

# THE LINWOOD CATERING MENU

## THE LINWOOD

is a Boutique venue that is ideal for your next gathering or event! We offer various options for off-premise catering, allowing you to create a unique, intimate experience you and your guests will love. The following below can be selected for Full or Half Trays. Please let us know if you have any food allergies or special requests.

## MAIN COURSE

Half Trays\* (8-12 people)  
Full Trays ( 16-20 people)

## FIXINGS

**Rigatoni Pasta** ~ 50/85  
cauliflower/ ground sausage/ garlic  
pan sauce/ fresh ricotta/ breadcrumbs

**Farfalle Pasta ( Hot\* or Cold\*)** ~ 55/95  
Grilled chicken/ bruschetta grape  
tomatoes/ spinach

**Ricotta Rigatoni Bolognese** ~ 55/95  
House-made pasta / three meat ragout

**Fried Chicken** ~ 65/115  
Boneless thighs / cheddar grits / Waldorf  
slaw / honey

**The LW Royale Sliders** ~ 60/110  
Houseblend burger patty/ slow cooked  
shortrib ragout/ munester cheese/  
crispy shallots/ garlic aioli

**Roasted Organic Salmon\*** ~ 90/160  
Citrus Herb Butter or Garlic Lemon Butter

**Bricked Garlic & Herb Chicken** ~ 60/110  
Grilled organic, hormone, and antibiotic  
free half chicken /gaspacho vinaigrette

**Roasted Pork Loin** ~ 60/115  
Seasonal Mostarda/ pan gravy

**Buttermilk Biscuits** ~ 40/70  
Housemade country style gravy

**Free Range Egg Frittata** ~ 35/60  
Organic, hormone, and antibiotic free eggs/  
ham/ peppers/ onions/ mushrooms

**Warm Ham & Cheese Croissants** ~ 50/90  
Honey Mustard (Can make Vegetarian)

**Applewood Smoked Bacon** ~35\*  
(1/2 Bacon 1/2 Sausage Option\*)

**Bangers Breakfast Sausage** ~ 35\*  
(1/2 Bacon 1/2 Sausage Option\*)

**Ham & Potato Croquettes** ~ 40/75  
Served with honey mustard

**Truffle- Parmesan Arancini** ~ 40/75  
Served with Mariana

**LW Brunch Potatoes** ~ 20/35  
Fingerling Potatoes/ season blend

**Homemade Belgian Waffles** ~40/70  
Served with Butter & Organic Vermont  
Maple Syrup

**Mixed Greens Salad** ~ 25/45  
Mixed Greens/ toasted seeds/ seasonal  
fruit/ goat cheese OR gorgonzola/ house  
red wine vinaigrette

**Crispy Brussel Sprouts** ~ 30/50  
Honey-lime glaze/ spicy garlic chili oil

**Seasonal Vegetable Ragout** ~ 30/55

**Tomatoes & Mozzarella** ~ 25/45  
Fresh Basil/ EVOO/ Saba

**Tortellini Salad** ~ 25/45  
Grilled seasonal vegetables/ fresh  
mozzarella/ herbs

THE FINEPRINT  
\* HALF TRAY ONLY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.  
Before placing your order, please inform your server if a person in your party has a food allergy.

Thank you for joining us...and by the way, you look really good today!