



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 V

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 V

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 V

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 ^{GF} *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 ^{GF} *Accompaniment*

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

California Artisan Chicken Picatta ^{GF} *Entrée*

Marinated Chicken Breast With Lemon, Herbs, Caper Beurre Blanc

Shiitake Mushroom Risotto Cake ^{GF} *Accompaniment*

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

Potato and Pea Coconut Curry ^{GF} *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 ^{GF} *Entrée*

Marinated and Grilled With a Black Pepper, Bordelaise Sauce

Garlic Yukon Gold Whipped Potatoes ^{GF} *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 *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 ^{GF} *Entrée*

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

Pancetta French Green Beans ^{GF} *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