



EVENTS | DAY MENU

available 7am-3pm

BREAKFAST & BRUNCH

priced per guest

ORGANIC GRANOLA, YOGURT & BERRIES 10
kalona organic yogurt | organic oats | hemp seeds | almonds
pumpkin seeds | walnuts | sunflower seeds | fresh berries

BAKED CINNAMON FRENCH TOAST **vg** 14
house brioche | fresh blueberries
house whipped cream | pure Wisconsin maple syrup

SIGNATURE QUICHE **vg** 14
Schultz organic eggs | goat cheese | roasted tomatoes | leeks
organic spinach | organic spring greens or hash browns

QUICHE LORRAINE **gf** 14
Schultz organic eggs | nitrate-free bacon | scallions | gruyere
crispy hash brown "crust" | organic spring greens

CAJUN HASH BROWNS **vg | gf** 13
hash browns | cheddar | garlic
spicy roasted onions, peppers and tomatoes | scallions
ADD: SCHULTZ ORGANIC EGGS 4 | NITRATE-FREE BACON 4 VEGAN SAUSAGE 4
CHICKEN CHORIZO 4 | BISON SAUSAGE* 5

BREAKFAST BURRITO **vg** 14
Schultz organic scrambled eggs | black bean chili | hashbrowns
cheddar | scallions | chipotle sour cream | flour tortilla
ADD: CHICKEN CHORIZO 5 | NITRATE-FREE BACON 5
VEGAN SAUSAGE 5 | BISON SAUSAGE 5

BREAKFAST QUESADILLA **vg** 15
Schultz organic scrambled eggs | organic black beans | cheddar
organic spinach | house-made guacamole | chipotle sour cream
house-made salsa | 100% sprouted organic tortilla

EGG & BACON CROISSANT 14
Schultz organic eggs | Swiss cheese | house guacamole
nitrate-free bacon | organic spinach | roasted tomatoes

CLASSIC EGG BREAKFAST 14
two Schultz organic eggs | hash browns | nitrate-free bacon
organic house-made sourdough toast
prepared scrambled, over easy, over medium, over hard or poached
SUBSTITUTE VEGAN CHORIZO

ORGANIC EGGS BENEDICT* 18
two Schultz organic poached eggs* | pit ham | house hollandaise* English muffin
organic spring greens or hash browns

MARTIN'S HEUVOS RANCHEROS 15
two Schultz organic poached eggs | slow braised-pork in salsa verde organic black beans
cheddar | scallions | chipotle sour cream | crisp corn tortilla

PLANT

CLASSIC VEGAN BREAKFAST **v** 13
organic tofu scramble | hashbrowns | vegan sausage
organic seeded sourdough toast

VEGAN BREAKFAST BURRITO **v** 14
organic tofu scramble | hashbrowns | "cheddar cheese" vegan chorizo
black bean chili | scallions | flour tortilla | guacamole

FRUIT PLATE **v | gf** 8
organic seasonal fruit



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AFTERNOON APPETIZERS

TORTILLA CHIPS. **v | gf**

organic 100% sprouted tortilla chips | house-made salsa
house-made guacamole
Medium: Serves 6-12 | 28
Large: Serves 12-20 | 48

ORGANIC HUMMUS & VEGGIE PLATTER **v | gf**

house-made organic hummus | seasonal fresh vegetables
Medium: Serves 8-12 | 30
Large: Serves 12-20 | 50

FRESH FRUIT TRAY **v | gf**

arrangement of fresh seasonal fruits & berries
Medium: Serves 10-16 | 50
Large: Serves 16-24 | 75

CHEESE TRAY **vg**

chef-selected cheese | house-made artisan crackers
olives & pepperoncini garnish
Medium: Serves 10-16 | 75
Large: Serves 20-30 | 114

CHICKEN WINGS **gf**

three dozen Schultz organic bone-on chicken wings
choice of BBQ sesame or Caribbean dry rub (one seasoning per order),
served with St. Pete's blue cheese dressing and organic celery
Serves 14-20 | 54

EARTH WINGS **v | gf**

oven-roasted cauliflower | sesame BBQ sauce | celery sticks
tofu cilantro dressing | house-made guacamole
Serves 14-20 | 54

ORGANIC GREENS

Medium Bowl serves 8-14 side salads

Large Bowl serves 14-20 side salads

FRENCH MEADOW **v | gf**

Organic mixed greens, toasted sunflower seeds, beet, tomato, carrot, and
white balsamic vinaigrette
Medium | 23
Large | 46

GREEK **vg | gf**

Organic romaine, quinoa tabbouleh, feta cheese, roasted tomato, red
onion, kalamata olives, cucumber, pepperoncini, and lemon-herb
vinaigrette
Medium | 35
Large | 70

ROASTED BEET & PEAR **vg | gf**

Organic mixed greens, roasted beets, St. Pete's bleu cheese, caramelized
pears, toasted walnuts, and tarragon shallot vinaigrette
Medium | 38
Large | 74

SPA **v | gf**

Organic mixed greens, rosewood organic tofu, beet, carrot, red pepper,
cucumber, edamame, scallion, cilantro, toasted sunflower seeds, and
sesame vinaigrette
Medium | 39
Large | 77

ZEN **v | gf**

Steamed organic brown rice, organic kale, house-made organic hummus,
house-made guacamole, radish, cucumber, roasted tomato, scallion,
kalamata olives, organic micro-greens, toasted sunflower seeds, harissa, and
lemon-herb vinaigrette
Medium | 42
Large | 86

APPLE CHEDDAR **vg | gf**

Crisp tart organic apples, Tillamook extra sharp cheddar, organic romaine,
radicchio, toasted pecans, and maple Dijon vinaigrette
Medium | 42
Large | 86

CITY COBB **gf**

Organic romaine, Wild Acres turkey, tomato, nitrate-free bacon, organic
Schultz egg, kalamata olives, and blue cheese dressing
Medium | 43
Large | 86



EVENTS | EVENING MENU

APPETIZERS

priced per each

LOCAL MEAT

Miso Glazed Organic Chicken & Herbed Cucumber Skewer (25 min)	5
Wild Acres Sesame BBQ Turkey Meatballs (50 min)	4
Smoked Sausage & House Pickle Skewer (25 min)	5
Grass-fed Sirloin Beef Skewer (25 min)	5
Pate a Choux with Curried Chicken - profiteroles (25 min)	4
Chicken Wings - Caribbean Dry Rub or BBQ (25 min)	3

LOCAL CHEESE

Fresh Melon, Feta & Basil Skewer vg	3
Cheddar & Apple Shortbread vg	3
Tomato, Mozzarella & Basil Skewer vg	3
Artisan Cheese Board	7
Gougeres (Cheese Puffs)	2.5

FISH/SHELLFISH

Creole Lump Crab Cake (25 min)	6
Line Caught Ahi Tuna Taco w/ Wasabi (25 min)	4
Organic BBQ Roasted Shrimp gf (50 min)	5
Shrimp with Cocktail Sauce gf (50 min)	5
Fresh Oysters on the Half Shell with Mignonette (3 dozen min) MP	
Grilled Curry Shrimp gf (50 min)	5
Smoked Salmon Canape	4

LITTLE TOAST

Tempe Reuben v (25 min)	4.5
Salmon Tartine - capers, lemon (25 min)	4.5
Grass fed Steak and Bleu Cheese (25 min)	4.5
Rachel Tartine (25 min)	4.5
Alsatian Onion Tartlett (25 min)	4.5

MINI BURGERS

Stonebridge Beef, Aged Cheddar & Bacon (25 min)	6
Miso Salmon Burger (25 min)	6
Korean Tempeh Burger with Kimchi Slaw (25 min)	5.5
Wild Acres Turkey, Smoked Gouda & Garlic-Chive Aioli (25 min)	5.5
Tuna Melts (25 min)	5.5
Lump Creole Crab Cake (25 min)	6
California Roulades (25 min)	4
Incredible Cauliflower Cheese Toasts (25 min)	4

VEGETARIAN & VEGAN

Beetballs & Pomodoro v (50 min)	3.5
Greek Salad Skewer vg gf (25 min)	3.25
Fresh Cut Veggies & Organic Hummus v (25 min)	6
Miso Glazed Mushroom & Zucchini Skewer v (25 min)	3.25
Vegan Crab Cakes v (25 min)	6
Organic Hand-Cut Pommes Frites w/ Chive Aioli vg gf (25 min)	3.25
Earth Wings with Soy Cilantro Sauce v gf (25 min)	4.25
Fresh Seasonal Fruit Skewers v gf (25 min)	4
Herbivorous Butcher Charcuterie v (25 min)	9+ (please inquire)
Organic Deviled Eggs gf (25 min)	2.5
Spinach Bites vg (25 min)	2.5
Organic Rosemary Potato Flatbread vg (25 min)	4

SEASONAL FRUIT DISPLAY | 6



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MAINS

ALMOND ENCRUSTED WALLEYE gf	40
Served with organic mashed potatoes, pesto beurre blanc, and sautéed broccolini	
BRAISED BEEF RIB gf	40
Grass-fed boneless revier cattle co. Beef served with fresh green beans, organic mashed potatoes, and a horseradish crème	
MISO GLAZED SALMON gf	40
Served with organic mashed potatoes and sautéed greens	
WILD ACRES CHICKEN RATATOUILLE gf	40
Eggplant, onions, garlic, basil, bell peppers, zucchini, squash, tomatoes	
PAN-SEARED HALIBUT	45
Beluga lentils, citrus fennel salad, orange beurre blanc	
GREEN COCONUT CURRY v	30
Green curry with vegetable mélange and organic brown rice	
add hormone-free chicken \$6	
add fried cornmeal crusted organic tofu \$5	
add wild-caught salmon \$7	
add grilled grass-fed sirloin \$8	
VEGAN BOLOGNESE v	30
Toasted fennel with vegan italian sausage, onion, garlic, carrots, fresh basil, and pappardelle	
ROASTED CORN, ARUGULA & WILD MUSHROOM RISOTTO v	30
organic risotto, fresh roasted corn, arugula, wild mushrooms	
*add grass-fed petite sirloin \$8	
*add sustainable salmon \$7	
*add hormone-free chicken breast \$6	
*add cornmeal-crusted organic tofu \$5	
SIGNATURE MAC-N-CHEESE vg	30
organic gluten free penne, mornay sauce, tempoh bacon, peas, organic spring greens with white balsamic vinaigrette	
*add grass-fed petite sirloin \$8	
*add sustainable salmon \$7	
*add hormone-free chicken breast \$6	
*add cornmeal-crusted organic tofu \$5	

All entrees include a French Meadow House Salad
Substitute a Caesar or Vegan Caesar salad | \$3 per person
Add house-made bread with whipped organic butter | \$3 per person
***Dinners can be served as a two-course plated meal or buffet-style, whichever you prefer.**

KIDS | 10 & UNDER

All kids options include a French Meadow house salad.

ORGANIC MAC-N-CHEESE gf	15
organic gluten free penne parmesan cheddar gouda	
VEGGIE BURGER vg	15
black bean burger cheddar pickles house-made ketchup organic brioche bun organic corn chips	
STONEBRIDGE BEEF BURGER	15
garlic chive aioli pickles organic brioche bun organic corn chips	

DESSERTS

served individually

MINI CUPCAKES

Black & White **v or gf** | 2.5 per cupcake
Pretty in Pink (GF) | 2.5 per cupcake

CRÈME BRÛLÉE

custard laced with pure vanilla bean in pure butter crust | 10.50

SEASONAL FRUIT CRISP **v**

fresh seasonal fruit with toasted oatmeal topping | 10.50

BERRY CREAM TART **v | gf**

Venezuelan fair-trade single-origin chocolate in a ground almond crust filled with blueberry and raspberry cream topped with fresh fruit | 10.50

LEMON MERINGUE TARTS

Lemon meringue custard in pure butter crust | 10.50

LINGONBERRY ALMOND TORTE

Layers of almond cake and pureed lingonberries, covered in chocolate ganache | 10.50

CAKE

6-inch round serves 8-12 guests | 9-inch round serves 12-20 guests
½ sheet serves 40-60 guests | full sheet serves 80-120 guests

ORGANIC CARROT

moist layered carrot cake smothered in cream cheese frosting
6-inch | 60
9-inch | 80
½ Sheet | 185
Full Sheet | 350

TOASTED COCONUT

four delicate almond cake layers filled with white chocolate custard, covered with coconut
6-inch | 60
9-inch | 80

VANILLA BERRY CREAM **gf**

almond cake layers filled with chocolate buttercream and topped with ganache, whipped cream and seasonal berries
6-inch | 60
9-inch | 80
½ Sheet | 185
Full Sheet | 350

VEGAN ROSE **v | gf**

chocolate layered cake with naturally dyed vanilla rose frosting
6-inch | 60
9-inch | 80
½ Sheet | 185
Full Sheet | 350

TRIPLE CHOCOLATE MOUSSE **gf**

white and bittersweet chocolate mousse layers over flourless chocolate cake
9-inch | 85

VEGAN TURTLE CAKE **v**

layers of moist chocolate cake, toasted pecans & house-made vegan caramel
9-inch | 85



EVENTS | BEVERAGES

WINE

RED

CHATEAU EUGENIE MALBEC 38 | bottle
CAHORS, FRANCE

GRAYSON CELLARS MERLOT 39 | bottle
NAPA VALLEY, CALIFORNIA

ESTEZARGEUS DES GALETS 38 | bottle
COTES du RHONE, FRANCE

FIELD RECORDINGS CABERNET 48 | bottle
PASO ROBLES, CALIFORNIA

WHITE

I LAURI PINOT GRIGIO 39 | bottle
VENETO, ITALY

TWIN ISLANDS SAUVIGNON BLANC 36 | bottle
MARLBOROUGH, NEW ZEALAND

DOMAINE DUFFOUR 38 | bottle
COTES DU GASCOGNE, FRANCE

LES DAUPHINS, VIOGNIER 39 | bottle
COTES DU RHONES, FRANCE

ROSÉ

STEFAN PRATSCH 38 | bottle
AUSTRIA

SPARKLING

MONTAND BRUT 45 | bottle
JURA, FRANCE

49M CREMANT DE LOIRE, BRUT ROSE' 44 | bottle
LOIRE VALLEY, FRANCE

BATCHED COCKTAILS

served in batches of 25 drinks

CUCUMBER MOJITO 275
rum, lime, cucumber, mint, agave, soda

SPICY GINGER 275
vodka, pomegranate juice, mint, ginger-habanero simple syrup, soda

BULLEIT BASIL 325
bulleit rye whiskey, grapefruit, aperol, basil, black pepper

BRAMBLE 275
gin, lemon, creme de mure, simple syrup, berries

MOSCOW MULE 275
vodka, lime, ginger beer

MOJITO 275
rum, mint, lime, soda

OLD FASHIIONED 325
bulleit bourbon, demerara, angostura bitters, orange bitters

MANHATTAN 325
bulleit rye, angostura bitters, vermouth di torino, orange bitters

NEGRONI 275
gin, aperol, dolin sweet vermouth

DARK & STORMY 275
dark rum, ginger beer, candied ginger

*if you have a favorite and you don't see it here, let us know, we'll recreate it!

OTHER BEVERAGES

*if you don't see what you'd like, please ask!

ASSORTED CRAFT BEERS 8
Priced per can Surly products and other local favorites

ASSORTED CANNED NON-ALCOHOLIC 3
SODAS / WATERS
priced per can

ORGANIC LEMONADE 28
per liter

ORGANIC ORANGE JUICE 24
priced per liter

RISHI ICED TEA 28
priced per liter

ORGANIC MANGO JUICE 28
priced per liter

COFFEE 4
price per cup