



Appetizers

Crispy rice cakes with torched salmon, jalapenos & lime cilantro

Spiced meatballs with chimichurri sauce

Naan crisps with taziki sauce, dolma and parsley chickpeas

Boiled egg, caviar, crème fraiche, cucumber and radishes

Shrimp ceviche with endive leaves & tortilla chips

Tuna tartare on wonton crisps with soy sesame sauce

Beef empanadas with chili lime chimichurri sauce

Goat cheese, salami and tomato bruschetta with grilled radicchio

Vegetable pot stickers ~ ponzu scallion sauce

Seared scallops on a mint pea puree and crispy potato slice

Clams casino with herb parmesan crust

Salads

Pesto ravioli with tomatoes, shaved spinach, olives ~fresh parmesan

Roasted cauliflower salad with golden raisins, garlic chips drizzled ~ salsa verde

Kale and romaine Caesar salad ~ fried pizza parmesan croutons

Rice noodle salad ~ snap peas, cucumbers, bell peppers with yuzu

Halved avocado stuffed with seafood ceviche ~ shaved lettuce & sesame seeds

Balsamic grilled vegetable salad ~ pistachio crusted goat cheese

Watermelon, cucumber and mango salad ~ arugula, shallots and tajin lime

Melon, burrata, mint and basil salad ~ crispy prosciutto

Heirloom tomato carpaccio ~ cucumbers, radishes, herbs, olives and parmesan

Soups

Tomato with poached mozzarella ~ crispy breadsticks

Chicken green chili ~ lime crema & tortilla crisps

Seafood in saffron broth ~ crispy crostini

Chicken albondiga soup with lime cilantro broth

Green gazpacho ~ chili oil, crumbled goat cheese

Tortilla soup with shredded chicken

Tortellini soup with seasonal vegetables ~ parmesan cheese

Entrees:

Rack of lamb with herbs, balsamic glaze ~ cauliflower puree, roasted ginger carrots
Beef tenderloin, green peppercorns ~ scallop potatoes, grilled vegetable stack
Pan seared halibut ~ flash stir fry vegetables, garlic and herbs, orzo risotto
Seared scallops ~ oven roasted garlic root vegetables, curried carrot puree
Coriander lime chicken ~ cilantro polenta with sweet peas, pancetta Brussel sprouts
Grilled prawns, quinoa stuffed bell peppers with zucchini sauce, feta cheese
Braised short ribs ~ blackened broccoli, sweet potato and wilted spinach
Coffee crusted elk, zucchini cake and lemon broccolini

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
Lettuce wraps ~ soy ginger sauce ~ seasonal vegetables, cilantro & mint sprigs, chopped peanuts & toasted coconut (choice of protein)
Crudite ~ chipotle black bean hummus, taziki sauce & artichoke dips with seasonal vegetables
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

Dessert

Fresh fried sugar & cinnamon donuts with chocolate sauce & ice cream
Tres leches cake with orange cream
Sorbet with fresh seasonal fruit & toasted coconut
Smores
Rice pudding crème brulee
Butterscotch bread pudding and caramel sauce
Seasonal Pies with Dulce de leche
Cookies: Chocolate chip, Snickerdoodle, Peanut butter
Bars: Peppermint chocolate, Lemon bars, Flourless chocolate