



A Casual Summer Wedding

The Picnic House, Brooklyn

For a summer salad elegant enough for a plated dinner or served alongside a picnic lunch, consider this: tiny, sweet wild strawberries with figs, Nettle Meadow goat cheese (from the Adirondacks) and baby greens. Later in the summer the farmers' market at Union Square abounds with gorgeous heirloom tomatoes and fresh Long Island corn, inspiring two of our favorite summer hors d'oeuvres—grilled corn elote and a succotash shot of corn, tomato, and scallions with a dash of sea salt for crunch.

For those folks who like down-home picnic food—don't forget our rockin' good skillet-fried chicken served up with artisanal mac & cheese. Our organic, locally sourced chicken is marinated overnight in buttermilk to make that free-ranging bird as tender and tasty as possible.

PASSED HORS D'OEUVRES

Watermelon Bowl

grilled corn | heirloom tomato | feta salsa

Deviled Egg

smoked paprika

Grilled Louisiana Shrimp

Sriracha | black sesame sauce

Day-Boat Fish and Chips

Old Bay tartar sauce

Mini Chicken and Waffle

Vermont maple syrup

Grass-Fed Baby Burger

Cabot cheddar | lettuce | bacon ketchup



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PICNIC DINNER

Buttermilk-Marinated Fried Chicken

handmade cheddar biscuits

Slow-Roasted BBQ Pork

Carolina BBQ sauce | pickled cabbage slaw

Sauté of Local Greens

bacon | garlic | hot sauce

Artisanal Mac & Cheese

cayenne breadcrumbs

Grilled Georgia Peach Salad

baby greens | pecan pralines | peach vinaigrette

DESSERT BAR

Handmade Treats

cupcakes | double chocolate Valrhona brownies | cookie classics

Seasonal Pie Bar

strawberry rhubarb | cherry lattice | bourbon pecan | spiked whipped cream

