

Tray Passed Hors D'Oeuvres

BEEF

Hanger Steak Canapé with Aged Gouda and Piperade

Grass Fed Beef Meatballs with Arugula Pesto

Creole Style Meat Pies with Remoulade

Rare Beef Crostini with Cilantro, Mint, Bean Sprouts, and Spicy Allspice Aioli

Flambéed Beef Tartare on Yam Chip with Cocoa and Chili

Garlic and Yogurt Marinated Sirloin Skewers

Grass Fed Beef Slider with Smoked Cheddar and Caramelized Onion

Beef Consommé with Truffle Oil

CHICKEN

Roasted Chicken with Avocado Puree and Black Bean, Sweet Corn Salsa

Spicy Chicken Queso Taco

Jerk Chicken Skewer with Sweet and Sour

Adobo Braised Chicken with Orange and Scallion

Grilled Chicken Canapé with Grape, Celery, and Dill Aioli

Parmesan Crisp with Jidori Chicken, Pesto, and Cherry Tomato

Grilled Chicken Shawarma Skewers with Cucumber Yogurt

Fried Chicken and Waffles with Buttermilk Sauce

PORK

Gougere with House Bacon, Arugula and Pickled Onion

Coconut Pork Belly with Ginger Mousseline

Roasted Pork Belly with an Apple Glaze

Steamed Bun with Braised Pork and Cider Molasses Dipping Sauce

Braised Pork Slider with Cider Vinegar Slaw

Boudin Blanc with Spicy Mustard and Chive on Seeded Cracker

Mojo Pork Tenderloin Canapé with Crispy Ham, Aioli, and Pickle Tapenade

SEAFOOD

Seared Albacore with Orange Grapefruit Slaw

Mojo Shrimp with Pineapple and Chive

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SEAFOOD

Seared Ahi with Avocado and Mango Sauce

Sea Bass Crudo with Crispy Capers, Pickled Onion, and Pimento

Louisiana Style Crab Cake with Remoulade

Jumbo Scallop Ceviche with Lemon, Lime, Agave, and Coconut Butter

Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche

Seared Scallop with Carrot Puree and Chive Oil

Spanish Style Mussels Escabeche with Crispy Parsley

SPECIALTY MEATS

Argentinean Lamb Skewer with Chimmi Churri

Lamb Meatballs with Coriander and Spicy Mustard Sauce

Crispy Lamb with Mint Gremolata

Duck Confit Donuts with Jalapeno Honey Butter

Duck Taquitos with Adobo

Bison Empanada with Roasted Ancho Chili and Amarillo Sauce

Turkey Slider with Apricot, Apple, Arugula, and House Mustard

VEGETARIAN

Truffled Grilled Cheese

Zucchini Roulade with Almond Ricotta, Pistachio, and Crispy Parsley

Samosa with Marjoram Lemon Preserve Yogurt

Spicy Black Bean and Watercress Cilantro Shooter with Tortilla Julienne

Carrot 4 Ways with Springhill Butter

Mushroom Taquitos with Avocado Sauce

Seeded Crostini with Mushroom Duxelle, Central California Chevre, and Pink Peppercorn

Fried Zucchini with Tomato Confit and Chive

Salads

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

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

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Wild Arugula with Peach, Nectarine, Chevre, and Apple Cider Vinaigrette

Spinach Salad with Roasted Red Peppers, Chevre, and Tomato Vinaigrette

Iceberg Wedge Salad with Blue Cheese Dressing, Tomato, and Croutons

Entrées

BEEF/LAMB/PORK

Cocoa Coffee Crusted New York Strip with Cinnamon Chili Butter, Roasted Cauliflower, and Sauteed Kale

Grilled Sirloin with Bernaise, Roasted Garlic Potatoes and Grapefruit Scented Asparagus

Ancho Crusted Ribeye with Barley and Horseradish Beets and Scallion

Sliced Beef Tenderloin with Glazed Carrots and Truffle Potato Puree

Braised Short Rib with Farro and Grilled Broccolini

Grilled Hanger Steak with Mushrooms, Butter Poached Radish, and Braised Greens

Grilled Lamb Chops with Mint Chimmi Churri, Parsnips, and Brussels Sprouts

Stuffed Pork Tenderloin with Fennel, Apple, Gouda and a Truffle Honey Glaze

Maple Glazed Bone-In Pork Chop with Yams and Grilled Broccolini

CHICKEN

Grilled Herb Crusted Chicken Breast with Wild Mushroom Quinoa and Mustard Pinot Grigio Brussels Sprouts

Paprika Chicken Breast with Peach Gastrique, Truffled Potato Puree, and Grilled Asparagus Grilled

Chicken marinated in Lemon, Garlic, Olive Oil, and Marjoram served with Herbed Wieser Farms Potatoes, and Julienne Zucchini

Roasted Chicken with Scalloped Potatoes, Broccolini with Garlic, and White Wine Pan Sauce

Chicken Roulade with Jamon Iberico and Spinach, served on a bed of Saffron Rice and Peas

Roasted Garlic Chicken Breast with Asparagus, Sun Dried Tomato, and Pearl Onion Orzo

Tamari Ginger Chicken Breast with Shitake Mushroom Sauce and Market Vegetable Stir Fry

Entrées

SEAFOOD

Pan Roasted Salmon with Olive Oil, Garlic, Parsley, and Lemon served on a bed of Fennel Onion Carrot Confit and Wild Rice

Grilled Salmon with Smoked Chili and Brown Sugar with Baked Radicchio and a side of Summer Squash

Sautéed Pacific Fish with Cali-Crystal Beurre Blanc and Side of Corn Mach Choux and Stewed Tomato Garlic Orzo

Grilled Shrimp and Scallop Papardelle with Paprika, Cayenne, Garlic, and Chive; finished with Lemon Cream, California Olive Oil, and Basil

Grilled Pacific Fish with Piperade and Rose Lentils

Habanero Glazed Pacific Fish with Cilantro Rice and Black Beans

Coconut Oil Poached Pacific Fish with Celeriac, Lime Zest, and Cilantro

Toasted Coriander Crusted Albacore with Coconut Rice, Root Vegetable Slaw, and Avocado Sauce

VEGETARIAN

Butternut Squash Ravioli with Brown Butter and Crispy Sage

Almond Ricotta Ravioli with Artichoke, Tomato, Lemon, and Parsley

Crispy Jackfruit with Chive Cream and Mixed Bean Salad

Housemade Seitan with Sautéed Garbanzo, Broccolini, and Charred Onion Esagnole

Grilled Market Vegetable Lasagna with Housemade Ricotta

Pan Sautéed Chyken with Mushroom Thyme Sauce

Spaghetti Squash with Market Vegetable Ragout

Fennel, Mushroom, and Onion Gratin with Grilled Broccoli

Grilled Polenta Cake with Fire Roasted Tomatoes, and Market Vegetables