

# *From our fields to your table— enjoy the bounty!*

Long before Farm to Table was a common term, Chef/Farmer Lyle Davis and his wife Sylvia Tawse have hosted life celebrations at Pastures of Plenty Farm. Our fields have witnessed weddings, graduations, anniversaries, Bar/Bat Mitzvahs, company parties and team building events. Plenty, our farm's in-house catering company, is committed to providing clients with genuine Farm to Table cuisine.

Our food draws from the world's greatest food traditions and emphasizes local, organic and seasonal ingredients—many from our fields. Each menu is carefully planned and customized, and we are sensitive and flexible to our customer's budget and dietary requirements.

Whether the event is for 75 or 200 guests, a five-course dinner for 24, or a company picnic, we promise the highest quality service and full-flavored foods that are truly of our time and place.



*The Tawse-Davis Family*

appetizers

soups

salads

entrées

desserts

## meat

Albondigas

*Spanish-style meatballs with a roasted tomato and Chipotle sauce*

Cantaloupe wrapped with  
Parma prosciutto

Chicken Bolognese

*Sautéed chicken breast wrapped in Prosciutto with Fontina cheese and sage*

Classic chicken salad in Romaine lettuce spears

Flank steak roulades with  
Grape tomatoes and pesto

Grilled baby lamb chops with  
aromatic Turkish salsa

Grilled Raddiccho wrapped in Speck

Grilled spicy chicken thighs with  
white beans and greens

Italian sausage with sautéed sweet  
peppers and caramelized onions

Korean-style spare ribs with kimchee

Lamb meatballs with Tzatziki sauce

Naturally-cured bacon wrapped dates

Old fashioned johnny cakes with  
pulled pork, homemade tomato  
chutney, and crème fraîche

Roasted asparagus wrapped in  
prosciutto with Parmigiano-Reggiano  
shavings

Roasted pulled duck confit with  
sautéed figs and endive in a Port wine  
reduction sauce

Soppressata with melon, red onion  
and black olives

Spanish Chorizo sausage with baby  
lentils and artichoke hearts

Tacos

Chilango/Mexico City style

Gourmand Tacos

– *Al Pastor*

*(pork loin with grilled pineapple)*

– *Chorizo, scallops and Black beans  
with Tomatillo salsa*



## from the sea

Belgian endive leaves with a schmear of smoked salmon mousse

### **Blini**

*Homemade mini-buckwheat cakes with caviar and crème fraîche*

### **Ceviche**

*Yucatan-style with shrimp and bay scallops*

### **Classic mussels marinière**

Fresh mussels sautéed with olive oil, garlic, red pepper flakes and Italian parsley served in a white wine reduction broth

### **Cocktail de Camerones**

*Classic Mexican shrimp cocktail*

Fresh oysters with lemon, cocktail and/or Mignonette sauce

Grilled Yellow Fin tuna with lightly pickled cucumbers, red onion and toasted black sesame seeds

Littleneck clams with Chorizo and white beans

Mini Baltimore crab cakes with lemon aioli

Sea scallops with braised baby fennel

Seared sea scallops served with a light pesto cream sauce

Sautéed shrimp with Pancetta, oven-roasted tomatoes and arugula

### **Scandinavian Smoked Fish Platter**

*Salmon, trout, sliced red onions, tomatoes and capers. Served with cream cheese and rye crisps*

### **Tuscan Seafood Platter**

*Shrimp, mussels and calamari with roasted peppers, capers and black olives in lemon vinaigrette*



## vegetarian

Asparagus Vinaigrette

Authentic Greek Spanakopita  
*Fresh spinach, dill and imported sheep's milk Feta cheese*

Banderillas  
*Roasted sweet peppers rolled with lemon-saffron rice*

Chips with classic Pico de Gallo and Tomatillo salsa

Crisp polenta squares with grilled pears and Gorgonzola sauce

Cucumber with fresh lime and chili

Curried vegetable skewers

Fresh figs (seasonal) with Parmigiano-Reggiano shavings

Grilled eggplant, Turkish style, stuffed with sautéed tomatoes and garlic

Grilled eggplant with local Chèvre

Grilled fresh artichokes with mint aioli and baby greens

No Gringo Guacamole

Organic medium boiled eggs with salsa verde

Organic tomatoes with fresh mozzarella and sweet basil

Pan-fried green tomatoes with chili aioli

Piccolo frito with asparagus, Cremini mushrooms and fresh lemons

Risotto croquettes with Fontina cheese

Roasted Poblano peppers with Ranchero Queso

Roasted organic potato crisps with olive tapenade and crème fraîche

Roasted cauliflower with salsa verde  
*(garlic, capers, anchovies and Italian parsley)*

Romaine lettuce cups with smoked tofu, ginger and Daikon

Slow-roasted tomatoes with basil pesto



## bruschetta

Bruschetta with fresh tomato, olive oil, garlic and basil

Bruschetta with grilled peaches and Brialt Savarin Cheese

Bruschetta with Ricotta cheese, grilled eggplant and fresh tomato

## crostini

Crostini with arugula with roasted red peppers, fresh white anchovies, caramelized onions, and caper berries

Crostini with grilled salmon, watercress and crème fraîche

Crostini with local goat cheese, slow roasted tomatoes and pesto

Crostini with prosciutto, mascarpone, and roasted figs

Crostini with seared Ahi tuna and roasted garlic cannellini bean purée and Swiss chard

Crostini with sautéed prawns and salsa Romesco

Crostini with sautéed wild mushrooms, caramelized onions and crème fraîche

Crostini with Tri-tip steak and Blue cheese

## frittatas

Tortilla Español

Italian sausage, Provolone, peppers and onions

Aged Cheddar, potatoes, onions and roasted chilis

## grilled skewers

Curried vegetable skewers

Flank steak with caramelized onions and Gorgonzola sauce

Grilled chicken or shrimp with traditional Vietnamese dipping sauce

Grilled lamb skewers with Tzatziki sauce

Grilled shrimp skewers with garlic, fresh lime, and Mexican oregano

Marinated buffalo with wild flower honey and juniper berry glaze

Pork Adobado  
*Just like Taos or Puebla, Mexico*

Pork or chicken satay with spicy peanut sauce

Pork kebobs with sweet onions and marinated Italian plums

Real Jamaican jerk skewers with chicken or pork

Spicy beef skewers



## gourmet presentations

### Farmhouse Cheese Platter

*Plenty's famous Colorado or French farmhouse artisan cheese presentation with seasonal fruit*

### Traditional Antipasti Platter

*Imported prosciutto, salamis, roasted sweet peppers, grilled eggplant, marinated mushrooms and artichokes, slow roasted tomatoes and Parmigiano-Reggiano (vegetarian available)*

### Authentic Cajun Shrimp or Crawfish Boil

*Just like Lafayette, Louisiana!*

### Fruit de Mer

*Artfully presented seafood platters of shrimp, mussels, sea scallops, and calamari, accompanied by a variety of sauces including Rémoulade, roasted tomato and Ancho chile, mignon and classic cocktail sauce*

### Traditional Tapas

- *Shrimp in almond sauce*
- *Duck with celery, leeks and peppers in Port wine sauce*
- *Spinach and garbanzo beans in paprika sauce*
- *Pork medallions with salsa verde*
- *Manchego cheese with Membrillo*
- *Salad Andalusia*

### Giant Crudite

*A huge basket of raw and roasted vegetables served with traditional Roquefort dip, Tahini dip and balsamic vinaigrette*

### Grilled Cheese & Quesadillas

- *Quesadilla of Queso de Oaxca with Chipotle and Pico de Gallo*
- *Queso Asadero with caramelized onions and roasted chilis*
- *Blue cheese with grilled pears on walnut bread*
- *Aged Cheddar with mango chutney and coarse mustard*

### Traditional Taco Stand (Jalisco-style)

- *Braised pork shoulder*
- *Mojo de Ajo (garlicky shrimp) tacos with pico de gallo, salsa tomatillo, slow-cooked pinto beans, no-gringo guacamole, Queso Fresco, fresh limes, cilantro and cabbage*



## mini-sandwiches

Beef tenderloin with sautéed onions and shiitake mushrooms

Cucumbers, watercress and crème fraîche

Farmhouse cheddar with Braeburn apples and mango chutney

Pork tenderloin with pear chutney

## small plates

Aubergine Plate  
(Courtesy of chef Sean Kelly)  
*Slices of grilled eggplant and Baba Ganoug, served with garlic crostini*

Grilled Ahi tuna with a Miso glaze, seaweed salad and a dollop of Wasabi infused rice

Grilled baby loin of lamb chop with sage infused cannelloni beans and sautéed spinach

Grilled Colorado New York Strip steak on a bed of arugula with sliced beef steak tomatoes and Blue cheese crostini

Organic pulled pork, braised collard greens with chili vinegar and a dollop of cheese grits

Roasted stripped bass with sauteed baby carrots, asparagus and olive tapenade

Shrimp sauteed with garlic, salsa fresca, avocado and a dollop of cinnamon rice

*Soup can do more to lift the spirits  
and stimulate the appetite  
than any other one dish.*  
*Louis P. De Gouy*

## soups (shooters available)

Andalusian Mariscos  
*Lush seafood broth with shrimp, calamari, mussels and baby clams*

Authentic Spanish gazpacho served with condiments  
Minestrone de Genoa

New Mexico-style pork green chile made with locally grown and roasted chiles

Old-fashioned tomato with garlic croutons

Spring Pea Soup with fresh mint (served hot or cold)

"To Die For" Posole

Whiskey-cured Delicata squash

Yucatan-style Sopa de Lima con Pollo y Ancho chile



# salads

Arugula with lemon olive oil and Reggiano shavings

Basil new potato salad

Beets and arugula with fresh Haystack chèvre

Fresh corn salad with roasted tomatoes and Big Jim chilies served with fresh lime and epazote

Horiatika  
*Traditional Greek salad*

Insalata Mista: with baby lettuce, romaine hearts and radicchio, cucumbers and fresh tomatoes in a red wine vinaigrette

Lulu's kale salad

Mixed organic baby greens with tarragon-Dijon vinaigrette

Moroccan salad with clementines, toasted almonds, black olives, and red onion with butter lettuce and a citrus vinaigrette

Roasted beet salad with scallions, champagne vinaigrette and Gorgonzola crumbles

Roasted chicken salad with toasted walnuts and Butter lettuce

Sicilian pepper salad with toasted pine nuts and currants

Sicilian rice salad with fresh lemon juice, capers and Italian parsley

Sugar snap peas with Feta, red onion, Kalamata olives and lemon vinaigrette

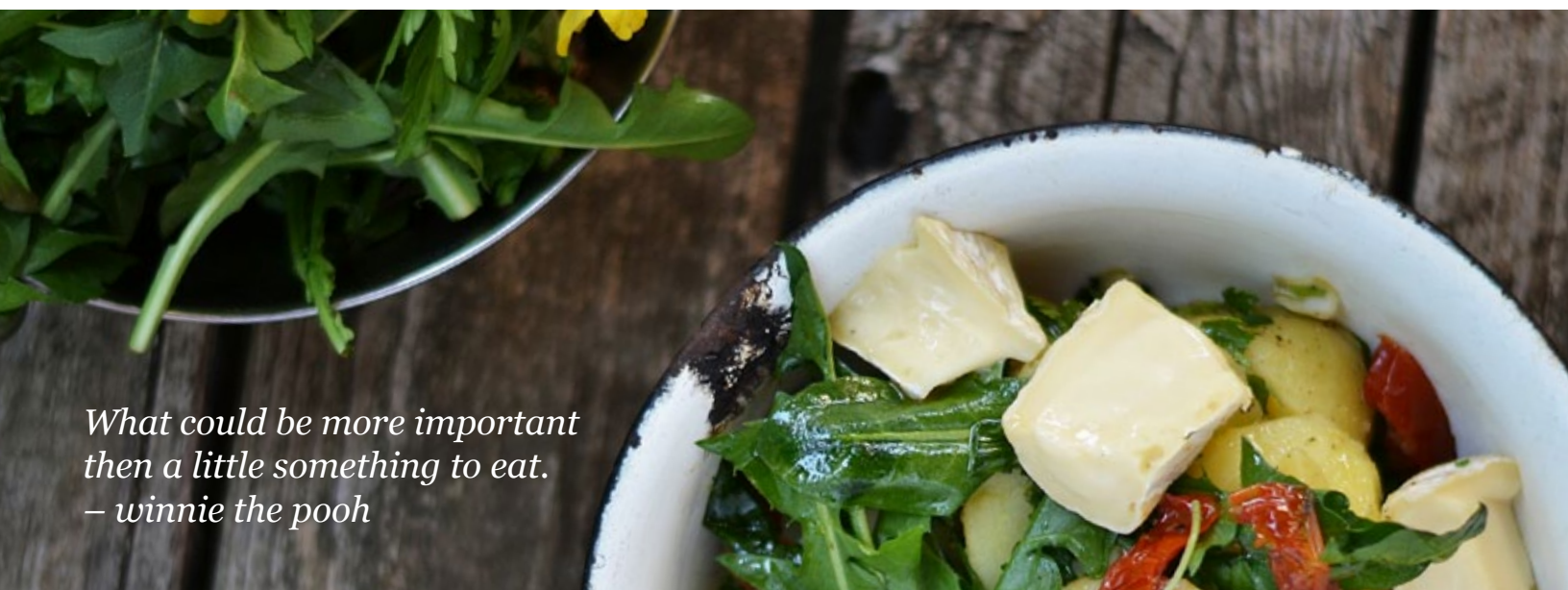
Three sea vegetable

Tricolore of Radicchio, arugula and endive, with warm Pancetta vinaigrette

Fall Celebration  
*Arugula and spicy greens with Honey Crisp apples, roasted chilis, pine nuts and Ranchero Queso*

Winter Celebration  
*Bib lettuce and spicy greens with pomegranate, roasted pears, hazelnuts, shaved Parmesan Reggiano and citrus vinaigrette*

Spring Celebration  
*Roasted asparagus, radishes, and baby carrots with mixed greens and coarse mustard vinaigrette*



*What could be more important  
then a little something to eat.  
– winnie the pooh*



**(Gluten-free and vegan options available)**

**Lobster Macaroni and Cheese**

*Pasta de Pollo con Trebbiano  
Farfalle pasta with sautéed boneless  
chicken breast, capers, and shiitake  
mushrooms in a Dijon mustard-infused  
reduction broth*

**Pasta del Bosque**

*Celentani pasta with Delicata squash,  
caramelized onions, sautéed wild  
mushrooms, and Italian parsley with a  
lacing of fresh cream*

**Pasta Calabrese**

*Pancetta, shrimp, spicy sausage, fresh  
tomatoes, olive oil and garlic*

**Pasta Cuchon**

*Marinated pulled pork, Grape tomatoes,  
grilled Nardello peppers, shallots and chili  
flake*

**Pasta DiNapoli**

*Mussels, shrimp, baby clams and calamari  
sautéed with garlic and white wine,  
simmered in fresh tomato sauce*

**Pasta Norma**

*Fresh Roma tomatoes with sautéed  
eggplant, summer squash and sweet  
onions*

**Pasta Oriental**

*Angel hair pasta with baby bok choy,  
asparagus, and mustard greens in a clear  
chicken stock and a white wine reduction  
sauce*

**Pasta Pomodori**

*Classic red sauce made with fresh Roma  
tomatoes and sweet basil*

**Pasta Putanesca**

*Fresh Roma tomatoes, capers, anchovies  
and red pepper flakes*

**Pasta Santa Clara** (vegetarian available)

*Authentic Umbria dish made with  
macaroni, pancetta, garlic and arugula  
laced with fresh cream*

*Life is a combination of magic and pasta.  
– Federico Fellini*

## beef/buffalo/veal

Beef short ribs à la Suzanne Goin

Buffalo or beef tenderloin with balsamic-cured onions and sautéed mushrooms

Classic Southern Italian meatballs

East Coast Brisket

Grilled New York Strip steaks with sliced Beefsteak tomatoes

Grilled Colorado flank steak with Dijon glaze and Cabernet Sauvignon reduction sauce

Grilled Flat Iron steaks with roasted chiles and Pinto beans

Naturally-raised buffalo or beef tenderloin with orzo and a Porcini mushroom and Cabernet reduction broth

Traditional Ossobuco

## lamb

Boneless roast of Colorado-raised leg of lamb marinated in lemon, lavender, rosemary, garlic and thyme

Braised organic lamb shanks in a tomato reduction broth with cinnamon

Grilled lamb sirloin with dipping sauces:

- *spicy tomato*
- *lavender-mint*
- *Tzatziki*

Tuscan mixed grill with loin lamb chops, Colorado rib-eye steaks and sweet Italian sausage

## pork

Baked ham with a pomegranate and Ancho chile glaze

Barbecue baby back ribs with apricot and chile glaze and old-fashioned barbecue sauce.

Cuban-style pork loin with yams and black beans

Grilled sage and lemon-marinated pork tenderloin with grilled pears and arugula

Local organic ham steaks with leeks and sautéed apples in Marsala sauce

Local pork chops in mustard sauce with capers, onions and Cremini mushrooms

Roasted pork shoulder with chick peas and sautéed spinach in paprika sauce

Roasted local pork loin with pearl onions, figs and sautéed apples

## chicken

Chicken with Mole Verde

Classic roast chicken with tarragon and thyme

Fresh boneless chicken breasts sautéed in white wine with spring leeks, asparagus, fresh sage and black Chergnola olives

Seasonal chicken breast sauté with vegetables

Natural chicken breasts sautéed with Shitake mushrooms and fresh ginger



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

*-Virginia Woolf*

## from the sea

Paella (Andalusian-style)

Cuban-style shrimp Creole

Grilled fillet of wild-caught salmon with sorrel pesto

Roast grouper with puréed squash, seared brussel sprout leaves and Pancetta

Roast halibut with classic lemon-caper Buerre Blanc

Roast halibut with salsa Calabrese (fresh tomato sauce flavored with capers, cherignola olives and summer savory)

Grilled mahi mahi with coconut milk, chile, cilantro, and fresh lime Grilled salmon with fresh dill, roast garlic and lemon

Seared ahi tuna with spicy wilted greens, sesame green beans and a sweet soy glaze

Snapper Vera Cruz

Trout baked in parchment with fresh thyme, roast shallots, Grape tomatoes and lemon

Whole baked striped bass with sweet peppers, tomatoes and capers

Wild-caught swordfish putanesca, with onion and fennel

## vegetarian

Marinated and grilled organic tofu cutlets with scallions and sesame seeds

Saffron risotto with asparagus and wild mushrooms

Soba noodle sauté with fresh ginger, baby bok choy and Shitake mushrooms

Mixed grill with marinated Portobello mushrooms, tofu, sesame, fresh ginger and green onions

Quinoa pilaf with seasonal vegetables

Seasonal risotto with vegetables



# vegetable sides

Asparagus au gratin

Baby carrots lightly glazed with maple syrup

Baked tomatoes with bread crumbs and Parmesan cheese

Braised Escarole

Braised greens with a hint of chili and vinegar

Cabbage (two ways): caraway and chili or Prosciutto, onions

Cannellini beans with garlic roasted tomatoes and rosemary

Classic potatoes au gratin made with imported Gruyere cheese

Colorado quinoa with roasted chilies and sauteed wild mushrooms

Javanese tofu with traditional peanut and coconut sauce

Mashed potatoes with a touch of garlic and olive oil

Organic ratatouille

Provençal casserole with tomatoes, eggplant and red onions

Quinoa pilaf with summer squash, carrots, Roma tomatoes and toasted almonds

Rapini or broccoli with olive oil, garlic, lemon and chili

Roasted baby red potatoes with shallots and sage

Roasted brussel sprouts (two ways):

- Pancetta, onions and balsamic glaze
- lemon butter and toasted hazelnuts

Roasted summer vegetables with peppers, onions, eggplant and zucchini

Roasted sweet potato planks

Roasted winter vegetables with parsnips, baby carrots, turnips and fingerling potatoes

Romano or green beans with roasted garlic and sweet marjoram

Sautéed carrots with cumin and bay leaf

Spinach and swiss chard sautéed with garlic and lemon

Spring sauté of asparagus, snap peas and baby carrots with fresh dill

Summer squash sautéed with fresh mint

Tabouli with fresh parsley

Zucchini au gratin



*In the night the cabbages catch at the moon,  
the leaves drip silver, the rows of cabbages are  
a series of little silver waterfalls in the moon.*

*- Carl Sandburg*

# desserts

Biscotti with Vin Santo

Brownies, lemon and raspberry bars

Cakes by local pastry chef

Chocolate-dipped strawberries

Cream puffs

Frangipane (almond) tarts

Fresh fruit tarts

Organic Colorado peaches with sparkling Prosecco

Pears poached in wine with Mascarpone and dates

Strawberries with Chablis and mint

