

Stationary Hors D'Oeuvres

Chef's Choice Cheese Display with Market Fruit and Preserves

Hummus Trio with Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Antipasto with Marinated Artichoke, Sweet Peppers with Arugula, Marinated Cherry Tomato with Mozzarella, and Mixed Olives

Vegetable Crudite with Roasted Onion Dip and House Ranch

Farmers Market Fruit Display with Local Honey Crème Fraiche

Salsa Trio with Organic Tortilla Chips

Salads

Farmers Market Salad includes, Best of the Market greens and vegetables with a house vinaigrette dressing

Main Dishes

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

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

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

Grilled Garlic Rubbed Fennel with Roasted Spaghetti Squash

Spicy Coconut Curry with Market Vegetables and Brown Rice

Angel Hair Pasta Checca

Grilled Market Vegetable Lasagna

Veggie Stir Fry

Grilled Polenta Cake with Market Vegetable Ragout

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

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

Grilled Purple Cabbage with Roasted Chili Mango and Avocado Sauce

Grilled Veggie Burritos with Jasmine Rice and Black Beans

Vegetable Pad Thai with Lime, Scallion, and Tamarind

Sides

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Sides

Garlic Smashed Potatoes

Mirepoix Quinoa

Wild Mushroom Quinoa

Cranberry Mint Cous Cous

Roasted Tomato and Onion Panade

Green Bean Amandine

Green Beans with Crispy Shallot

Grilled Broccolini with Garlic and Lemon

Sesame Broccoli with Red Onion and California Raisins

Grilled Asparagus

Grilled Farmers Market Vegetables

Gouda Mac and Cheese

Brussels Sprouts with Mustard

Coconut Rice

Goats Milk Gratin

Grilled Balsamic Eggplant

Wild Rice

Sautéed Zucchini

Grilled Corn on the Cob