

SPRING & SUMMER CATERING GUIDE

LIGHT APPETIZERS A LA CARTE

pricing is per guest

Triple Cream California Brie Cheese in Phyllo, Blueberry-Ginger Compote.....	\$5
Strawberry Gazpacho with Basil Oil & Cracked Black Pepper (vegan).....	\$5
Salmon Tartare, Chive Crème Fraiche & Red Onion in Sesame Cones.....	\$7
Piquillo Pepper & Marcona Almond Stuffed Olive (vegan).....	\$5
Taleggio Sandwich with Fig Jam & Peppercress (vegetarian).....	\$6
Antipasto Skewer, Heirloom Tomato, Di Stefano Perlini, Sweet Basil, & Soppresata.....	\$6

HEARTY APPETIZERS A LA CARTE

pricing is per guest

Gravlax of Arctic Char, Persian Cucumber, Trout Roe & Fennel Pollen.....	\$5
Pastrami Cured Salmon Crostini with Cream Cheese, Everything Spice & Pickled Red Onion.....	\$5
Shrimp & Lobster Agua Chile, Lime Juice Marinated Shrimp & Maine Lobster, Cucumber, Cilantro, Serrano Chili, Tomato & Red Onion.....	\$7

PLATED & BUFFET OPTIONS

Select your choice of one salad, one main course, and one plated dessert. Duo entrées are available for an additional \$12 per guest. Add \$5 per guest for buffet service. A minimum of 10 guests is required for plated & buffet services.

SALADS

- Spring Vegetable Salad, Artichokes, Pickled Baby Carrots, English Peas, Citrus Vinaigrette
- Greek Melon Salad, Cucumber, Shaved Radish, Feta, Kalamata Olive, Mint, Baby Arugula & Aged Balsamic Vinaigrette
- Panzanella Salad, California Olive Oil Toasted Croutons, Summer Tomatoes, Field Greens & Green Goddess Dressing
- Shaved Cauliflower & Endive Salad, Chickpeas, Golden Raisins, Caramelized Honey & Citrus Vinaigrette
- Summer Corn & Tarragon Salad, Roasted Silver Queen Corn, Beech Mushrooms, Baby Greens & Shallot Vinaigrette

MAIN COURSE

Herb Crusted Colorado Lamb Chops, Dijon Mustard Jus, Potato Gratin, & Minted Pea Pods.....	\$56
Salmon with Roasted Baby Gold & Chioggia Beets Tossed with a Tarragon-Mustard Emulsion.....	\$52
Lemon Thyme Grilled Swordfish, Confit of Leek & Yukon Gold Potatoes, Catalonian Romesco Sauce.....	\$52
Udon Noodle Nabe with Mushroom Dashi, Sweet Potato, Pea Pods, Daikon Radish (vegan).....	\$45
Summer Vegetable Ratatouille Timbale, Zucchini, Eggplant, Summer Squash & Roma Tomatoes Baked with Basil & San Marzano Tomato Puree (vegan).....	\$45

DESSERTS BUFFET PRICING INCLUDED

Corn & Blueberry Panna Cotta, with Whipped Cream & Fried Basil.....	\$5
Strawberry Rhubarb Shortcake, Harry's Berries, Biscuits & Rhubarb Jam	\$5
Pickled Ginger Poached Peaches, Rice Pudding & Tuile Cookie.....	\$6
Sumac Strawberries, White Chocolate Sponge & Plum Wine Gelée.....	\$6
Pink Lady Apple Pie, Salted Caramel, & Vanilla Scented Whipped Cream.....	\$7