

Scents of Taste Menu

Appetizers:

Classic Bruschetta

Burrata with Sun-Dried Tomato Chimichurri, Crispy Bread, Olives, Blistered Tomatoes

Spinach Artichoke Dip with Crudité and Crispy Bread

Shrimp and Chorizo Shooters with Cocktail Sauce

Antipasto with Rosemary Skewers (pepperoni, cheese, olive, tomato)

Melon and Prosciutto Skewers

Smoked Salmon on Cucumbers with Dill Cream Cheese

Watermelon and Feta with Pickled Red Onion, Balsamic

Crostini with Pear, Goat Cheese and Honey

Salmon Bite Skewers with Roasted Lemon Dill Yogurt Sauce

Prosciutto wrapped Peach with Mozzarella and Basil

Caramelized Onion Tart

Roasted Mushroom Tart with Thyme

Shrimp Cocktail

Crab Cakes with Spicy Aioli, Fried Leeks

Meat and Cheese Grazing Board

Fruit Grazing Board with Honey whipped Cream

Roasted Garlic Olives with Burrata and Crispy bread

Loaded Greek Hummus, Crudité, Naan

Goat Cheese Crostini with Green Olives

Prosciutto wrapped Melon with Cracked Black Pepper

Plated Dinners:

Soy Glazed Cod with Pineapple fried rice and broccoli

Roasted Salmon with Roasted red Pepper Sauce, Green Onion Oil, Basmati Rice and Sugar Snap Peas

Teriyaki Salmon with a Shrimp and Mango Salsa, Spicy Cucumber Salad, Rice

Lobster Tail with Caviar, Asparagus Cream, Roasted Vegetables

Seared Sea bass with Roasted Tomato and Caper Relish, Mashed Potatoes

Pan Seared Chicken Breast with Roasted Mushroom Puree, Sauteed Swiss Chard and Cauliflower

Chipotle Braised Short Ribs, Sweet Potato Puree with Pepitas and Pomegranate, Crispy Leeks

(Vegetarian) Red Wine Braised Mushrooms, Potato Puree, Charred Onions, Arugula Salad

Chicken Stuffed with Herbed Ricotta in a White Wine Lemon Sauce, Garlic Haricot Covert

(Vegetarian) Tomato and Fennel Salad with Olives and Chimichurri, Fried Onions

Butter Basted Steak, Truffle Cauliflower Mashed Potatoes, Bacon Wrapped Asparagus

Lamb with Cherry Reduction, Green Beans, Herbed Mashed Potatoes

Shrimp Cakes with Mango Salsa, White Rice and Avocado

(Vegetarian) Portabella Mushroom with Chimichurri and tomato, Cauliflower Mash, Sauteed asparagus

(Vegetarian) Herb Seared Tofu, Maple Roasted Whole Carrots with Thyme

Homemade Black Bean Patty, Chunky Guacamole, Roasted Sweet Potatoes

Served Family Style Dinner:

Bourbon Peach BBQ Glazed Chicken, Charred Succotash, Crispy Hashbrown Cakes

Peruvian Chicken with Green Sauce, Pickled Red Onion, Cilantro Lime Rice with Avocado

Roasted Chicken with Basil Chile Vinaigrette, Charred Broccolini and Roasted Red Peppers

Citrus Roasted Chicken with Roasted Fennel and Onions, Sauteed Spinach and Garlic, Mashed Potatoes

Balsamic Grilled Flank Steak with Caprese Salad, Grilled Seasonal Vegetables and Potatoes

Pork Chops with Mustard Thyme Sauce, Maple Roasted Carrots with Crispy Chickpeas and Parsley

Braised Beef with Honey Roasted Carrots, Onions and Potatoes

Greek Shrimp Skewers with Hummus, Tomato and Cucumber Salad with Olives, Rice

Greek Turmeric Chicken with Chickpea salad

Spaghetti with Bolognese Sauce, Mixed Green Salad

Ragu Lasagna with Mixed Greens Salad, Garlic Bread

Rosemary Roasted Chicken with Roasted Chickpea and Kale Salad with Lemon Vinaigrette

Brunch:

Poached Jalapeño Chicken Salad with Hard Boiled Eggs and Dill Dressing

Smoked Salmon Potato Crostini with Avocado and pickled Red Onion

Tres Leches French Toast with Fresh Strawberries

Classic Croissant French Toast with Fresh Berries

Crème Brulé French Toast with Maple Syrup

Chorizo and Manchego Frittata

Salmon and Asparagus Salad with Poached Eggs, Fried Leeks and Dill

Breakfast Potatoes with Roasted Peppers

Chive Scrambled Eggs

Lemon Blueberry Pancakes with Ricotta

Crispy Bacon

Chicken or Turkey Sausage

Braised Pork Ragu with Parmesan Polenta and Fried Eggs

Roasted Mushroom Puff Pastry Tart with Herbs and Cheese

Fresh Fruit Salad

Shrimp Avocado Toast

Chorizo Egg and Cheese English Muffin (chorizo can be omitted for vegetarian option)

Chilaquiles with Fried Egg and Cotija Cheese

Citrus Greens Salad with Fresh Green Veg and Roasted Lemon Vinaigrette and pickled red onions

Smoked Salmon Croissant with Arugula

Cacio e Pepe scrambled eggs

Maple Roasted Root Vegetables with Jammy Eggs

Overnight Oats with Cranberries and Almonds (or fresh berries)

Shakshuka with Potatoes and Baked Eggs

Lobster and Avocado Croissant with Dill

Heirloom Tomato and Bleu Cheese Salad with Olive Oil

Scrambled Eggs with Lobster and Crab

Biscuit Sandwich with Mustard Glazed Ham

Avocado Toast with Fried Egg and Crispy Prosciutto, Chili Oil

