

FALL & WINTER CATERING MENU

TRAY PASSED

Roasted Pear & Fall Squash Crostini with Lemon Tahini Drizzle (VG) \$5

Braised Tokyo Turnips, Pistachio Cream, Citrus Honey Glaze (V) \$5

Souk Spice Roasted Cauliflower, Sesame-Date Dressing, Pom Seeds & Ground Almonds (VG) \$5

French Onion “Soup” Bites, Caramelized Onions in Baked Puff Pastry Cups
with Sherry & Gruyere Cheese (V) \$5

Tempeh “Buffalo Wings” with Blue Cheese Dipping Sauce (V) \$5
*VG without the blue cheese

Braised Lion’s Head Meatballs, Minced Pork, Ginger, Scallions & Soy Glaze \$6

HUNTINGTON HARVEST \$34

Shaved Brussels Sprout Salad, Field Greens, Cilantro, Cosmic Crisp Apples,
Candied Walnuts, Pomegranate Arils & Cider Vinaigrette (VG)

Roasted Mary’s Organic Chicken Breast with Giblet Gravy

Vegetarian Roasted Cauliflower, Garden Peas, Carrots, Potato, Bechamel Sauce (V)

Creamy Mushroom & Green Bean Casserole (V)

Wild Rice Pilaf with Vegetable Sofrito (VG)

Caramel Apple Cheesecake Tart

TASTE OF MOROCCO \$42

Quinoa & Baharat Roasted Red Kuri Squash Salad
Black Kale, Mint, Parsley, Roasted Onion, Pine Nuts, Lemon Tahini Dressing (VG)

Preserved Lemon & Olive Braised Chicken
Tajine, Saffron, Turmeric, & Cumin with Cinnamon, Mixed Olives & Chicken Broth

Braised Cauliflower
Tajine, Saffron, Turmeric, & Cumin, Braised with Cinnamon, Mixed Olives & Vegetable Broth (VG)

Apricot & Dried Cranberry Couscous with Coriander Leaf & Parsley (VG)

Ras el Hanout & Garlic Roasted Yams, Red Onion, Zucchini (VG)

Oven Fresh Khobz Bread Loaf

Orange & Cardamom Cakes

(V) Vegetarian (VG) Vegan