



LOVE FARMS

EVENT

MENUS

2026 SEASON



SEASONALITY NOTE

Our produce is based on seasonality and farm availability. Garden items may be substituted based on what's in season to give you the best experience and farm freshness. We proudly partner with local farms across Cape Cod and beyond to bring you the best variety each season.

PASSED APPETIZERS

PRICED PER PIECE | 25 PIECE MINIMUM

SEASONAL RATATOUILLE | \$7

BRIOCHE, CHARRED MANCHEGO

SPICY TOMATO JAM | \$7

CRISPY BAGUETTE, YOUNG BASIL, AGED BALSAMIC

BULGOGI MARINATED STRIPLOIN | \$10

SRIRACHA-LIME AIOLI

LOCAL SCALLOPS WRAPPED IN BACON | \$10

COLD SMOKED HUDSON VALLEY DUCK | \$10

BRIOCHE, GARLIC & HERB AIOLI, CRANBERRY RELISH

MINI LOBSTER ROLL | \$14

BRIOCHE

SMOKED MACKEREL PÂTÉ | \$7

CRISP BAGUETTE, SPICED PICKLES

SMOKED BEEF BRISKET EMPANADA | \$8

FARM CHIMICHURRI

SMASHED & FRIED SUNCHOKE | \$7

RED PEPPER & SUNFLOWER ROMESCO

SMOKED SALMON CROSTINI | \$8

SCALLION CREAM CHEESE, CUCUMBER, CAVIAR

HONEY & THYME ROASTED CARROT EN CROÛTE | \$6

GARLIC & HERB AIOLI

ROASTED & STUFFED LOCAL MUSHROOMS | \$6

HERBED GOAT CHEESE, PICKLED RED ONION



DISPLAYS

FRESH SEAFOOD ON ICE- PRICED PER PIECE- 25 PIECE MINIMUM
SERVED WITH TRADITIONAL ACCOMPANIMENTS

LOCALLY FARMED OYSTERS ON THE HALF SHELL | \$6 EACH

CHATHAM LITTLENECKS ON THE HALF SHELL | \$5 EACH

SEASONAL CRUDO | MARKET PRICING

PHR LOBSTER SALAD | MARKET PRICING

JUMBO 16/20 SHRIMP (AVAILABILITY & LOCALITY MAY

VARY) | \$8 EACH

GRAZING BOARD

25 PERSON MINIMUM
\$30 PER PERSON

ASSORTMENT OF CHARCUTERIE, NEW ENGLAND CHEESES, AND LOCALLY SOURCED VEGETABLES
HOUSE SAUCES & DIPS, FRESH FRUIT, ASSORTED CRACKERS & COUNTRY STYLE BREADS

WOOD-FIRED PIZZA

BAKED IN OUR 900° MARRA FORNI WOOD-FIRED OVEN

12" ROUND | PRICED PER PIZZA

FOUR CHEESE | \$15

MARINARA, FOUR CHEESE BLEND, GARLIC OIL

LINGUICA | \$17

GROUND LINGUICA, MARINARA, FOUR CHEESE BLEND

PEPPERONI | \$17

THICK CUT PEPPERONI, MARINARA, FOUR CHEESE BLEND

MARGHERITA | \$17

HEIRLOOM TOMATO, MAPLE BROOK FARM BURRATA, BASIL

SMOKED BEEF BRISKET | \$24

24 SMOKED & BRAISED BEEF BRISKET, BLACK-JACK BBQ SAUCE, FOUR CHEESE BLEND,
CARAMELIZED ONION

LOCAL MUSHROOM | \$19

ROASTED MUSHROOMS, LEMON-RICOTTA, SUBARASHI KUDAMONO ASIAN PEAR, ARUGULA,
HOUSEMADE HOT HONEY GLAZE

BUFFALO CHICKEN | \$18

BUFFALO SAUCE, BAYLEY HAZEN BLUE CHEESE, THICK BUTTERMILK RANCH



SLIDERS

PRICED PER PIECE | 25 PIECE MINIMUM

CAPE GRAZZER | \$11

SMASHED PATTY, VERMONT CHEDDAR, SPICY TOMATO JAM, PICKLES, LOCAL GREENS, HOUSE SAUCE, HOUSEMADE SESAME BUN

MINI PHR MAINE LOBSTER ROLL | \$14

TOASTED HOUSEMADE BRIOCHE, LEMON & DILL AIOLI OR WARM BUTTERED

PORK BAHN MI | \$10

VIETNAMESE MARINATED PORK, PICKLED FARM VEGETABLES, CILANTRO, SRIRACHA-LIME AIOLI, BAGUETTE

HOT HONEY CHICKEN SANDWICH | \$11

BUTTERMILK FRIED CHICKEN THIGH, HOUSEMADE HOT HONEY GLAZE, GARLIC & HERB AIOLI, BREAD & BUTTER PICKLE, MUSTARD GREENS, HOUSEMADE BRIOCHE

FALAFEL BURGER | \$10

ONION, RED CABBAGE, DILL PICKLE, TOMATO, SPROUTS, GARLIC-LEMON TAHINI, FOCACCIA

MEATBALL SLIDER | \$11

BEEF MEATBALL, PROVOLONE CHEESE, BRIOCHE, SPICY MARINARA



DESSERT DISPLAY

PRICED BY THE DOZEN

CHOCOLATE CHUNK SEA SALT COOKIES | \$30

FUDGE BROWNIES | \$32

LEMON POSSET, FRESH FRUIT | \$34
[GF]

ALMOND & FRUIT GALETTE | \$32

CORNMEAL FINANCIER, SEASONAL FRUIT JAM | \$32

LEMON CHESS PIE, FRESH FRUIT | \$32

STRAWBERRY BASIL PANNA COTTA, WHITE CHOCOLATE CRUMBLE | \$34
[GF]



BRUNCH BUFFETS

LOVE FARM BREAKFAST BUFFET | \$40 PER PERSON

SEASONAL FRUITS & BERRIES [GF|DF]

INDIVIDUAL LOCAL YOGURTS [GF]

ASSORTED BREAKFAST PASTRIES

HOUSEMADE BAGELS & CREAM CHEESE

FRUIT PRESERVES & BUTTER

SCRAMBLED EGGS WITH FRESH CHIVES [GF|DF]

APPLEWOOD SMOKED BACON [GF|DF]

PORK SAUSAGE [GF|DF]

ROASTED POTATOES [GF|DF]

ELEVATED BRUNCH BUFFET | \$50 PER PERSON

SEASONAL FRUITS & BERRIES [GF|DF]

ASSORTED BREAKFAST PASTRIES

HOUSEMADE BAGELS & CREAM CHEESE
SMOKED SALMON, TRADITIONAL GARNISHES

FRUIT PRESERVES & BUTTER [GF]

BABY MIXED GREENS
SHAVED SEASONAL VEGETABLES
CHAMPAGNE VINAIGRETTE [GF|DF]

EGGS BENEDICT
BRAISED SPINACH, HOLLANDAISE SAUCE

BRIOCHE FRENCH TOAST
SEASONAL FRUIT COMPOTE

APPLEWOOD SMOKED BACON [GF|DF]

PORK SAUSAGE [GF|DF]

ROASTED POTATOES
CARAMELIZED ONIONS

ROASTED RED PEPPERS [GF|DF]

BRUNCH



LUNCH BUFFET

LOVE FARMS BUFFET LUNCH | \$60 PER PERSON

SEASONAL SOUP

FARM GREEN SALAD

SHAVED VEGETABLES, BEE POLLEN GRANOLA,
SHERRY VINAIGRETTE
SERVED WITH ROLLS AND BUTTER

HALF ROASTED CHICKEN

BRAISED FARM GREENS, NATURAL JUS

CORNMEAL CRUSTED SOLE

LEMON EMULSION, HERBS

ROASTED POTATOES

ROASTED SEASONAL VEGETABLES

CHOCOLATE CHIP SEA SALT COOKIES

FUDGE BROWNIES

LUNCH



SEASONAL BUFFETS **OR** FAMILY STYLE

SPRING | \$120 PER PERSON | MARCH-MAY

SPRING VEGETABLE CRUDITÉ

SUNFLOWER ROMESCO, CARAMELIZED ONION DIP,
HOUSE BREAD & CRACKERS

BABY MIXED GREENS

SHAVED VEGETABLES, SAVORY GRANOLA,
LEMON & HERB VINAIGRETTE [DF]

COLD SMOKED HEIRLOOM CARROT

FRISÉE, LOCAL HONEY, BEE POLLEN CRUMBLE

PAN SEARED BELL & EVANS AIRLINE CHICKEN BREAST

TOMATO VINAIGRETTE [GF|DF]

HERB ROASTED NEW YORK STRIP STEAK

SPRING ONION JUS [GF|DF]

CORNMEAL & CITRUS CRUSTED ATLANTIC COD

ROSEMARY BEURRE BLANC

LOCAL MUSHROOM RISOTTO

PICKLED RED ONIONS [GF]

BUTTER BRAISED SPRING RADISHES

FARRO CRUMBLE ROASTED

SEASONAL VEGETABLES

[GF|DF]

DESSERT

LEMON VIOLET POSSET, FRESH BLUEBERRIES GF
APRICOT ALMOND GALETTE, HONEY GREEK YOGURT MOUSSE



SEASONAL PLATED MENUS

SPRING | \$100 PER PERSON | MARCH-MAY

FIRST COURSE

SPRING SALAD

TENDER GREENS, ROASTED BABY CARROT, SPRING
PEA KEFIR, SHAVED RADISH, PUMPERNICKEL &
SUNFLOWER SEED CRUMB, SERVED WITH ROLLS &
BUTTER

SECOND COURSE

CHOOSE ONE

CORN CRUSTED ATLANTIC COD

SEASONAL VEGETABLE NAGE

OR

SEARED JOYCE FAMILY FARMS AIRLINE

CHICKEN BREAST

SPRING ONION JUS [GF|DF]

SERVED WITH

SPRING PEA RISOTTO [GF],
BUTTER BRAISED RADISH [GF],
GRILLED ASPARAGUS [GF|DF]

THIRD COURSE

CHOOSE ONE

CORNMEAL FINANCIER

STEWED BLUEBERRIES, SWEET CORN CUSTARD

OR

RICOTTA CHEESECAKE

SEASONAL FRUIT, FARM HERBS



SEASONAL BUFFETS **OR** FAMILY STYLE

SUMMER | \$120 PER PERSON | JUNE-AUGUST

SUMMER VEGETABLE CRUDITÉ

SUNFLOWER ROMESCO, HOUSEMADE ONION DIP,
HOUSE BREAD & CRACKERS

HEIRLOOM TOMATO SALAD

MAPLE BROOK FARM BURRATA, TORCHED STONE FRUIT
BASIL KEFIR, GRILLED HOUSE BREAD

BABY MIXED GREENS

SHAVED VEGETABLES, SAVORY GRANOLA,
LEMON & HERB VINAIGRETTE [DF]

BUTTERMILK FRIED CHICKEN THIGHS

GARLIC & CHIVE HONEY GLAZE, HERB BISCUITS

STEAMED CHATHAM MUSSELS

WHITE WINE BROTH, GRILLED LINGUIÇA [GF]

ROASTED NEW YORK STRIP STEAK

LOCAL MUSHROOM & CARAMELIZED ONION JUS [GF|DF]

ROASTED PEPPER AND EGGPLANT CAPONATA [DF]

FARRO VERDE PILAF

BRAISED LEEKS, CRISPY KALE [DF]

ROASTED SEASONAL VEGETABLES [GF|DF]

DESSERT

LEMON CHESS PIE, FRESH SEASONAL FRUIT
STRAWBERRY BASIL PANNA COTTA, WHITE CHOCOLATE CRUMBLE

SUMMER

SEASONAL PLATED MENUS

SUMMER | 100 PER PERSON | JUNE-AUGUST

FIRST COURSE

SUMMER SALAD

HEIRLOOM TOMATO, MAPLE BROOK FARM BURRATA,
TORCHED STONE FRUIT, BASIL KEFIR,
GRILLED HOUSE BREAD
SERVED WITH ROLLS & BUTTER

SECOND COURSE

CHOOSE ONE

GRILLED LINE CAUGHT HALIBUT

DILL & LEMON BEURRE BLANC [GF]

OR

JOYCE FAMILY FARMS

HALF ROASTED & BRAISED CHICKEN

NATURAL HERB JUS [GF|DF]

SERVED WITH

ROASTED FINGERLING POTATO [GF|DF],

GRILLED ASPARAGUS [GF|DF],

CONFIT CHERRY TOMATO [GF|DF]

THIRD COURSE

CHOOSE ONE

SUMMER BERRY SHORTCAKE

SOFT WHIPPED CHANTILLY, FARM HERBS

OR

VANILLA CREMEUX

STONE FRUIT, BUCKWHEAT CRUMBLE



SEASONAL BUFFETS **OR** FAMILY STYLE

FALL | \$120 PER PERSON | SEPTEMBER–NOVEMBER

FALL VEGETABLE CRUDITÉ

SUNFLOWER ROMESCO, HOUSEMADE ONION DIP,
HOUSE BREAD & CRACKERS

BABY KALE SALAD

PICKLED CRANBERRY, GRILLED LEMON, TOASTED
PINENUT, CHAMPAGNE VINAIGRETTE [GF]

HEIRLOOM BEET “CRUDO”

CHARRED SHISHITOS, AVOCADO MOUSSE, CITRUS
VINAIGRETTE
[GF]

BLACK PEPPER RUBBED BEEF BRISKET

BLACK JACK BBQ [GF|DF]

PAN SEARED BELL & EVANS AIRLINE

CHICKEN BREAST

NATURAL JUS [GF|DF]

CIOPPINO

NATIVE SEAFOOD, GARDEN VEGETABLES,
WARM HOUSE BREAD [DF]

MUSHROOM BOLOGNAISE

FRESH CAVATELLI [DF]

TALLOW FRIED BABY POTATOES & CARAMELIZED ONIONS

[GF|DF]

ROASTED SEASONAL VEGETABLES

[GF|DF]

DESSERT

PUMPKIN TOFFEE BREAD PUDDING

CANDIED PECANS

APPLE STRIP

PUFF PASTRY, APPLE CIDER GASTRIQUE

SEASONAL PLATED MENUS

FALL | 100 PER PERSON | SEPTEMBER-NOVEMBER

FIRST COURSE

SUMMER SALAD

HEIRLOOM TOMATO, BURRATA,
TORCHED STONE FRUIT, BASIL KEFIR,
GRILLED HOUSE BREAD

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SECOND COURSE

CHOOSE ONE

GRILLED LINE CAUGHT HALIBUT

DILL & LEMON BEURRE BLANC
[GF]

OR

SEARED JOYCE FAMILY FARMS

CHICKEN BREAST

NATURAL HERB JUS [GF|DF]

SERVED WITH

ROASTED FINGERLING POTATO [GF|DF],
GRILLED ASPARAGUS [GF],
CONFIT CHERRY TOMATO [GF|DF]

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THIRD COURSE

CHOOSE ONE

SUMMER BERRY SHORTCAKE

SOFT WHIPPED CHANTILLY, FARM HERBS

OR

VANILLA CREMEUX

STONE FRUIT, BUCKWHEAT CRUMBLE

FALL

SEASONAL BUFFETS **OR** FAMILY STYLE

WINTER | \$120 PER PERSON | DECEMBER–FEBRUARY

HOUSE PICKLED VEGETABLES
SEASONAL ACCOMPANIMENTS [GF|DF]

END OF SEASON ROOT VEGETABLE SLAW
SHERRY & LEMON VINAIGRETTE [GF|DF]

MAPLE BROOK FARM BURRATA SALAD
BABY ARUGULA, CANDIED PECANS, BALSAMIC REDUCTION
[GF]

BRAISED BEEF SHORT RIBS
RED WINE SAUCE [GF|DF]

SEARED PORK LOIN
HERB JUS [GF|DF]

WINTER SQUASH & MUSHROOM BREAD PUDDING

SAVORY CABBAGE SAUERKRAUT
[GF]

CHARRED BROCCOLINI
[GF|DF]

SMASHED FINGERLING POTATOES
[GF|DF]

DESSERT
WINTER CITRUS UPSIDE-DOWN CAKE
WHIPPED CRÈME FRAÎCHE

BUTTERMILK CUSTARD
SAGE & BROWN BUTTER CRUMBLE

SEASONAL PLATED MENUS

WINTER | 100 PER PERSON | DECEMBER-FEBRUARY

FIRST COURSE

WINTER SOUP

ASSORTED WINTER SQUASH BISQUE, GRUYERE
CROUTONS, CANDIED PECANS
SERVED WITH ROLLS & BUTTER

SECOND COURSE

CHOOSE ONE

PAN SEARED MONKFISH

BACON & THYME VINAIGRETTE [GF|DF]

OR

RED WINE BRAISED BEEF SHORT RIB

[GF|DF]

SERVED WITH

LOCAL CREAMY POLENTA [GF],
BUTTER BRAISED TURNIP [GF],
GRILLED BROCCOLINI [GF|DF]

THIRD COURSE

CHOOSE ONE

WINTER SPICE CAKE

TOFFEE SAUCE, STEWED FIGS

OR

PEAR ALMOND GALLETTE

RED WINE REDUCTION, VANILLA MASCARPONE CREAM

WINTER