**PLATTERS**

• Four cheeses with candied walnuts, pickled onions, honey and crackers

• Mediterranean platter with hummus, tzatziki, pickled onions, olives, and pita bread

• Antipasto platter with roasted peppers, artichokes, olives, pepperoncini, bruschetta, olive oil and herbs for dipping, focaccia bread

**SOUPS/SALADS**

• Cream of spring squash with tarragon mint oil

• Pea soup with mint Greek yogurt

• Spring root vegetables and ginger sauce with garlic crostini (served warm)

• Simple Caesar with or without anchovies

• Mixed greens with candied walnuts and apple cider vinaigrette

• Watermelon poké with avocado and herb salad

• Blue or goat cheeses stuffed date with mustard gremolata and balsamic drizzle

• Spicy butternut squash with curried avocado

• Mexican corn salad

• Tomato and mozzarella caprese

**ENTREES**

• Pan roasted mushrooms with candied citrus, soy sauce reduction and wasabi mashed potatoes

• Veggie filled Wellington with whipped potatoes and gravy

• Cauliflower and goat cheese soufflé with corn puree and crispy broccolini

• Grilled asparagus with marinated and grilled tofu with anchovy aioli\*

• Mac+Cheese with cauliflower or crab/shrimp

• Ricotta Gnocchi with Putanesca sauce

• Fettuccini alfredo with garlic roasted cauliflower

• Veggie lasagna with either chile verde or classic marinara

• Eggplant parmesan

**SIDES**

• Grilled asparagus

• Roasted potatoes with garlic and herbs

• Baked sweet potato with candied citrus drizzle

• Roasted cauliflower

• Cheesey whipped potatoes

• Wilted Greens with shallots and garlic

• Cauliflower or potato gratin

**Dessert**

• Hand rolled truffles

• Chocolate covered strawberries

• Almond and lavender panna cotta with raspberry champagne coulis

• Shortcake with macerated berries, fresh whipped cream, and homemade pound cake