for gatherings of 4 or more</i>	
Buttermilk Fried Chicken Sandwiches		32
<i>with comeback sauce, select garden vegetables and whipped pimento aioli</i>		
Burgers à la Pizzaiola*		42
<i>topped with Tomato and roasted garlic aioli, served with penne arrabbiata and toasted sourdough</i>		
Fig & Prosciutto Artisanal Board		40
<i>house-baked toasted sourdough, whipped goat cheese, aged balsamic glaze, and sheets of premium prosciutto; served with a side of crisp butter lettuce, fresh mozzarella, and local figs.</i>		
Final Course	<i>offerings serve 6-8 guests</i>	
Strawberry Rhubarb Crisp		45
<i>with chilled crème anglaise and roasted walnuts</i>		
Strawberry Layer Cake		65
<i>fresh berries and whipped vanilla cream between delicate vanilla sponge</i>		
Summer Berry Trifle		85
<i>with Cognac Cream</i>		

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