



Appetizers

Octopus carpaccio ~ capers, shallots, lemon and olive oil
Tuna tartare ~ wonton crisps, soy sesame sauce & scallions
Goat cheese, salami and tomato bruschetta with grilled radicchio
Crab tostaditas ~ shaved fennel, herbs and slivered cucumbers
Tempura fried cauliflower ~ siracha yogurt dipping sauce
Caprese naan bites with balsamic glaze
Peppered steak skewers ~ chimichurri sauce
Mushroom, cheese quesadillas ~ pico de gallo
Vegetable fresh spring rolls ~ mint cilantro chutney

Salads

Roasted cauliflower salad with golden raisins, garlic chips drizzled ~ salsa verde
Kale and romaine Caesar salad ~ fried pizza parmesan croutons
Arugula salad, toasted pine nuts, avocado and parmesan cheese
Greek salad with oregano marinated feta
Warm mushroom salad, wilted spinach and roasted bell peppers ~ goat cheese
Rice noodle salad ~ snap peas, cucumbers, bell peppers with yuzu
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, carrot puree
Coriander lime chicken ~ cilantro polenta, crispy pancetta Brussel sprouts
Grilled prawns, quinoa stuffed bell peppers with zucchini sauce, feta cheese
Braised short ribs ~ blackened broccoli, rosemary potatoes and wilted spinach
Coffee crusted elk, zucchini cake and lemon broccolini
Ratatouille over pesto linguini, Parmesan crust

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
Smores bars
Peach & strawberry shortcake with orange scented cream
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