

Autumn & Winter Menu

Salads

-serves 7-9p-

Vegetable & Grain

Roasted beets, crisp lettuce, seasonal vegetables & fruit, seeds, grains, goat cheese, red wine vinaigrette 55

Arugula and Endive

cranberry vinaigrette, toasted pecan, smokey blue cheese, pickled pears, roasted squash 55

Caesar

crisp greens, parmesan, sourdough croutons, caesar dressing 42

Soup

-by the 32oz quart-

Winter squash

Smooth, creamy butternut squash with roasted carrot, celery, and onion 16

Vegetables & Fruit

-serves 8-10people-

Vegetable Platter

Seasonally sourced and prepared vegetables. Accompanied by ripe fruit, olives, hummus, & almond crackers 56

Roasted Winter Squash

toasted pecans, pomegranate molasses

Broccolini

roasted, garlic, olive oil, lemon, chilis

Roasted Sweet Potatoes

brown sugar, olive oil, rosemary

Glazed Carrots

fennel, honey, parsley

Fresh, Seasonal Fruit mkt price

Potato Salad 12/qt

Vegetable Coleslaw 12/qt

Collard Greens 15/qt

Casseroles & Stews

serves 8-10

Beef Bourginon

Red wine braised beef with carrot, onion, mushroom, bacon and boiled potato 96

Baked Ziti

Beef and pork ragu with tomato basil sauce, parmesan bechamel, mozzarella 86

Jambalaya

andouille sausage, chicken, tomato, bell pepper, onion, celery, cooked down with cajun spices. Served with rice 96

Baked Eggplant

crispy fried eggplant layered with spinach, tomato basil sauce, parmesan bechamel, mozzarella 76

Cauliflower Casserole

roasted & baked cauliflower with chard, leeks, celery, lemongrass-coconut sauce, and topped with parmesan herb breadcrumbs 76

Mushroom & Farro Casserole

pearl onion, carrot, potato, marsala wine sauce, garlic, rosemary, parmesan 76

Cottage Pie

Ground beef and vegetable ragu, topped with cheese, mashed potatoes, and baked to perfection 84

Turkey Tetrazzini

Cheesy baked egg noodles with parmesan cream sauce, mushroom, chard, celery, carrot, and mozzarella 86

Stuffed Shells

Jumbo pasta shells stuffed with lemon ricotta and spinach. Baked in tomato basil sauce and mozzarella 65

Desserts

-by the ½ dozen-

Cookies–Brownies

Lemon Bars–Pecan Bars

Pies & Cakes are available

Prosciutto Plate

-serves 5-7p-

Thinly sliced, premium Parma prosciutto from Devodier. Aged 30 months in ancient wooden cellars. Served with sweet & savory accompaniments, homemade bread 45

Cheese Plate

-Serves 8-10p-

chef's selection of delicious cheese from small batch, artisan producers. Served alongside homemade bread, almond crackers, and sweet-savory accompaniments 64

Sandwich Platters

-39 per dozen pieces-

Italian Hoagie

Italian ham, genoa salami, mortadella, asiago, lettuce, and oregano vinaigrette on our seeded hoagie roll

Muffaletta

Melted swiss over ham, salami, mortadella, and olive tapenade on our light wheat roll

Chicken Salad

Oven roasted chicken dressed with our lemon aioli, celery, and lettuce on sliced sourdough wheat bread

Tuna Salad

White bean hummus, olive tapenade, lettuce

Vegetable Sandwich

Marinated and roasted portabello mushroom, zucchini, tomato, arugula

Sliders

-42 By the dozen-

Roast Beef

Marinated and slow roasted to medium-rare. Thinly sliced and presented on slider buns with horseradish sauce, arugula, and pickled onion

Pork BBQ

Slow smoked pork shoulder over applewood, seasoned with our tangy bbq sauce on slider buns with dill pickles and coleslaw

Catering Menu

Let our Team at Seed to Tail help make your next event memorable. We provide many options and flexibility in order to customize your experience. We focus on sourcing high quality ingredients, highlighting them through our experienced chefs, and bringing it all together with graceful hospitality.

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