SMALL BITES

-Ham and Melon…prosciutto wrapped melon with balsamic drizzle

-Scallop Bites…olive oil poached scallops with blackberry coulis and spicy fennel (served cold)

-Cheesey Mushrooms…four cheese and herb stuffed mushroom caps

-Heirloom Tomato caprese…classic served on skewers with pesto

-Melon Balls…assorted seasonal melon served with spicy chimichurri

Toasts

-Tuna tartar on curried avocado crustinni\*

-Mexican street corn on spicy guacamole

-Heirloom tomato with burrata cheese and basil pesto

-Grilled stone fruit with mascarpone, berry compote and balsamic reduction

-Smoked salmon with candied lemon, capers, shaved peppers, onions and cream cheese

-Vegan “eggs” with pickled onions, cilantro, *Daiya Provolone* and garlic aioli

-Tomato and watermelon bruschetta with cilantro basil chimichurri and cotija cheese

-Mediterranean with hummus, cucumbers, tomato, onions, Kalamata olives parsley and olive oil

-Steak and eggs with tomatoes, onions, garlic, and spinach

SALADS

-Grilled squash with tarragon corriander oil\*\*\*

-Simple Caesar with or without anchovies

-Tomato and mozzarella towers with basil and balsamic

-Mixed greens with candied walnuts, apples, fennel and apple cider vinaigrette

-Heirloom tomato carpaccio with chimichurri and crystalized ginger skewers

VEGAN/VEGETARIAN

-Mushrooms with curried “eggs” (vegan)

-Balsamic braised portabella with roasted garlic and cauliflower puree

-Grilled asparagus with marinated tofu and anchovy aioli

PLATES

-Omelettes made to order

-Classic eggs Benedict with hollandaise

-Fried chicken and waffles

-Steak and Eggs pan roasted steak with scrambled eggs

-French toast made with Grand Marnier and topped with white chocolate whipped cream

-Choice of frittata:

-bacon and swiss

-spinach and mushroom

-asparagus and fontina cheese

-chorizo and green chiles

-Crab cakes...crab cakes lightly breaded served golden brown with lemon gastrique

SIDES

-Grilled asparagus

-Roasted potatoes with garlic and rosemary

-Fresh fruit

-Hashbrowns

-Greek yogurt parfaits with granola, seasonal fruit, candied walnuts and honey

-Roasted veggies

\* market pricing

\*\*subject to availability

This menu is customizable and definitely not set in stone, if you would like to make changes or have any dietary needs or restrictions we will always make any changes necessary for you and your guests to have the best dining experience possible.

A 50% deposit at the time of booking. The remaining balance is required 10 days before the date of your event. ***All cancellations must be made 7 days prior to the date of your event; any cancellations made after will be subject to forfeiture of any and all deposits made.***

Please feel free to contact me with any and all questions or concerns either by phone or email.

Thank you for your interest and I look forward to cooking for you,

Mike Zimmerle

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