



OUR FARM, YOUR TABLE

**ROOTS TO RIVER FARM &
AMARA TASTING ROOM**

CATERING & EVENTS

Seasonal Dinners | Family-Style Catering
Special Events & Cocktail Parties | In-Home Cooking Classes

*THE BEST OF WHAT'S GROWING
RIGHT HERE, RIGHT NOW*

OUR APPROACH

At Roots to River, our kitchen team recognizes the expertise of our farmers and works closely with them to bring you the most beautiful products available that week.

In collaboration with you, we'll tailor a custom menu around the produce and herbs our farm team decides are perfect for cooking and eating each day: *Agriculture-driven menus, instead of chef-driven agriculture.*

Get in touch today to plan your perfect dinner, cocktail hour, cooking class, or special event, whether to celebrate an occasion or just as an excuse to appreciate beautiful local food and good company.



Most allergies and dietary restrictions can be accommodated.

Have an idea for a dinner not reflected on our pricing sheet? Reach out and we're happy to work with you to make your event as special as possible.

SEASONAL DINNERS

Our private dinners offer us the most direct opportunity to bring the best of our farm, area orchards, mills, fields, and streams, into your home or event space.

Depending on your preferences and budget, we offer two options, both of which include all equipment, tableware, table settings, personal service, and clean-up. For parties greater than 10, additional servers will be provided at \$200 each for every 10 guests (*i.e. 1 server for 11-20 guests, 2 servers for 21-30 guests, etc.*).



MONTHLY FARM - TO - TABLE MENU

*Includes: Aperitif Hour, Bread & Bites for the Table, 5-Courses
\$150 pp (minimum 6)*

Every month we curate a new specialty menu featuring produce from the farm as well as other local and hyper-seasonal ingredients farmed, foraged, or fished in the Delaware Valley.

Find May's Menu on the following page.

Because our monthly menu is specially curated to capture the current moment, only limited substitutions can be offered. Please do inquire. If an accommodation can't be made, we'd love to work with you to craft a custom meal, below.



CUSTOM DINNER MENU

*Includes: Bread & Bites for the Table, 4-Courses
\$125 pp (minimum 6)*

In collaboration with you, we'll tailor a custom menu around the produce and herbs our farm team decides are perfect for cooking and eating right now. Menus usually consist of a Soup/Pasta, Entree, Salad & Cheese, and Dessert.

ROOTS TO RIVER FARM PRESENTS

A Menu For

Spring

May 2023

FOR THE TABLE

Our Solebury Sourdough
Baby Carrots, Hakurei Turnips, and French Breakfast Radishes
with Ramp Green Goddess Dip

TO BEGIN

Asparagus Vinaigrette *with Egg Mimosa*

A VERY - SPRING DINNER

Ricotta *and* Mushroom Ravioli *bathed in* Morel Butter

Roast Poussin *in Manoff Cider Jus*
with Carrot Puree and Crispy Thousand-Layer Potatoes

Soft Spring Lettuces *with* Lemon Vinaigrette

DESSERT

Rhubarb Pavlova
with Soft Whipped Cream
and Manoff Market Strawberries (when they come)

\$150 pp



FAMILY-STYLE CATERING

LUNCHEONS & BUFFETS | PICK-UP

For a more casual experience, we offer custom menus of seasonal, vegetable-forward dishes to be served family-style or as part of a buffet. Perfect for luncheons, picnics, large celebrations, or 'just because', this is our favorite way to prepare, share, and eat beautiful seasonal food.



LUNCHEONS & BUFFETS PRICING

Our family-style catering menus are custom designed to fit the needs of you and your guests. For some examples of possible options, see the pick-up menus below.

*For Tableware, Onsite Cooking, Service, and Clean-Up – \$80 pp (Minimum 6)
For Pickup or Dropoff - \$45 pp (Minimum 10)*



JUNE PICK-UP MENUS

We also offer a casual prix-fixe dinner menu on the 2nd and 4th Thursdays of the month for pickup in Lambertville. All food is packed family-style and includes reheating and serving instructions. *No substitutions.*

Pick-Up Menu - June 8th

\$45 pp

Pork Tenderloin *with* Rhubarb-Ginger
Agrodolce

Wine-Braised Cabbage *with* Caraway

Buttered Carrots *with* Lemon *and* Parsley

Accompaniments

Our Solebury Sourdough *with* Salted Butter
and
Kale Caesar Salad

Dessert

Lavender Pudding *with* Sugar Cookies

Pick-Up Menu - June 22nd

\$45 pp

Wine-Poached Salmon
with Basil-Thyme Mayonnaise

Sweet Hakurei Turnips & Peas
Tossed *with* Butter *and* Parsley

Accompaniments

Our Solebury Sourdough *with* Salted Butter
and
Soft Spring Lettuces *with* Classic Vinaigrette

Dessert

Vanilla Pudding *with* Manoff Strawberries
and Sugar Cookies



FAMILY - STYLE CATERING

LIVE-FIRE PICNICS

Additionally, we're so excited to offer a live-fire catering option! We'll build a bonfire as the centerpiece of your gathering and, working with you, design a custom menu to be cooked over the flames and in the coals.

LIVE - FIRE PRICING

Picnic for 12-24.....\$90 per person

Picnic for 25-49.....\$85 per person

Picnic for 50+.....\$80 per person



SAMPLE MENU:

AN EARLY-SPRING LAMB ROAST

MEZZE

White Bean Dip *with* Olive Oil & Lemon | Caponata *from the Larder*
Castelventrano Olives | Mixed Pickled Vegetables

FROM THE GRILL

Whole Spit-Roasted Leg of Lamb
Bathed *in a* Ramp-Lemon Oil

Grilled Halloumi
Served *with* Lemon *and* Lots of Herbs

Whole Roasted Carrots *with* Baby Herbs

Coal-Buried Beets
with Yogurt *and* Late-Season Citrus

Smashed Grilled Potatoes and Rutabaga
with Watercress Butter

ACCOMPANIMENTS

Coal-Fired Pita | Harissa Relish | Our "Farmer's Revenge" Hot Sauce

COCKTAIL PARTIES

Our seasonal cocktail parties are a great way to make your next gala, fundraiser, holiday celebration, or special event one to remember. In addition to highlighting our farm produce and other local seasonal items, we specialize in crafting menus around a client or sponsor's preferred foods/products.

All cocktail parties include stationary hors d`oeuvres, set-up, appropriate flatware and glasses, and clean-up. Servers are available at \$200 each if passed hors d`oeuvres are preferred. Menus are flexible and change weekly, depending on availability from the farm.

PRICING & SUGGESTED FORMATS

1 hour (4 selections of hors d`oeuvres).....\$38 per person

2 hours (6 selections of hors d`oeuvres).....\$56 per person

3 hours (8 selections of hors d`oeuvres).....\$74 per person

Supplemental:

Local Cheese & Charcuterie Board.....\$6 per person

Formats and timings are suggestions and can be adjusted to fit your particular needs. We're also happy to offer an hors d'oeuvres service to precede a dinner provided by us or somebody else.

Contact us today and we'll plan a unique 'small-bites' event just for you!



**SEE THE FOLLOWING PAGE FOR A
SAMPLE COCKTAIL MENU:
A TASTE OF GOOD FOOD FEST
LATE - WINTER FUNDRAISER &
FARMER SHOWCASE**

a taste of good food fest



FUNDRAISING GALA, APRIL 2023

PREMIER SPONSOR: KIMBERTON WHOLE FOODS
HOSTED BY WYEBROOK FARM

seasonal hors d'oeuvres

KNEE HIGH FARM | GOLDEN BEET TARTARE

on Red Beet Chips with Horseradish Cream

MYCOPOLITAN | ROAST MUSHROOM SALAD

*on Sourdough Toast Points
with a Schmear of Birchrun Hills Fromage Blanc*

HORSESHOE RANCH | TARTE À L'OIGNON

with Birchrun Equinox Cheese

WYEBROOK | COLD ROAST BEEF

on a Potato Roll with Cress Chimichurri

BIRCHRUN HILLS FARM | CHEESE BOARD

*Featuring Fat Cat & Red Cat Washed Rind,
Birchrunc Blue, Little Chardy & Ola Bloomy Rind*

HORSESHOE RANCH | CHICKEN LIVER PATE

on Sourdough Crackers

KNEE HIGH FARM | CELERY ROOT SOUP

with Caraway Brown Butter

WYEBROOK | PORK RIBS

with Beet BBQ Sauce

WITH FEATURED DRINKS BY:

DEER CREEK MALTHOUSE | BEER DRESSLER ESTATE | CIDER
REVIVALIST SPIRITS | SPIRITS



IN-HOME COOKING CLASSES

For years, *cooking classes* have been one of our favorite ways to connect with farm customers and the broader community. We take great pride in teaching people how to work with fresh and local ingredients arriving in their CSA boxes and growing in their own backyards. Until we're able to hold classes in our own space on the farm, we're so excited to bring them into your homes.

When you host a class, we'll provide all equipment, ingredients, and any necessary staff. Classes are designed to be completely hands on, run for approximately 2-3 hours, and conclude with a meal of everything that we prepare together.



CLASS OPTIONS

\$125 pp (Minimum 6 Participants)

Some of our most popular classes include:

Seasonal Pasta with Variations
Cheesemaking
Vegetable-Forward Cooking
Seasonal Pies
Strudel
Bread 101
The Secrets of Sourdough



Interested in something other than what is listed here? Send us a message and we'd be happy to work with you to plan a custom event.