

plated meal service ~ off premise

Pricing: (based on a 50 person event – please see your event associate about alternative sized events)

3 courses (starter or soup or salad, main (fish or meat), dessert)	(\$37)
4 courses (starter, salad or soup, main (fish or meat), dessert)	(\$47)
5 courses (starter, soup, salad, main (fish or meat), dessert)	(\$57)
6 courses (starter, soup/salad, fish course, sorbet, meat course, dessert)	(\$67)
Supplements:	
on-site choice surcharge per person per course for guest choice at the time of the event	(\$10)
cheese course	(\$8)
sorbet course	(\$3)

{starters}

basil panna cotta / buffalo mozzarella, confit tomatoes
blue cheese, walnut & caramelized onion tart / baby watercress, balsamic reduction
grilled prawns / roasted peppers & avocado, salsa verde
lentil & goat cheese tart / herb salad, sherry dressing
market ceviche / citrus, green olives, fresh made tortilla chips
ELEMENTS tuna tartare / cucumber-avocado relish, pear carpaccio, crispy wonton strips **(\$3 supplement)**
mussels / saffron-orange-mint broth, grilled rustic bread
pan seared crabcake / griddled jalapeno corncake, roasted bell pepper cream
pistachio & goat cheese angolotti / roasted baby beets, beet greens, aged balsamic
potato cannelloni / green & white asparagus, shaved pecorino romano
seared ahi tuna / nicoise salad, tomato tarragon vinaigrette **(\$3 supplement)**
tomato confit & crabcake napoleon / mixed sweet greens, caper chive sauce
vietnamese summer roll / carrot, daikon radish & snow pea slaw, ponzu dipping sauce
warm vegetable & goat cheese napoleon / salad of heirloom tomatoes, meyer lemon oil
wild mushroom ravioli / asparagus tips, sage-cream sauce

{soups}

avocado cucumber puree / pickled red onion v
braised leek soup / yukon gold potatoes & thyme v
broccoli soup / roasted garlic & aged cheddar v
butternut squash soup / duck confit, caramelized shallot
caramelized onions, orzo, mushroom soup v
caramelized parsnip soup / fresh thyme & crispy leek v
cauliflower vichyssoise v
chilled cucumber soup / spiced yogurt, cilantro v
classic french onion soup
cold curried corn & buttermilk soup / poblano chile v
cream of parsnip & fennel soup / potato straws v
cream of watercress soup / pan-seared scallop **(\$4 supplement)**
cucumber-coconut gazpacho / jumbo prawns, chili drizzle **(\$4 supplement)**
lobster bisque / granny smith apple & tarragon **(\$5 supplement)**
oven roasted corn soup / whipped mascarpone v
pete's pumpkin soup v
portabello mushroom soup / smoked bacon & onion
roasted beet soup / cumin crème fraiche v
roasted heirloom tomato & sorrel soup {seasonal} v
roasted vegetable bisque / thyme v
seafood chowder / crisp prosciutto & saffron
short rib & pearl barley soup
sweet carrot soup / cilantro-chili salsa v
sweet potato & apple soup / diced apple v
tomato, white corn & avocado gazpacho {seasonal} v
wild mushroom artichoke soup v

{plated options}

plated meal service ~ off premise

{salads}

arugula / fuji persimmons, pomegranate seeds, chevre, balsamic vinaigrette {seasonal} v
asian pear & watercress salad / shredded beets, celery root & daikon radish, sesame dressing v
baby arugula & watercress / slivered oranges, toasted pinenuts, aged gorgonzola dressing v
baby greens / fresh goat cheese & corn relish, black olive vinaigrette, baguette crisps v
baby spinach salad / crisp smoked pancetta, candied walnuts, warm marsala vinaigrette
baby spinach / ruby red grapefruit, red onions, blue cheese, poppy seed dressing v
beet carpaccio / shaved pecorino, farmer's market greens, extra virgin olive oil, balsamic reduction v
blue crab & spinach salad / maytag blue cheese, roma tomatoes, fresh basil, tequila-lime vinaigrette
caramelized pear & duck confit salad / micro greens, fresh raspberries, raspberry vinaigrette
chopped endive & apple salad / peppered pecans, gorgonzola, cranberry port vinaigrette v
corn, arugula & tomato salad / oregano vinaigrette, dry jack crisps v
crispy bread salad / tempura artichokes, pickled chanterelles, spicy watercress, roasted garlic cream v
fennel, arugula & radicchio salad / shaved pecorino, shallot vinaigrette v
beet & fennel salad / greens, candied meyer lemon, pumpkin seeds, pumpkinseed oil, meyer lemon vinaigrette v
greek feta & vine-ripened tomatoes / oregano, toasted onions, yuzu balsamic v
harvest salad / baby spinach, dried fruits, red onions, local goat cheese, apple cider vinaigrette v
heirloom tomato salad / warm goat cheese strudel, micro greens, mustard seed vinaigrette, banyuls syrup v
honey roasted organic root vegetable salad / humboldt fog, organic greens, sherry vinaigrette v
marinated red & napa cabbage salad / toasted cashews, ginger sesame dressing, fried wontons v
mexican caesar salad / toasted pepitas, queso cotija, cilantro caesar dressing, cumin croutons v
mixed baby greens / caramelized fuji apples, bermuda triangle goat cheese, candied pistachios, quince vinaigrette v
panzanella salad / heirloom tomatoes, crusty bread, goat cheese, green beans, thai basil, balsamic vinaigrette v
port poached pear & baby watercress salad / cambozola, pear vanilla vinaigrette v
ELEMENTS chopped salad / grilled romaine, roasted vegetables, chile verde vinaigrette v
roasted beet & arugula salad / shaved parmesan, lemon-parsley dressing, cardamom croutons v
roasted sweet potato & grilled onion salad / arugula, orange-cumin dressing v
salad of belgian endive & grilled radicchio / caramelized pears, stilton, applewood bacon vinaigrette
seasonal baby greens / maytag blue cheese, maple pecan vinaigrette, peppered brioche croutons v
shaved fennel & fingerling potatoes / greens, cumin pepitas, toasted hazelnut vinaigrette v
timbale of fennel, red & yellow beets & goat cheese / watercress, teardrop tomatoes, balsamic drizzle v
warm fingerling potato salad / smoked salmon, frisee, scallion-citrus vinaigrette
warm haricots verts & fingerling potatoes / seasonal greens, sheep's milk feta, toasted almond vinaigrette v
warm spinach-shiitake mushroom salad / marinated ginger, crispy wontons, miso dressing v

{sorbet}

strawberry lavender
rosemary-blood orange
white peach
blackberry-cabernet
apricot chardonnay
green apple
watermelon
banana mango
ginger-lemon
grapefruit-campari
mojito
lemongrass-coconut
blueberry-orangeblossom
champagne-mint

plated meal service ~ off premise

- {fish}**
- arctic char** / chive oil, roasted tomato orzo, stir-fried brussels sprouts **{seasonal}**
 - blue corn-crusted diver scallops** / blood orange coulis, green chile-sweet potato puree **{50 guests or less}**
 - butter poached cold water lobster** / beluga lentils, sautéed baby spinach, yukon gold potato crisps **{MP}**
 - crispy swordfish** / tomato, caper & nicoise tapenade, balsamic braised endive
 - filet of salmon** / pomegranate purée, buttery spinach, potato latkes
 - green tea glazed wild run salmon** / kasu marinade, asian risotto, cucumber slaw, soy ginger vinaigrette
 - grilled sea bass** / cabernet reduction, wild mushrooms, sautéed swiss chard
 - herbed fish of the day** / chive beurre blanc, lemon mashed potatoes, baby artichokes, crispy shallots
 - lobster & herb stuffed petrale sole** / smoked tomato & basil coulis, creamy polenta
 - pan-seared flounder** / shallot thyme butter, sautéed spinach, sweet potato galette
 - potato-crusted pacific halibut** / red wine sauce, crisp potato cake, creamed spinach
 - sautéed halibut** / pecan shallot crust, warm smashed potatoes, mustard seed & caper vinaigrette
 - sea scallops** / herb broth, white bean & wild mushroom ragout **{50 guests or less}**
 - seared rare sushi grade tuna** / yuzu wasabi vinaigrette, shrimp fried jasmine rice, ginger pea wontons **{\$5 supplement}**
 - seared sea scallops** / green curried mussels, lentils du pays, crisp shoestrings **{50 guests or less}**
 - southern spiced salmon** / citrus beurre blanc, sweet potato-mascarpone galette, braised fennel, asparagus
 - steamed lobster tail** / tarragon béarnaise, grilled baby asparagus, twice baked potato **{MP}**
 - tamarind-chile glazed tuna steak** / red curry sauce, scallion ginger polenta, butternut squash salsa **{\$5 supplement}**
 - trout fillet** / grapefruit reduction, young vegetables, pink peppercorns
 - herb crusted halibut** / lemon-thyme mushroom broth, cumin carrot puree, sautéed arugula
 - maple grilled salmon** / rosemary-dijon vinaigrette, wild rice & pecan cake, grilled asparagus
 - miso glazed salmon** / kumquat-sambal vinaigrette, eggplant tempura, coconut jasmine rice, herb salad
 - pan-seared diver scallops** / veal demi glace, truffled soft polenta, braised greens **{50 guests or less}**

plated meal service ~ off premise

{meat}

braised lamb shank / orange-olive gremolata, swiss chard, lemon, capers, nicoise olives, roasted potatoes
fennel crusted rack of lamb / roasted pepper & sultana marmalade, haricots verts, potato tart **{\$5 supplement}**
fig & parma ham stuffed pork loin / stone fruit glaze, cambozola polenta, sugar snap peas, honeyed carrots
herb & garlic crusted beef tenderloin / port wine reduction, fingerling potatoes, braised baby spinach **{\$5 supplement}**
herb stuffed lamb saddle / green olive & goat cheese tapenade, minted parsnips, summer asparagus
honey mustard glazed pork / whipped sweet potato, blue lake green beans, natural jus
loin of colorado lamb nicoise style / rosti potatoes, garlic, tomatoes & olives
marinated pork tenderloin / red pepper sofrito & cumin jus, wild rice & corn arepa, garlicky escarole
maytag blue cheese stuffed tenderloin / brandied bordelaise sauce, shiitake~porcini strudel, broccoli rabe
mustard-thyme-rosemary crusted lamb / lamb jus, fava bean, ramp- purple potato sauté **{\$5 supplement} {spring}**
pepper crusted petite new york / gruyere-potato gratin, lavender wilted spinach, forager's mushroom ragout
pork rib roast / orange-whisky glaze, cider braised collards, butternut squash mash
roast lamb loin / braised shallots, creamy mashed potatoes, cardamom scented peas
sliced tenderloin of organic beef / sauce au poivre, parsnip puree, roasted shallots, wild mushrooms **{\$5 supplement}**
stuffed pork loin / andouille-pecan stuffing, wilted mustard greens, macque choux pudding, pan gravy
osso bucco / roasted baby turnips, candy striped beets, creamy parmesan grits
roasted duck breast / duck confit, lingonberry gastrique, sweet onion marmalade, rutabaga-potato gratin
crispy breast of chicken / rosemary jus, apples & dried figs, golden beet-potato mash
crispy breast of chicken / pan gravy, onion rings, herbed potato gnocchi, sweet corn-fava bean succotash
pan roasted chicken / pinenut-fennel agrodolce, swiss chard bread pudding
pan roasted duck breast / chile negra-blackberry sauce, sweet corn-potato cake, cashew-asparagus stir-fry
roasted chicken / bacon-herb & roasted garlic stuffing, broccoli rabe, herbed chicken jus
roasted poussin / white beans with gremolata, roasted artichokes, asparagus, fennel & olives {spring}
bacon-wrapped new york / crumbled blue cheese topping, roasted vegetables, roasted garlic, caramelized onion mash
braised molasses glazed short ribs / roasted onion jam, root vegetable puree, sautéed chanterelles
grilled new york / blackberry port wine sauce, blue cheese popover, steak fries, braised spinach
grilled pomegranate glazed pork chop / caramelized butternut squash, roasted apples, wilted kale
grilled pork chop / caperberry & winter melon compote, sweet potato gratin, sautéed bacon brussels sprouts
petite osso bucco / pan braising jus, sautéed brunoise of carrots, celery, onion, beet risotto
roasted garlic studded veal chop / sweet potato mash, balsamic glazed pearl onions, haricots verts
farmhouse chicken / honey & cider vinegar sauce, sweet potato-corn spon bread, bacon roasted brussels sprouts
huckleberry & maple seared duck breast / potato & beet gratin, goat cheese & persimmon crust, grilled green onion
pan roasted duck breast / lavender-fig jus, celeriac puree, roasted baby vegetables
pan seared crispy duck breast / honey-balsamic glaze, roasted shallots, sweet potato mash, haricots verts
pancetta wrapped chicken breast / warm grilled potato salad, yellow & green beans, sherry vinegar pan jus

plated meal service ~ off premise

Spring:

apricot tart / pistachio-almond frangipane, pistachio cream
individual mixed berry tart / homemade elderflower ice cream, fresh pansies
strawberry & rhubarb shortcake / meyer lemon-buttermilk biscuit, sweet basil crème fraiche

Summer:

caramel miranda / skewered tropical fruits, caramel sauce, chocolate shavings, macadamia nut ice cream
fresh fruit & vanilla pastry cream tart
frozen lemon mousse / lemon curd sauce, crème fraiche, candied lemon zest
ginger-lime panna cotta / peach compote
lemon pound cake / poached fruit, lemon curd, homemade key lime ice cream
meyer lemon crème brûlée / macadamia nut & poppy seed shortbread
warm plum~frangipan tart / cardamom ice cream, candied ginger

Fall:

dessert soup / kiwi soup with frozen tropical mousse or pear & ginger soup with raspberry granita
fresh made gingerbread / pumpkin ice cream, caramel sauce
tempura banana split / crushed hazelnuts, banana ice cream, banana caramel sauce
warm banana crepe / butter pecan ice cream, candied pecans, fresh mango

Winter:

apple cranberry cobbler / cinnamon ice cream
apple praline tart / homemade buttermilk ice cream, almond praline
bourbon pumpkin pie / pecan streusel, sweet nutmeg crème fraiche
dense chocolate cupcake / candy cane ice cream
pear-almond crisp / caramel pecan ice cream

Anytime:

chocolate & hazelnut "strudel" / homemade cinnamon ice cream, chocolate ganache
chocolate covered cherry sundae / almond ice cream, port wine reduction, whipped crème fraiche
chocolate stuffed beignets / chocolate ganache, cappuccino ice cream, candied hazelnuts
chocolate tartlet / peanut butter ice cream, red wine caramel sauce
dolce de leche & chocolate filled crepes / hazelnut ice cream
individual chocolate truffle cake / blackberry sauce
molé brownie sundae / chilé spiced brownie, coconut-mint sorbet, roasted pineapple, caramel sauce
trio of miniature desserts / farmer's market crisp, deep-fried chocolate stuffed banana, crème brûlée
triple chocolate spoon bread / bourbon crème anglaise, malted chocolate cookie spoon

all menu items are subject to seasonal availability
we are pleased to offer custom menu items if requested
hors d'oeuvres, service, beverages & sales tax are additional
all prices are subject to change
for parties of 50 guests or less – china, silver, napkins & service elements can be included for {\$9} per guest (some restrictions)
