



HORS D'OEUVRES

- GF

Local Honey Peaches & Cream -*Chef's Choice*-
TART PEACHES AND CRÈME FRAÎCHE SWEETENED WITH LOCAL HONEY AND TOPPED WITH SLICED ALMONDS
- GF

Petite Allumette Vegetables
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
- GF

V

Stacked Fruit Skewers
FRESH, CHILLED SEASONAL FRUIT SKEWERS BEAUTIFULLY AND CAREFULLY PRESENTED
- Stuffed Mushroom Caps**
WHITE MUSHROOM CAPS STUFFED WITH A COMBINATION OF FOUR CHEESES, BACON, SPINACH AND CHOPPED BELL PEPPERS
- Seasonal Fruit & Prosciutto Crostini -*Chef's Choice*-**
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
- GF

Roasted Andouille Sausage Kabobs
SMOKEY CAJUN SAUSAGE, SWEET BELL PEPPERS AND RED ONIONS ROASTED ON A SKEWER WITH A BBQ GLAZE
- Buffalo Chicken Empanadas**
BUFFALO STYLE CHICKEN WITH BLUE CHEESE IN A CRISPY EMPANADA TOPPED WITH AVOCADO, CHIPOTLE RANCH AND CHILI PEPPER
- Roasted Tomato Bisque Cordials & Grilled Cheese**
ROASTED PEPPER AND TOMATO BISQUE SERVED WITH A THREE CHEESE GRILLED SANDWICH ON GARLIC FLATBREAD
- GF

Basil & Cherry Tomato Caprese Kabobs
SKEWERED FRESH MOZZARELLA, BASIL, AND HEIRLOOM CHERRY TOMATOES WITH A BALSAMIC DRIZZLE
- GF

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Mixed Vegetable Gazpacho -*Chef's Choice*-
FRESH CHILLED SOUP WITH CUCUMBER, TOMATO, AND BELL PEPPER SERVED IN A CORDIAL GLASS

SALADS

- GF

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Locally Sourced Baby Spinach
RED AND GREEN BABY SPINACH, HEARTS OF PALM, SLIVERED ALMONDS, HEIRLOOM TOMATOES, WITH A HOMEMADE AVOCADO DRESSING
- GF

Sun-Dried Cranberry Caramelized Walnut
SUN-DRIED CRANBERRIES, CARAMELIZED WALNUTS AND BLUE CHEESE CRUMBLES WITH A HOUSE BALSAMIC VINAIGRETTE
- GF

Fresh Strawberry & Organic Baby Kale
ORGANIC BABY KALE ACCOMPANIED BY FRESH STRAWBERRIES, GOAT CHEESE, MACADAMIA NUTS, SWEET PEPPERS, WITH A HOUSE BALSAMIC VINAIGRETTE
- GF

Mint Honey Spinach Pomegranate
SPINACH POMEGRANATE AND ARUGULA WITH BEETS, MANDARIN ORANGES, CHICKPEAS AND A FRESH MINT AND HONEY VINAIGRETTE

SIDES

- GF

Garlic Yukon Gold Whipped Potatoes
YUKON POTATOES WITH GARLIC, SCALLIONS, CREAM AND BUTTER
- GF

V

Wild Long Grain Rice
BLEND OF STEAMED WILD LONG GRAIN RICE COOKED WITH VEGETABLE STOCK
- GF

Seasonal Herbs and Garlic Vegetables
FRESH SEASONAL VARIETY OF LOCALLY GROWN, OVEN ROASTED VEGETABLES WITH FRESH HERBS AND GARLIC
- GF

Shiitake Mushroom Risotto Cakes
ARBORIO RICE, SHIITAKE MUSHROOMS, PARMESAN CHEESE, CREAM, GARLIC AND BASIL
- GF

Pancetta French Green Beans
HARICOT VERTS WITH GARLIC AND CRISPY PANCETTA

ENTRÉES

- GF

Chef's Harvest Roast
USDA CHOICE BEEF STUFFED WITH ROASTED GARLIC, INFUSED WITH FRESH ROSEMARY & THYME, RUBBED WITH WHOLE GRAIN MUSTARD, AND TOPPED WITH A WHISKEY BACON PEPPERCORN SAUCE
- GF

V

Potato and Pea Coconut Curry
YUKON GOLD POTATOES AND FRESH SWEET PEAS SIMMERED IN A RED COCONUT CURRY SAUCE SERVED ATOP STEAMED BASMATI RICE
- V

Five Grain Stuffed Bell Pepper
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
- GF

Gruyere Stuffed Parmesan Chicken
MARINATED STUFFED CHICKEN BREAST TOPPED WITH AN HEIRLOOM TOMATO, BASIL, AND GARLIC SAUCE
- GF

California Artisan Chicken Piccata
MARINATED CHICKEN BREAST WITH LEMON, HERBS, CAPER BEURRE BLANC
- Butternut Squash Ravioli -*Chef's Choice*-**
OVEN ROASTED BUTTERNUT SQUASH WRAPPED IN ARTISANAL SAGE PASTA SERVED IN GARLIC CREAM SAUCE
- Mushroom Ravioli**
PORTABELLA, CRIMINI AND SHIITAKE FILLED RAVIOLI IN WHITE WINE CREAM SAUCE
- GF

Royal Apricot Chipotle Chicken
APRICOT AND CHIPOTLE PEPPER GLAZE SERVED OVER A GRILLED CHICKEN BREAST
- Chicken Cordon Bleu -*Chef's Choice*-**
HERB PANKO CRUSTED CHICKEN BREAST WITH BLACK FOREST HAM AND SWISS CHEESE GOLDEN FRIED AND SERVED WITH A TARRAGON CREAM SAUCE
- Smoked Salmon and Shrimp Farfalle**
SMOKED SALMON AND SHRIMP FARFALLE WITH OVEN ROASTED TOMATOES AND CAPERS IN A LIGHT OLIVE OIL LEMON BUTTER SAUCE