

## MIXER EVENT MENU

### HORS D'OEUVRES

#### FIRST SAMPLING:

**Buffalo Chicken Empanadas Protein Selection**

*Buffalo Style Chicken With Blue Cheese in a Crispy Empanada Topped With Avocado, Chipotle Ranch and Chili Pepper*

**Mini Beef Wellington Premium Item +\$7.99 per guest**

*Beef Tenderloin Wrapped in Puff Pastry With Caramelized Onion and Balsamic Vinegar*

**Bacon Wrapped Scallops Premium Item +\$8.99 per guest (GF)**

*Served With Chive Aioli*

**Stuffed Mushroom Caps**

*White Mushroom Caps Stuffed With a Combination of Four Cheeses, Bacon, Spinach and Chopped Bell Peppers*

**Roasted Andouille Sausage Kabobs (GF) Protein Selection**

*Smokey Cajun Sausage, Sweet Bell Peppers and Red Onions Roasted on a Skewer With a BBQ Glaze*

#### SECOND SAMPLING:

**Petite Allumette Vegetables (GF) **

*Colorful Array of Crisp, Seasonal Julienne Cut Vegetables Delicately Arranged Atop Your Choice of Two Gourmet Spreads Such as Vegetable & Herb Dip or Roasted Red Pepper Hummus*

**Barramundi Ceviche Shooter Premium Item +\$8.99 per guest (GF)**

*Asian Sea Bass Cured in Lime Juice With Cilantro Tomatoes and Bermuda Onions Served in a Shot Glass With Fresh Avocado Salsa, Chipotle Aioli and Crispy Tortilla Strips*

**Roasted Tomato Bisque Cordials & Grilled Cheese **

*Roasted Pepper and Tomato Bisque Served With a Three Cheese Grilled Sandwich on Garlic Flatbread*

#### THIRD SAMPLING:

**Local Honey Peaches & Cream (GF) **

*Tart Peaches and Crème Fraîche Sweetened With Local Honey and Topped With Sliced Almonds*

**Stacked Fruit Skewers (GF) **

*Fresh, Chilled Seasonal Fruit Skewers Beautifully and Carefully Presented*

**Seasonal Fruit & Prosciutto Crostini Protein Selection**

*Chef's Choice of Seasonal Fruit Paired With Imported Prosciutto and Fresh Goat Cheese on a Crostini*

**Baby Heirloom Bruschetta **

*Baby Heirloom Tomatoes Marinated in Sweet Basil, Garlic and Extra Virgin Olive Oil Served on a Parmesan Crostini With Goat Cheese, Drizzled With Balsamic Glaze*

**Basil & Cherry Tomato Caprese Kabobs (GF) **

*Skewered Fresh Mozzarella, Basil, and Heirloom Cherry Tomatoes With a Balsamic Drizzle*

### SALADS

**Locally Sourced Baby Spinach (GF) **

*Red and Green Baby Spinach, Hearts of Palm, Slivered Almonds, Heirloom Tomatoes, With a Homemade Avocado Dressing*

**Sun-Dried Cranberry Caramelized Walnut (GF) **

*Sun-dried Cranberries, Caramelized Walnuts and Blue Cheese Crumbles With a House Balsamic Vinaigrette*

**Fresh Strawberry & Organic Baby Kale (GF) **

*Organic Baby Kale Accompanied by Fresh Strawberries, Goat Cheese, Macadamia Nuts, Sweet Peppers, With a House Balsamic Vinaigrette*

**Mint Honey Spinach Pomegranate (GF) **

*Spinach Pomegranate and Arugula With Beets, Mandarin Oranges, Chickpeas and a Fresh Mint and Honey Vinaigrette*

## ENTRÉES & ACCOMPANIMENTS

### FIRST SAMPLING:

**Chef's Harvest Roast** <sup>GF</sup> Entrée

*USDA Choice Beef Stuffed With Roasted Garlic, Infused With Fresh Rosemary & Thyme, Rubbed With Whole Grain Mustard, and Topped With a Bacon Peppercorn Sauce*

**Seasonal Herb and Garlic Vegetables** <sup>GF</sup>  Accompaniment

*Fresh Seasonal Variety of Locally Grown, Oven Roasted Vegetables With Fresh Herbs and Garlic*

**California Artisan Chicken Picatta** <sup>GF</sup> Entrée

*Marinated Chicken Breast With Lemon, Herbs, Caper Beurre Blanc*

**Shiitake Mushroom Risotto Cake** <sup>GF</sup>  Accompaniment

*Arborio Rice, Shiitake Mushrooms, Parmesan Cheese, Cream, Garlic and Basil*

**Potato and Pea Coconut Curry** <sup>GF</sup> <sup>V</sup> Entrée

*Yukon Gold Potatoes and Fresh Sweet Peas Simmered in a Red Coconut Curry Sauce Served Atop Steamed Basmati Rice*

### SECOND SAMPLING:

**Santa Maria Tri-Tip Premium Item +\$16.99 per guest** <sup>GF</sup> Entrée

*Marinated and Grilled With a Black Pepper, Bordelaise Sauce*

**Garlic Yukon Gold Whipped Potatoes** <sup>GF</sup>  Accompaniment

*Yukon Potatoes With Garlic, Scallions, Cream and Butter*

**Chicken Cordon Bleu -Chef's Choice-** Entrée

*Herb Panko Crusted Chicken Breast With Black Forest Ham and Swiss Cheese Golden Fried and Served With a Tarragon Cream Sauce*

**Five Grain Stuffed Bell Pepper** <sup>V</sup> Accompaniment

*Red Bell Pepper Stuffed With a Five Ancient Grain Blend Including Cous Cous, Quinoa, Wild Rice, Black Beans, Spinach and Roasted Corn, Delicately Mixed With Fresh Pesto Sauce*

**Butternut Squash Ravioli -Chef's Choice-**  Entrée

*Oven Roasted Butternut Squash Wrapped in Artisanal Sage Pasta Served in Garlic Cream Sauce*

### THIRD SAMPLING:

**Gruyere Stuffed Parmesan Chicken** <sup>GF</sup> Entrée

*Marinated Stuffed Chicken Breast Topped With an Heirloom Tomato, Basil, and Garlic Sauce*

**Pancetta French Green Beans** <sup>GF</sup> Accompaniment

*Haricot Verts With Garlic and Crispy Pancetta*

**Short Rib Premium Item +\$14.99 per guest** Entrée

*Slow House Braised Beef Short Rib Served in Red Wine Au Jus*

**Smoked Salmon and Shrimp Farfalle** Entrée

*Smoked Salmon and Shrimp Farfalle With Oven Roasted Tomatoes and Capers in a Light Olive Oil Lemon Butter Sauce*