

### Stationary Hors D'Oeuvres

Hummus Trio with Tabouli, Mixed Olives, and Grilled Flatbread

Roasted Tomato and Onion Dip with Seeded Crostini

Mixed Nut Cheeses with Santa Barbara Olives, and Mixed Market Fruit

Heirloom Tomato Plate with Basil Oil, Raw Salt, and Fresh Ground Pepper

Fermented Vegetables with Roasted Onion Dip and Zesty Ranch

### Salads

Pepper Mix with Julienne Onion, Apple, and Pear Mustard Seed Vinaigrette

Herb Mix with Pumpkin Seed, Shaved Purple Onion, Tomato, and Sweet Pepper Vinaigrette

Mixed Greens with Cucumber, Tomato, Carrot, and Garlic Croutons with House Made Coconut Ranch

Wild Arugula with Peach, Nectarine, Dried Heirloom Tomatoes, and Apple Cider Vinaigrette

Raw Summer Vegetable Salad with Herb Vinaigrette

### Main Dishes

Grilled Chili Rubbed Russet Potato with Spicy Mango Sauce and Chive

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

Mirliton stuffed with Arabic Rice, Stewed Tomato and Okra

Lentil Cake with Syrah Braised Carrot, Bell Pepper, and Onion; finished with a Grilled Onion Broth and Syrah Reduction

Pan Sautéed Polenta with Carrot, Celery Root, and Fire Roasted Tomatoes

Crispy Galette with Carrot Puree and Micro Greens

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta

Spicy Coconut Curry with Market Vegetables and Brown Rice

Grilled Polenta Cake with Market Vegetable Ragout

Roasted Mushrooms with Cauliflower, Farro, and Housemade Ricotta

Stuffed Bell Pepper with Tomato, Squash, Sumac, Bread Crumb, and Coriander

Stuffed Zucchini with Leek, Celery Root, Rice, Garlic, and Vegan Bechemel

Grilled Purple Cabbage with Roasted Chili Mango and Avocado Sauce

**Main Dishes**

Vegetable Pad Thai with Lime, Scallion, and Tamarind

Almond Cheese Ravioli with Fire Roasted Tomato Sauce

**Sides**

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Truffle Potato Puree

Garlic Smashed Potatoes

Mirepoix Quinoa

Wild Mushroom Quinoa

Cranberry Mint Cous Cous

Green Bean Amandine

Green Beans with Crispy Shallot

Grilled Broccolini with Garlic and Lemon

Sesame Broccoli with Red Onion and California Raisins

Grilled Asparagus

Roasted Asparagus marinated in Grapefruit Juice

Sautéed Kale with Garlic and Crystal Hot Sauce

Glazed Market Root Vegetables

Grilled Farmers Market Vegetables