

Appetizers

Tuna tartare ~ wonton crisps, scallions, cucumbers ~ ponzu sesame sauce
Goat cheese, salami and tomato bruschetta ~ balsamic glaze
Caprese shrimp stuffed mushrooms ~ torched mozzarella
Shrimp ceviche tartlets ~ avocado jalapeno puree
Chicken Dumplings ~ ponzu scallion sauce
Potato Mini Tacos ~ tangy cabbage slaw, salsa verde
Crab cakes with caper lemon aioli, cucumber & radish salad

Salads

Warm Spinach & mushroom salad, crispy shallots and creamy balsamic
Kale and romaine lemon Caesar salad ~ parmesan thyme cracker
Arugula salad, toasted pine nuts, avocado and parmesan cheese ~ lemon
Greek salad with oregano marinated feta ~ gem lettuce
Balsamic marinated & grilled vegetable salad ~ oregano ricotta

Soups

Tomato with poached mozzarella ~ crispy baguette crackers
Chicken green chili ~ lime crema & tortilla crisps
Tortilla soup ~ shredded chicken, cilantro and crema
Garden soup & Tortellini ~ seasonal vegetables with shaved parmesan cheese
Butternut Squash ~ toasted pepitas and paprika

Entrees and Sides

Chimichurri marinated rack of lamb
Peppered beef tenderloin / Beef of the Day
Pan Seared Fish of the Day ~ lemon, herb

Roasted blistered carrots
Grilled vegetables
Roasted root vegetables

Braised short ribs ~ thick rosemary gravy	Rosemary red potatoes
Vegetable Lasagna, ricotta & blistered tomatoes	Vegetable rice pilaf
Roasted cauliflower steaks ~ caper basil	Scallop creamy potatoes
Teriyaki Salmon ~ Quinoa Pilaf	Ginger stir fry vegetables
Garlic lemon shrimp ~ crushed chili flakes	Vegetable "Orzotto"
Herb lemon roasted chicken	Pancetta Brussel sprouts
Dry roasted and slow cooked ribs	Blackened broccolini
Coffee crusted elk ~ mushroom gravy	Ratatouille with pesto
Pork chops with fig crust	Mushroom truffle mac

Platters

Carnivore platter ~	smoked duck, venison salami, chicken pate, (cornichorns, mustard, crackers, olives)
Ocean platter ~	salmon gravlax dip, white anchovies, smoked trout filet, chimichurri shrimp (cucumbers, crackers & cocktail sauce)
Cheese platter ~	assortment of cheeses with chutneys, dried and fresh fruit, crackers and nuts
Taco Love ~	locally made tortillas, guacamole, pico de gallo, cheese, cilantro rice pilaf and chorizo black beans (choice of protein)
Caviar ~	blini, shallots, egg, chives, lemon and crème fraiche
Crudite ~	assorted of vegetables, dips and crackers
Mediterranean Inspired	dolmas, taziki sauce, whipped feta and grilled vegetables

Dessert

Fresh churros holes ~ Cinnamon Sugar
Tres leches cake ~ Orange cream
Cookies & Bars: Assorted
Tiramisu with Cinnamon Dust
Dubai Cannoli ~ Chocolate Sauce
Smores Chocolate Chip Bread Pudding
Apple Cinnamon Flaky Bites