

Starters

Grilled Artichokes - Lemon Arugula Emulsion

•

Oven Baked Goat Cheese - Pomodoro - Basil

•

Greek Lamb Meatballs - Whipped Feta

•

Buffalo Shrimp - Thai Peanut Collard Greens

•

Burrata - Warm Gazpacho - Garlic Herbed Croutons

•

Honey Pistachio Baked Feta

•

Stuffed Mushrooms - Feta -Artichoke - Spinach

•

Caprese Tower - Basil - Balsamic

•

Pomegranate Guacamole

•

Watermelon Skewers - Feta- Mint - Spiced Honey Drizzle

Dip Sampler - Pita & Veggies

(Choose up to 3)

Summer Melon Salsa

Mango Salsa

Classic Tomato Bruschetta

Cucumber Tzatziki

Spicy Harissa Feta Dip

Caramelized Leek & Yogurt

Lemon Basil Hummus

Sage Garlic Hummus

Sweet Potato Feta Dip

Red Beet Hummus

Crostinis or Flatbreads:

Wild Mushroom & Arugula

Goat Cheese - Balsamic

Roasted Grape & Brie

Honey - Thyme

Sweet Pea & Cashew "Ricotta"

Fresh Mint

Roasted Squash & Cashew “Ricotta”

Pomegranate-Fried Sage

Spiced Sweet Potato & Feta

Garlic Honey-Pecan

Pickles Beet & Goat Cheese

Almond Butter Drizzle

Rosemary Goat Cheese

with Apple Ginger Compote

Salads

Moroccan Chickpea

Spinach -Carrot-Dates-Feta

Spiced Pepitas & Sweet Potato Puree

•

Arugula Salad

Pickled Red Beets-Pistachio

Honey Lemon Goat Cheese

•

Shaved Brussel Sprout Salad

Lemon Turmeric Quinoa

Dates-Hummus-Pepita

Ginger Dressing

•

Chopped Salad

Kale - Red Cabbage

Grilled Asparagus - Toasted Almonds

Golden Raisins - Lemon Dijon

Soup

(all dairy and gluten free)

Mushroom Sage White Bean

•

Coconut Carrot Ginger

•

Pear Parsnip

•

Butternut Squash

Paste E Fagioli

Cream of Broccoli

•

Tomato Basil

•

Sam's Famous Three Bean Chili

Main

Carrot Ginger Chicken

Chopped Dates & Almond

Basmati Rice

•

Vegan Crabcake

Maple Dijon Apple Slaw

Sweet Potato Drizzle

•

Oyster Mushroom "Scallops"

Lemon Butter

Garlic Orzo

•

Butternut Squash Lasagna

Nutmeg Bechamel

Fontina & Spinach

Lemon Broccoli Lasagna

Feta & Spinach

•

Almond Dijon Salmon

Maple Glazed Pecans

Brussels Sprout

•

Salmon Picatta

Spinach Orzo

Fingerling Potato

•

Lemon Goat Cheese Chicken

Sautéed Spinach

Fingerling Potato

•

Thai Peanut Chicken

Grilled Pineapple

Sriracha Lime Rice

•

Stuffed Bell Peppers

Locally Sourced Beef

Poblano Corn Orzo

Crushed Tortilla -Lime Crema

Chicken Enchiladas in Red Sauce

Cilantro Lime Rice

Avocado

Elevated Choices

+\$10/head

Lamb Chops

Apricot Almond Cous Cous

Mint Yogurt Sauce

•

Rack of Lamb

Sweet Potato Puree

Asparagus

•

Seared Scallops

Chorizo - Corn - Tangy Buttermilk

Spanish Rice

•

Seared Scallops

Mint - Pea Puree - Bacon

Microgreen Salad

•

Beef Tenderloin

Proscuitto-Wrapped Asparagus

Roasted Baby Potato

•

Blackened Halibut

Jicama Slaw

Mango Rice

Pasta Course

(appetizer portion)

Campanelle al Gamberetti

Shrimp—Arugula—Cherry Tomato—Lemon

•

Casarecce Arrabbiata

Spicy Marinara—Fried Basil—Toasted Bread Crumbs

•

Cavatappi alla Norma

Tomato—Eggplant—Crushed Red Pepper—Egg

•

Paccheri con Pesto

Sundried Tomato – Almond Slices

Dessert

Tiramisu

Classic - Blood Orange - Limoncello

•

Crème Brulee

Classic - Maple - Horchata

•

Lemon Posset with Fresh Berries

•

Mango Cardamom Bread Pudding

•

Italian Cheesecake Cookies

•

Mixed Berry Compote & Vegan Ice Cream

•

Poached Pears w/Chocolate & Cream

•

Orange Chocolate Parfait

•

Deconstructed Apple Pie

•

Tillamook Ice Cream Sandwich