

Spring *Menu*



Hors d'Oeuvres

Tray-Passed

MINI POTATO ROSTI

Carrot-Lox & Dill Cashew Cream
(gf/v/contains nuts)

SCALLION ARTICHOKE FRITTER

Lemon Tahini Sauce
(gf/v)

DUNGENESS CRAB CAKES

Tarragon Aioli
(contains eggs)

PORK BELLY SPRING ROLLS

Pork Belly | Jalapeno | Pickled Daikon | Radish |
Lemongrass | Peanut Sauce
(gf/contains peanuts)

QUINOA TOSTADA

Golden Beets | Avocado | Pickled Shallots
(gf/v)

JERK STEAK BITE

Chimichurri & Sweet Potato Chip
(df/gf)



CONFIT TUNA SALAD

Cucumber | Jalapeño | Creamy Lemon Vinaigrette |
Wonton Cup

SMOKED CHICKEN RILLETE

Curried Potato Chip
(gf/df)

SMOKED MUSHROOM SPRING ROLLS

Jalapeno | Pickled Daikon & Radish | Lemongrass |
Peanut Sauce
(gf/v/contains peanuts)

ALMOND RICOTTA CROSTINI

Mint | Caramelized Onion | Prosciutto
(contains nuts)

BEET & HORSERADISH DEVILED EGG

Pickled Mustard Seed
(gf/df/veg)



Placed

SWEET PEA RICOTTA TARTINE

Crispy Shiitake
(veg)

GARLIC ROASTED ASPARAGUS

Sugar Snap Peas | Roasted Breakfast Radish |
Tzatziki
(gf/veg)

ASPARAGUS PIADINA

Gruyere | Roasted Radish | Sesame Seeds
(veg)

FRESH VEGETABLE CRUDITE

House Fried Potato Chips & Signature Herbed
Spinach Dip
(gf/v without dip)

SMOKED PORK SANDWICH

White Cheddar | Watercress | Mustard Relish |
Ciabatta

ANCHO CHILI CHICKEN FLAUTAS

Cotija & Avocado Crema
(gf)

GRILLED COULOTTE STEAK SANDWICH

Mama Lil's Peppers | Dijonnaise | Baby Arugula |
Ciabatta
(df/contains eggs)

GRILLED LEMONGRASS PORK

Tangy Nuoc Cham | Cilantro | Grilled Lime
(gf/df/contains fish)

GRILLED VEGETABLE SANDWICH

Roasted Garlic Hummus | Pickled Red Onions | Arugula |
Ciabatta
(v)

CHINESE SAUSAGE PIADINA

Mozzarella | Chili Crisp | Scallions | Toasted Sesame



Buffet & Family Style

The Salads

RADISH & COUSCOUS SALAD

Roasted Pepper | Tomato | Pine Nuts | Pickled Onion |
Feta Vinaigrette
(veg/contains pine nuts)

BROCCOLI SALAD

Toasted Almonds | Fried Shallots | Radicchio | Chickpeas |
Parmesan Dressing
(gf/veg)

ARUGULA SALAD

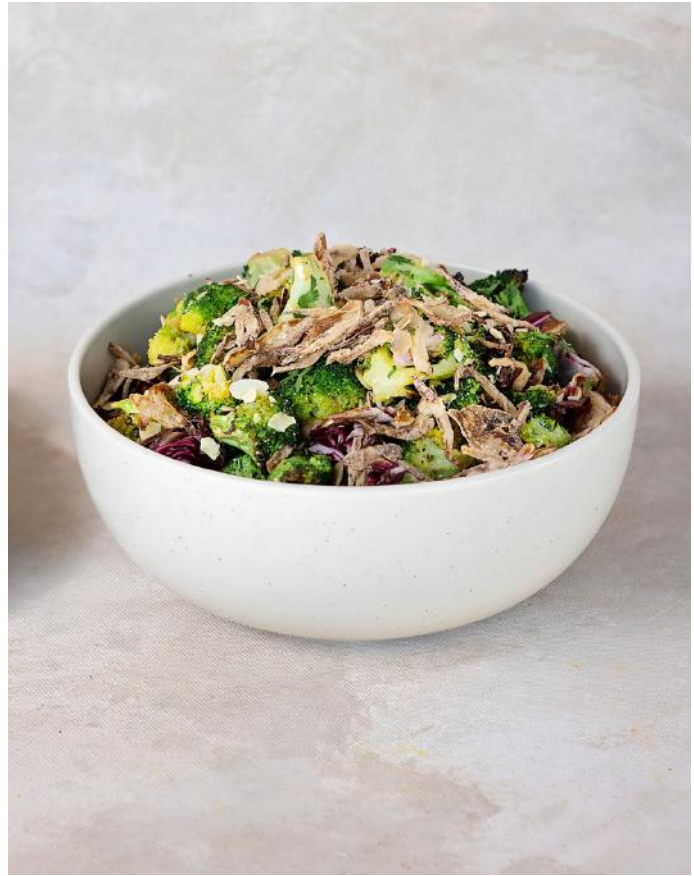
Asparagus | Zucchini | Artichokes | Castelvetrano Olives |
Lemon Herb Vinaigrette
(gf/v)

BUTTER LETTUCE

Pickled Kohlrabi | Blueberry | Ginger Sesame Dressing
(gf/v)

PANCIT

Chinese Sausage | Garlic Scapes | Carrots |
Green Cabbage | Snap Peas
(gf: we use vermicelli noodles)



The Entrées

CITRUS & THYME GRILLED CHICKEN THIGH

Baby Radish & Ramp Pesto
(gf/df/pesto can be made without cheese)

PAN ROASTED SOCKEYE SALMON

Roasted Cherry Tomato & Herbed Yogurt Remoulade
(gf)

SEARED MAHI

Castelvetrano Olives | Persian Cucumber | Tomato |
Romesco
(gf/df/contains nuts)

SWEET CHILI PORK TENDERLOIN

Chili Crisp Pickled Cucumbers & Mango Cilantro Puree
(gf/df)

CHIMICHURRI MARINATED SKIRT STEAK

Carrot Romesco
(gf/df)



JACKFRUIT & BLACK BEAN PACHOLAS

Smoked Ancho Salsa Roja
(gf/v)

FAVA BEAN & ROASTED CARROT LENTIL FRITTER

Spring Onion Hummus & Italian Salsa Verde
(gf/v)



The Sides

SPRING PEA RISOTTO

Pecorino
(gf/veg)

SPRING MUSHROOM & FARRO PILAF

Warm Herb Vinaigrette
(df/veg)

WHITE CHEDDAR & SPRING ONION POLENTA CAKE

(gf/veg)

ROASTED POTATOES

Confit Garlic & Beef Tallow Roasted Potatoes
(gf)

HERBED FREGOLA SARDA

(v)

ROASTED BROCCOLI

Crispy Shallots & Olive Oil
(gf/v)

GARLIC & CITRUS GRILLED ASPARAGUS

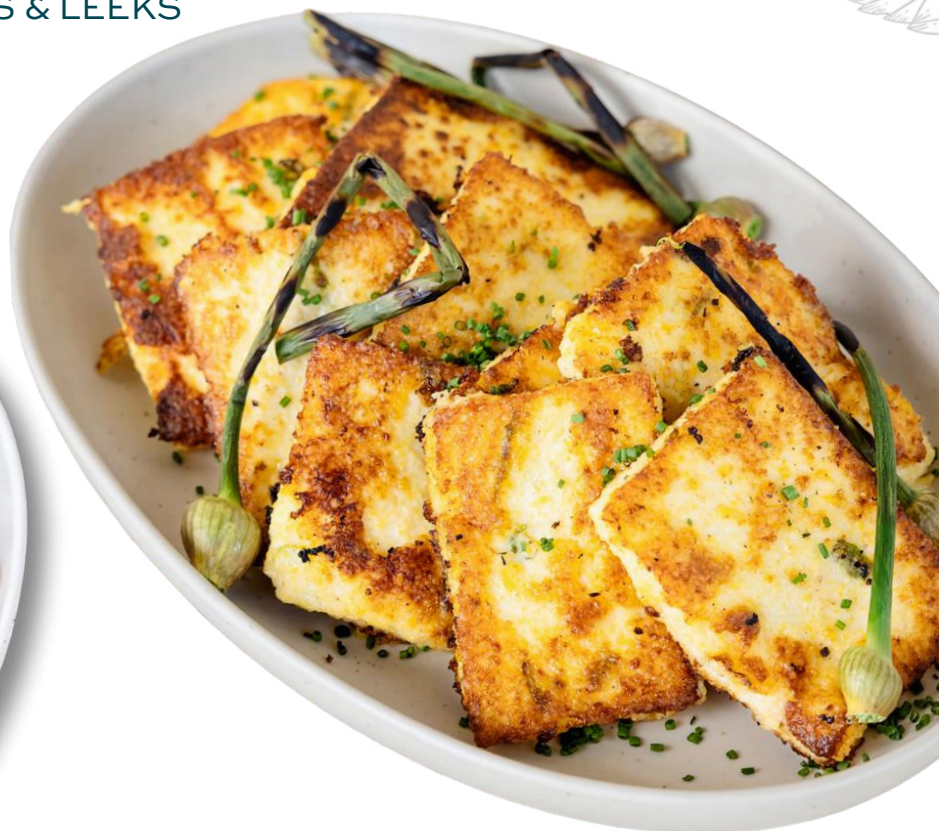
(gf/v)

CHEF'S CHOICE SPRING VEGETABLES

(gf/v)

ROASTED RAINBOW CARROTS & LEEKS

Garlic & Thyme
(gf/v)



Petite Sweets

WHITE CHOCOLATE LAVENDER SHORTBREAD COOKIES

(veg)

CURRANT & WALNUT CARROT CUPCAKES

(veg)

CHAI SPICE SNICKERDOODLE COOKIES

(veg)

FENNEL PISTACHIO COOKIES

(veg)

BLUEBERRY CHEESECAKE SQUARES

(veg)

LEMON PISTACHIO BLONDIES

(veg)



VIETNAMESE COFFEE COOKIE

(veg)

KEY LIME TARTLETS

(veg)

HIBISCUS GANACHE CAKE BITES

(gf/veg)

OLIVE OIL CAKE

Golden Raisins & Lemon

(veg)

COCONUT CHEESECAKE BARS

Caramelized Pineapple

(veg)



Plated Service

Salads & Starters

FAVA BEAN & ASPARAGUS TART

Goat Cheese & Lemon Agave Drizzle
(veg)

SWEET GEM LETTUCE

Poached Radish | Mint | English Peas | Lemon Poppy Dressing
(gf/v)

ARUGULA SALAD

Asparagus | Zucchini Ribbons | Artichokes |
Castelvetro Olives | Lemon Herb Vinaigrette
(gf/v)

KALE CAESAR SALAD

Orange Poached Golden Raisins | Radishes | Parmesan Tuile
(gf/veg)

SESAME ROASTED ASPARAGUS

Teriyaki Leeks | Crispy Wontons | Chili Crisp Aioli
(gf without wontons/veg/vegan if sub chili crisp)



The Entrées

CITRUS & THYME BRINED CHICKEN BREAST

Baby Radish & Ramp Pesto
(gf/df)

SEARED BISTRO FILET

Rhubarb Demi-Glace & Arugula Almond Gremolata
(gf/df/contains nuts)

CHIMICHURRI MARINATED RIBEYE

Carrot Romesco

SWEET CHILI PORK MEDALLIONS

Mango Cilantro Puree & Chili Crisp Pickled Cucumbers
(gf/df)

PAN ROASTED SOCKEYE SALMON

Roasted Cherry Tomato & Herbed Yogurt Remoulade
(gf)

SEARED MAHI

Castelvetro Olive | Persian Cucumber | Tomato |
Romesco Sauce
(gf/df/contains nuts)

JACKFRUIT & BLACK BEAN PACHOLAS

Smoked Ancho Salsa Roja
(gf/v)

FAVA BEAN & ROASTED CARROT LENTIL FRITTER

Italian Salsa Verde & Spring Onion Hummus
(gf/v)



Plated Sides

HERBED FINGERLING POTATOES
(gf/v)

PARMESAN & CONFIT GARLIC WHIPPED POTATOES
(gf/veg)

WHITE CHEDDAR & SPRING ONION POLENTA CAKE
(gf/veg)

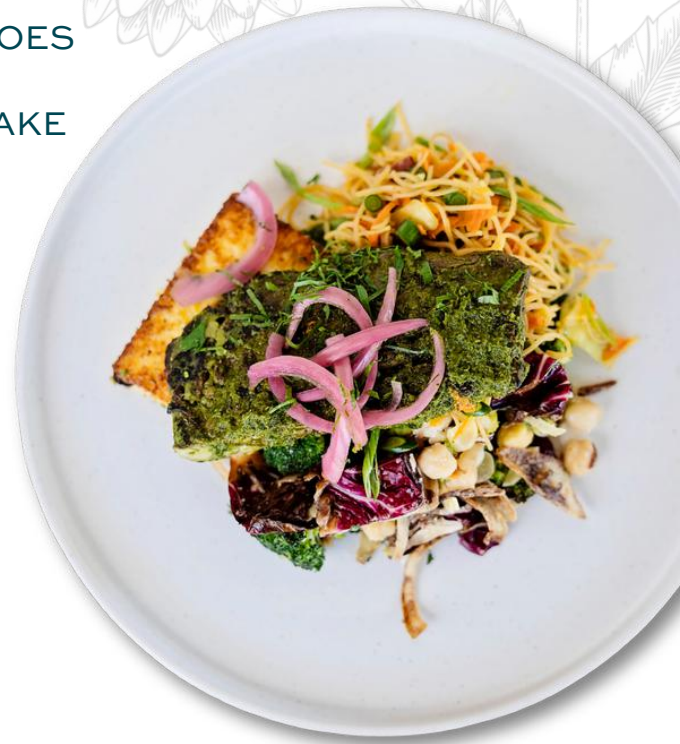
HERBED FREGOLA SARDA
Caramelized Fennel
(v)

CHARRED BROCCOLI
Crispy Garlic & Fresh Herbs
(gf/v)

GARLIC & CITRUS GRILLED ASPARAGUS
(gf/v)

ROASTED CAULILINI
(gf/v)

HERB ROASTED BABY CARROTS
(gf/v)



Plated Desserts

ALMOND CAKE PARFAIT
Chai Marshmallow Fluff | Banana Caramel |
Toasted Almond
(gf)

STRAWBERRY RHUBARB CRISP
Basil Coconut Cream
(gf)

LAVENDER PAVLOVA
Lemon Curd | White Chocolate | Fresh Blackberry
(gf)

TIRAMISU PARFAIT
Pistachio Mascarpone & Chocolate Ganache



Spring

Cocktails

ARMY & NAVY

Gin | Orgeat | Lemon Juice | Bitters | Edible Orchid Blossom

PAPER PLANE

Bourbon | Amaro Nonino | Aperol | Lemon Juice | Lemon Peel

BEE'S KNEES

Gin | Honey Syrup | Lemon Juice | Lemon Peel

CUCUMBER BASIL COLLINS

Vodka | Basil Syrup | Lemon Juice | Cucumber Slice | Basil Leaf

BOURBON BERRY TEA

Bourbon | Strawberry Syrup | Lemon Juice | Iced Tea | Fresh Strawberry | Mint

RASPBERRY-RHUBARB BRAMBLE

Choice of Spirit | Raspberry-Rhubarb Syrup | Lemon Juice | Aperol Float | Fresh Raspberry

SCOFFLAW

Rye Whiskey | Dry Vermouth | Lemon Juice | Grenadine | Orange Bitter | Lemon Twist

LONE RANGER

Tequila | Simple Syrup | Sparkling Rose Wine | Lemon Juice | Lemon Twist

STONE FRUIT JULEP

Bourbon | Mint Syrup | Apricot Liqueur | Mint Sprig

CARAJILLO

Cold Brew | Licor 43 | Flamed Orange Peel

Free Spirit Cocktails

SEVILLE SIPPER

Pineapple Juice | Sour Orange Oleo-Saccharum |
Lime Juice | Treacle Syrup | Club Soda | Mint Sprig

BLOOD ORANGE SPRITZER

Tangerine Juice | Blood Orange Syrup | Lemon Juice |
Club Soda | Blood Orange Slice



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