

# Design Your Own Menu

## Salad Course

### Classic Caesar \$5.00

romaine, fresh shaved parmesan, tossed with a thick classic garlic dressing, topped with rustic croutons and lemon

### Farm Greens \$5.50

shaved carrot, shaved red onion, cucumbers, red bell pepper, cherry tomato, topped with rustic croutons, crumbled white cheddar, herbal vinaigrette or buttermilk dressing

### Spinach Arugula \$6.00

with seasonal berries, crispy onions, bacon ribbons, gorgonzola, and a lush berry vinaigrette

### Flambe Pear Salad \$6.00

blend of baby kale and arugula with roasted radicchio, flambe pear with shallot, blue cheese and walnut with strawberry tarragon vinaigrette

### Rustic Quinoa Tabbouleh (V) \$6.00

medley of herbs with halved cherry tomatoes, red onion, cucumber and garlic, dressed with lemon and seasoned rice vinegar and extra virgin olive oil and topped with fried chickpeas

## Main Course – choose 1

*Entrees include your choice of two additional sides*

### Pasta Dishes

*served with roasted seasonal vegetables*

### Pappardelle Bolognese \$21.00

a rich and hearty ragu atop wide pasta ribbons with fresh basil and parmesan

### Lasagna al Ragu \$21.00

a delicious ragu cooked slow and low and rolled into pasta with bechamel and whole milk mozzarella and fresh basil

### Chicken Pesto with Roasted Pine Nuts \$23.00

chicken in an herbaceous pesto cream sauce with seared artichokes, onions, and topped with parmesan and roasted pine nuts over cavatappi

### Steak Gorgonzola \$24.00

seared sirloin, with roasted red peppers, onions and spinach in a creamy gorgonzola bechamel tossed with penne

## Vegetarian

### Marinated Portobello \$18.00

stuffed with a savory couscous medley and oven roasted

### Stuffed Squash \$19.00

seasonal squash stuffed with a roasted vegetable quinoa pilaf

### Ratatouille Stack \$20.00

eggplant, zucchini, roasted red pepper, mozzarella, marinara

## Seafood

### **Pacific Salmon \$MP**

smoked paprika coconut cream, on a bed of succotash

### **Seared Halibut \$MP**

with an herbal halibut stock consume

## Poultry

### **Farmhouse Roasted Chicken \$22.00**

with fresh herbs, served with a pan au jus

### **Coq au Vin \$23.00**

braised and roasted chicken thighs with mushrooms and vegetables in rich savory sauce

### **Chicken Marbella \$23.00**

chicken with figs, garlic, olives, and capers; lightly sweet and briny

### **Smoked Pepper Chicken \$24.00**

brined and smoked in house tangy glaze

## Pork

### **Stuffed Pork Roulade \$24.00**

with chorizo, spinach, queso fresca and piquillo peppers in a pepper cream

### **Bone-in Pork Chop \$26.00**

served with an apple sage compote

### **Roasted Cured Pork Belly \$26.00**

slow roasted with crispy skin topped with a spiced glaze

### **Pork Tenderloin \$26.00**

roasted with fresh herb and butter finished with roasted foraged mushrooms

## Beef

### **Roasted Sirloin \$25.00**

roasted with butter and fresh herbs, finished with a black currant demi glaze

### **Braised Beef in Mirepoix \$26.00**

sirloin braised with a medley of vegetables, fresh herbs, tomato and red wine creating a rich savory brown sauce

### **Beef Tenderloin \$32.00**

6 ounce medallion cooked perfectly, served with an au poivre sauce

### **Beef Ribs \$32.00**

whole smoked, slow braised beef ribs with our tangy house sauce

### **Ribeye Roast \$MP**

chef onsite required, served with horseradish creme

### **Tomahawk Ribeye \$MP**

chef onsite required

## **Duck, Rabbit, Lamb**

### **Seared Duck Breast \$28.00**

served with green peppercorn demi

### **Local Lamb Rack \$29.00**

marinated lamb seared and roasted, served with fresh herbs and blackberry coulis

### **Harissa Lamb Chops \$MP**

grilled and topped with harissa yogurt and fresh herb

## ***Compliment your Entrée – choose 2***

Buttery Mashed Potatoes

Herb Roasted Potatoes

Wild Rice Risotto

Couscous and Ancient Grains

Seasonal Vegetable Medley

Roasted Root Blend

### **Add \$2.00**

Creamy Scalloped Potatoes

Green Bean Almondine with Citrus Notes

Roasted Broccolini

Roasted Brussel Sprouts with Bacon

## **Are You Looking for a Sweet Finish?**

### ***Some tantalizing ideas...***

Pavlova Cup with Vanilla Custard

Chocolate Cradle with Chocolate Mousse and Raspberry Compote

French Apple Custard Pie with Almond Streusel

Fire Roasted Pineapple Cake with Spiced Rum Sauce

Sweet Shortcake with Whipped Cream and Fruit Compote

Triple Chocolate Ganache Brownie

Zesty Citrus Tartlets with Meringue

Flourless Chocolate Torta with Whipped Cream

Baked Fruit Tulip with Inspire Sauce

Cream Puffs – classic or chocolate dipped

Mini Naked Cake – baker designed flavors

Assorted Cupcakes – baker designed flavors

Cheesecake – classic, chocolate, fruit swirl

***Not seeing something you want here? Connect with us for unique ideas or specific needs.***

# Pre-Designed Menus We Loved

## STREET TACO MENU

### APPETIZERS \$9.50

Tri Color Chips and Rustic Salsa Display

Queso Blanco

Fresh Fruit Display

### DINNER \$31.25

#### Displayed dinner buffet

Mixed Green Salad

local greens, feta, cherry tomato, toasted pumpkin seeds, ranch & citrus herb vinaigrette

#### Taqueria

Ancho and Lime Chicken

Slow Roasted Pork carnitas

Roasted Vegetables

Assorted Toppers

shredded cheese, sour cream, jalapenos, radishes, cilantro

Corn and Flour Tortillas

Spiced Refried Beans

Mexican Style Red Rice

## MEDITERRANEAN

### APPETIZERS \$6.00

Mezze Display

hummus, roasted vegetables and pickled vegetables, olives, dolmas, ovened tomatoes, marinated feta, pita triangles

### DINNER \$31.75

#### Displayed dinner buffet

Spinach and Arugula Salad

local greens, salami ribbons, garbanzo beans, olives, feta, fresh herb vinaigrette

Herb Fired Chicken

with a creamy chermula sauce

Homemade Meatballs

with tzatziki sauce

Aromatic Rice Pilaf

with toasted pistachios

Seasonal Vegetables

olive oil and fresh herbs

Garlic and Fresh Herb Warmed Flatbread

## ASIAN – BUILD YOUR OWN RICE BOWL

### APPETIZERS \$6.25

Chicken Satay with a chili peanut sauce

Fresh Fruit Display cold melon, pineapple, kiwi, grape, fresh berries

### DINNER \$32.00

#### Displayed dinner buffet

Asian Spinach Salad

baby spinach, sliced mango, red onion, toasted coconut, sesame citrus vinaigrette

Garlic Sirloin

Ginger and Coriander Tofu

Aromatic Rice

Roasted Vegetables

carrots, bok choy, celery, etc

Assorted Sides

cabbage, marinated cucumbers, boiled egg, sesame seeds, roasted peanut, cilantro,

Assorted Sauces

teriyaki, chili sauce, peanut, soy