



THE  
**FOUNDRY**  
TABLE & TAP

**EVENT MENU**



**[PLEASE CONTACT US FOR PRICING]**

# **HORS D'OEUVRES**

## **Passed or Displayed**

Mushroom Stuffed with Sausage  
Mushroom Stuffed with Roasted Vegetables  
Vegetable Spring Roll, Thai Herbs, Sweet Chill Sauce  
Maui Onion and Gruyere Cheese Tartlet  
Pecan and Bran Crusted Chicken, Orange Horseradish Dipping Sauce  
Deep Fried Seasonal Arancini (Rice Balls)  
Pulled Pork BBQ, Pretzel Bread Croustade, Smoked Cheddar, Hot Mustard  
Asiago Panisse

Mediterranean Tuna Tartare on Potato Gaufrette  
Carpaccio of Beef, Focaccia Crisp, Asiago  
Duck Confit and Red Onion Aioli Salad

Oysters on the Half Shell, Cocktail Sauce, Mignonette, Horseradish, Lemon  
Panko Fried Oysters, Sauce Ravigote

Chilled Shrimp Cocktail, Cocktail Sauce  
Scallops Wrapped with Bacon  
Deep-fried Coconut Shrimp, Sweet Thai Chili Sauce

Miniature Beef Wellington, Béarnaise Sauce  
Miniature Crab Cakes, Old Bay Aioli

## **Display Only**

Vegetable Crudit , Blue Cheese Dip  
Assorted Sliced Charcuterie, Assorted Condiments  
Assorted Sliced Cheese and Crackers  
Assorted Sliced Artisanal Cheese, Assorted Condiments

# **BUFFET MENU**

The Foundry offers fully customizable buffet options and pricing is provided on a per portion basis, unless otherwise noted – please contact us for portion planning and pricing. Our Chef is happy to assist in determining selections and adequate portioning for your event.

## **Salads**

Truffle Potato Salad  
Dill Potato Salad  
Roasted Beet and Chevre Cheese Salad, Orange vinaigrette  
Cucumber and Tomato Salad (*SEASONAL*)  
Quinoa Salad  
Tomato and Buffalo Mozzarella Caprese Salad (*SEASONAL*)  
Watermelon and Feta Salad (*SEASONAL*)  
Caesar Salad  
Spinach, Strawberries, Red Onion, Chevre, Spiced Walnuts, Poppy Seed Dressing  
Macaroni Salad  
Pasta Salad  
Classic Coleslaw  
Sweet and Spicy Coleslaw

## **Appetizers**

French Fries, Herb & Cheese Seasoning  
Deviled Eggs, Dill, Pimento Cheese  
Hummus, House-Made Pita Chips  
Pork Belly Bites, Jalapeno, Bourbon Glaze (4 oz portion)  
Buffalo Chicken Bites (6 oz portion)  
Korean Fried Chicken Wings  
Buffalo Wings  
Assorted Sliced Charcuterie  
Assorted Sliced Cheese and Crackers  
Assorted Artisanal Cheeses  
Sushi Rolls - Tuna, Salmon, Shrimp, Vegetarian

## **Pasta, Risotto, Starches**

Sweet Potato Fries  
Pierogi Mashed Potatoes, Onion, Cheese  
Roasted Garlic Mashed Potatoes  
Penne, Tomato Vodka Sauce, Basil  
Penne Alfredo  
Macaroni and Cheese  
Spring Risotto – Spring Pea and Ramps  
Summer Risotto – Smoked Corn, Roasted Tomato, Bacon  
Fall Risotto – Wild Mushroom  
Winter Risotto – Butternut Squash  
Orecchiette, Spicy Sausage, Broccoli Rabe

## **Main Courses**

Grilled Romaine Hearts, Lemon-Caper Vinaigrette  
Braised Cabbage, Hazelnut-Dijon Cream  
Grilled Cauliflower Steak, Salsa Verde  
Persillade Crusted Roasted Eggplant Steak, Sweet Garlic Emulsion  
Grilled Skinless Boneless Chicken Breast (8 oz portion), Seasonal Vinaigrette  
Roasted Freebird Farms Chicken Breast (10 oz portion), Thyme Jus  
Braised Brisket of Beef (6 oz portion)  
Bacon Wrapped Pork Tenderloin  
Grilled Sweet Prawns (8 oz portion shrimp), Roasted Garlic Butter  
Braised Beef Short Rib (7 oz portion), Sauce Bordelaise  
Blackened Filet of Grouper (3.5 oz portion), Scallion Beurre Blanc  
Grilled Skuna Bay Salmon (3.5 oz portion), Whole Grain Mustard Hollandaise  
Rosemary Roasted Rack of Lamb (8 oz portion), Roasted Garlic Demi-Glace  
Grilled Filet of Red Snapper (3.5 oz portion), Lemongrass Vinaigrette  
Whole Roasted Tenderloin of Beef (8 oz portion), Sauce Béarnais  
Seared Sea Scallops (3.5 oz portion), Lemon-Tarragon Emulsion

## **Slider Station**

Roasted Wild Mushroom, Ranch Dressing, Boursin Cheese  
BBQ Pork, Carolina BBQ  
Buffalo Chicken, Blue Cheese  
Beef Sliders, LTOP, Thousand Island Dressing, American Cheese  
Brisket, Pickled Red Onion  
Spicy Crab Cake, Old Bay Mayo

## **Vegetables**

Grilled Marinated Season Vegetable (room temperature)  
Creamed Corn (*SEASONAL*)  
Caramelized Brussel Sprouts, Shallot, Bacon  
Sage Roasted Root Vegetables  
Cauliflower Au Gratin  
Braised Greens  
Garlic and Chili Broccoli Rabe

## **Dessert**

Vanilla Panna Cotta  
Challah Bread Pudding, Bourbon Caramel  
Crème Brulee  
Seasonal Fruit Crumble  
Chocolate Profiteroles, Chocolate Pastry Cream

## **Breakfast / Brunch**

### **Cold**

Assorted Bagels w/ Cream Cheese, Peanut Butter and Jam  
Smoked Salmon, Scallion Cream Cheese, Capers, Onion, Everything Bagel  
Yogurt w/ House Made Granola  
Assorted Seasonal Fruit Salad  
Assorted Muffins

### **Hot**

Scrambled Eggs  
Eggs Benedict  
Creamy Crab and Tarragon Crepe  
Fried Egg, Capicola, American Cheese on English Muffin  
Sausage, Egg and Cheddar on Onion Ciabatta  
Anson Mills Steel Cut Oatmeal  
Cheddar Scallion Anson Mills Grits (*add shrimp*)  
French Toast (4 pieces)  
Cinnamon Bread Pudding  
Home Fries  
Hash Browns  
O'Brien Potatoes  
Bacon (4 oz portion)  
Sausage Links (4 oz portion)  
Sausage Patties (4 oz portion)  
Canadian Bacon (4 oz portion)

# Plated Menu

Please Contact us for Pricing. Entrée Price Includes: Starter, 2 Vegetables, Starch & Dessert. Additional items can be added for a fee.

## Entrées

Grilled Romaine Hearts, Lemon-Caper Vinaigrette  
Braised Cabbage, Hazelnut-Dijon Cream  
Grilled Cauliflower Steak, Salsa Verde  
Persillade Crusted Roasted Eggplant Steak, Sweet Garlic Emulsion  
Panko Crusted Breast of Chicken, Seasonal Fruit Chutney  
Sautéed Scaloppini of Chicken, Marsala-Basil Pan Jus  
Roasted Freebird Farms Chicken Breast, Lemon-Thyme Demi-Glace  
Grilled Breast of Chicken, Sauce Chimichurri  
Grilled Filet of Skuna Bay Salmon, Whole Grain Mustard Hollandaise  
Blackened Filet of Grouper, Scallion Beurre Blanc  
Grilled 8 oz Flat Iron of Beef, Maitre D Butter  
Roasted Pork Tenderloin, Seasonal Mostarda  
Roasted Leg of Elysian Fields Lamb, Bagna Cauda Demi-Glace  
Tamarind Glazed Filet of Black Cod, Papaya Vinaigrette  
Char-Broiled Hanger Steak, Brown Butter Vinaigrette  
Filet of Tuna a la Plancha, Sauce Romesco  
Pan Fried Jumbo Lump Crab Cakes, Lemon-Chive Beurre Blanc  
Roasted Rack of Lamb, Garam Masala Demi-Glace  
Grilled 8 oz Filet of Beef, Sauce Béarnaise  
Grilled 10 oz Strip Loin, Roasted Garlic and Thyme Butter  
Seared Sea Scallops, Lemon- Tarragon Emulsion  
Chargrilled Veal Chop, Orange-Fennel Demi-Glace  
6 oz Filet of Venison Tenderloin, Huckleberry Demi-Glace

## **Starters**

Pan-Fried Crab Cake, Old Bay Aioli, Potato Chowder (*\$5 surcharge*)

Penne, Smoked Chicken-Cajun Cream Sauce

Orecchiette, Spicy Sausage, Broccoli Rabe

Tagliatelle Pasta, Black Pepper, Pecorino Romano Cheese

Seared Sea Scallops, Basil Beurre Blanc, Boursin Cheese Grits (*\$10 surcharge*)

Braised Beef Short Rib, Truffle Jus, Roasted Garlic Polenta, Gremolata (*1-week notice*)

Seasonal Soup

Spring Risotto - Spring Pea and Ramps

Summer Risotto - Smoked Corn, Roasted Tomato, Bacon

Fall Risotto – Wild Mushroom

Winter Risotto - Butternut Squash

Market Salad, Beer Vinaigrette, Seasonal Greens and Vegetables

Caesar Salad, 5-minute Egg, Parmesan Cracker

Wedge Salad, Blue Cheese Dressing, Crispy Bacon, Pickled Red Onion

Baby Arugula Salad, White Balsamic Vinaigrette, Shaved Fennel, Orange Segments

Roasted Beet Salad, Apple Cider Vinaigrette, Goat Cheese, Candied Walnuts

## **Vegetables**

Caramelized Brussel Sprouts

Steamed Broccoli

Grilled Asparagus

Roasted Root Vegetable Medley (Fall/Winter)

Glazed Baby Carrot

Steamed Baby Bok Choy

Braised Greens

Steamed Haricot Vert

Steamed Broccolini



## **Starches**

Roasted Fingerling Potatoes  
Buttermilk-Chive Mashed Potatoes  
Saffron Rice Pilaf  
Asiago Polenta  
Smoked Cheddar Grits  
Mixed Grain Medley

## **Dessert**

Vanilla Panna Cotta  
Challah Bread Pudding, Bourbon Caramel  
Crème Brulee  
Seasonal Fruit Crumble  
Chocolate Profiteroles, Chocolate Pastry Cream

# Available Spaces

**private dining room**



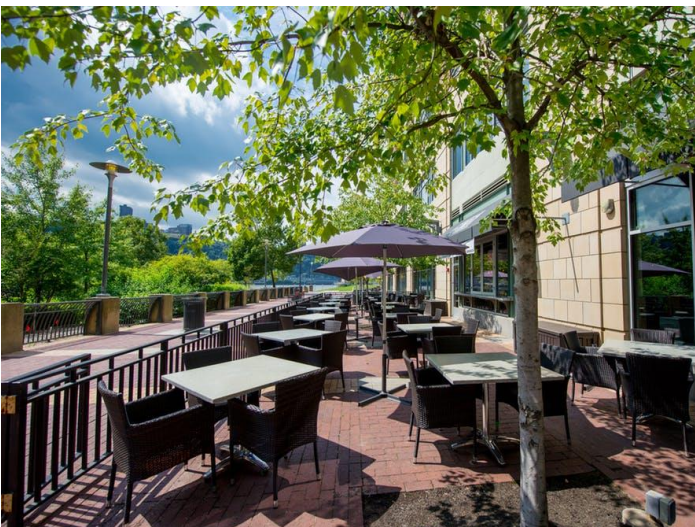
**front bar**



**main bar & dining room**



**patio**



THE  
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TABLE & TAP

**OFF-SITE  
CATERING MENU**

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Dill Potato Salad  
Roasted Beet and Chevre Cheese Salad, Orange vinaigrette  
Cucumber and Tomato Salad (*SEASONAL*)  
Quinoa Salad  
Wild Rice and Cranberry Salad  
Tomato and Buffalo Mozzarella Caprese Salad (*SEASONAL*)  
Watermelon and Feta Salad (*SEASONAL*)  
Caesar Salad  
Spinach, Strawberries, Red Onion, Chevre, Spiced Walnuts, Poppy Seed Dressing  
Macaroni Salad  
Pasta Salad  
Classic Coleslaw  
Sweet and Spicy Coleslaw  
Seasonal Fruit Salad

## **Appetizers**

French Fries, Herb & Cheese Seasoning  
Hummus, House-Made Pita Chips  
Pork Belly Bites, Jalapeno, Bourbon Glaze (4 oz portion)  
Buffalo Chicken Bites (6 oz portion)  
Buffalo Wings  
Korean Fried Chicken Wings  
Vegetable Crudités, Ranch Dressing  
Assorted Sliced Charcuterie  
Assorted Sliced Cheese and Crackers  
Assorted Artisanal Cheese

## **Build-Your-Own Sandwich Platter**

**Pricing Includes Assorted Breads, Buns and Condiments**

### **Cold**

Assorted Sliced Deli Meats and Cheese (6 oz meat 3 oz cheese)

Classic Chicken Salad

Curried Cashew Chicken Salad

Smoked Chicken and Strawberry Salad

Whole Roasted Chilled Tenderloin of Beef (4 oz portion)

Poached Salmon Salad, Whole Grain Mustard Dressing

Smoked Shrimp Salad, Ravigote Sauce

Classic Tuna Salad

Asian Tuna Salad, Gochujang Mayo

### **Hot**

BBQ Pork, Carolina BBQ

Buffalo Chicken, Blue Cheese

Beef Brisket, Pickled Red Onion

Spicy Crab Cake, Old Bay Mayo

## **Pasta & Starches**

Roasted Sweet Potato Steak Fries

Pierogi Mashed Potatoes, Onion, Cheese

Buttermilk Chive Mashed Potatoes

Roasted Fingerling Potatoes

Penne, Tomato Vodka Sauce, Basil

Orecchiette, Spicy Sausage, Broccoli Rabe

Pappardelle, Elysian Fields Lamb Neck Puttanesca

Macaroni and Cheese, Herb Bread Crumbs

## **Main Courses**

Grilled Skinless Boneless Chicken Breast (8 oz portion), Seasonal Vinaigrette

Roasted Freebird Farms Chicken Breast (10 oz portion), Thyme Jus

Crispy Pork Belly (8 oz portion), Salsa Verde

Braised Brisket of Beef (6 oz portion)

Grilled Sweet Prawns (8 oz portion), Roasted Garlic Butter -

Blackened Filet of Grouper (3.5 oz portion), Scallion Beurre Blanc

Grilled Skuna Bay Salmon (3.5oz portion), Whole Grain Mustard Hollandaise

Grilled Filet of Red Snapper (3.5 oz portion), Lemongrass Vinaigrette

Whole Roasted Tenderloin of Beef (8 oz portion), Sauce Béarnaise

Seared Sea Scallops (3.5 oz portion), Lemon-Tarragon Emulsion

## **Vegetables**

Grilled Seasonal Vegetable

Caramelized Brussel Sprouts, Shallot, Bacon

Sage Roasted Root Vegetables

Cauliflower Au Gratin

Creamed Spinach

Braised Greens

Garlic and Chili Broccoli Rabe

## **Dessert**

Vanilla Panna Cotta

Challah Bread Pudding, Bourbon Caramel

Seasonal Fruit Crumble

Chocolate Profiteroles, Chocolate Pastry Cream