

Buffet Menu No. 2

FRITTI & SMALL PLATES
[Choose two.]

Duo of Dips
black bean & feta | housemade ricotta & pesto

Pâté with Bourbon-Soaked Cherries
chicken liver | ciabatta

Crispy Calamari
hot chilies | boss sauce

Crostini of Wood-fired Mushrooms
black pepper aioli | chives

Hersh's Famous Meatballs
marinara | housemade ricotta

Short Rib Arancini
crispy risotto | parmigiano | boss sauce

Shrimp Scampi
garlic | chilies | ciabatta

Stracciatella
confit tomatoes & garlic | toasted pine nuts

Wood-fired Brussels Sprouts
pomegranate | hazelnuts| pickled onion | pecorino

Wood-fired Rainbow Carrots
carrot-top pesto| honey

SALADS
[Choose one.]

Tuscan Kale
parmigiano | apple | toasted almonds

Caesar
you know it, you love it!

THE MAIN DISH
[Choose two.]

Baked Rigatoni with Overnight Pork
fontina | fennel

Fusilli Arabbata
shrimp | confit tomato | garlic| crushed red pepper

Orecchiette
lemon | butter | pistachio

Pesto Farfalle
spicy housemade sausage

Eggplant Parmigiano
housemade mozzarella | marinara

Hersh's Fried Chicken
rosemary | garlic confit| roasted cabbage

Prime Rib Roast ($10pp supplement)
arugula | parmigiano | braised endives

Roseda Farms Flank Steak
Calabrian sweet potato purée |balsamic glaze

Rosemary & Balsamic Lamb Roast
roasted fennel | winter squash

Roast Salmon (whole side)
garlic herb potatoes | sweet potatoes | cherry glaze

Wood-fired Porchetta ($6pp supplement)
crispy potatoes | garlic aioli

Roman Style Pizza

Margherita
housemade mozzarella | fresh basil | grana padano

Pepperoni-oni
house-pickled hots | balsamic reduction

Kale & Pistachio
fontina | pecorino | crushed red pepper

Bianco
housemade ricotta & mozzarella | garlic | basil oil

Big V(egan)
olives | mixed mushrooms | house-pickled hots | arugula

DOLCI
[Choose one.]

Hersh's Tiramisu
ladyfingers | coffee | orange liqueur

Chocolate Mousse Cake
caramelized cocoa nibs | whipped cream

Apple Upside Down Cake
brown sugar | whipped cream