



• **APPETIZERS** •

New Potatoes

Crème fraise, salmon roe

Glazed Fig Crustini

Gorgonzola cheese, torn mint

Baby Portobello Caps

Spinach, black-eyed peas, sausage, creamy Havarti cheese

Grilled Tofu

Crisp taro chip, Edamame hummus, seaweed confetti

Steamed Vegetarian Tofu Rolls

Soy-sambala chutney

Bruschetta

French bread crustini, tomato, basil, roasted garlic, shaved Parmesan

Caprice

Baby mozzarella, heirloom tomato, basil chiffonade

Pear & Goat Cheese Quesadilla

Caramelized Maui sweet onion, flour tortilla

Mediterranean Pizza

Flaky dough, fresh tomato coulis, feta cheese, torn basil

Spanakopita

Baked puff pastry, spinach, feta cheese

Mini Baked Brie Brioche

Poached pear, caramelized walnuts

Shitake Bok Choy Potstickers

Toasted sesame yuzu

Sweet Corn Ravioli

Shaved truffle, brown butter thyme

Smoked Tofu Sucker

Shiso leaf, basil, heirloom tomato, basil vinaigrette straw

Crispy Truffle Risotto Arancini

Smoked mozzarella, roasted tomato, basil chiffonade

Spring Rolls

Rice paper, julienne vegetables, cellophane noodles, white miso dipping sauce

“Raw” Sushi Rolls

Sunflower seed puree, carrots, cucumber, daikon sprouts, avocado, yuzu citrus dipping sauce



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Grilled Vegetable Kabobs

Balsamic glaze, fresh basil

Stuffed Grape Leaves

Arborio rice, lemon juice

Stuffed Mushroom Caps

Caramelized shallots, bleu cheese, apple smoked bacon

Russian Style Bellini

Buckwheat pancakes, caviar, sour cream, scallions

Vegetable Summer Rolls

Chili lime dipping sauce

Silver Spoon Sorrel Mousse

Lemon cream, caviar

Pot Stickers

Baby bok choy, shitake mushroom, chili ponzu dip

Mini Portobello Sliders

Roasted peppers, fried onion strings, caper aioli

Curry Crab Canapé

Crisp wonton, avocado, radish sprouts

Smoked Salmon Tartar

Cucumber cups, crème fraise, chives, caviar

Spicy Salmon Tartar

Crispy rice cake, crème fraise, chives, salmon roe, nori

Seared Tuna Tataki

, seaweed salad, wasabi aioli, avocado, smelt eggs

Grilled Squid

Lime jalapeno rice cake, garlic lemon sauce

Marinated Baby Octopus

Seaweed salad, crisp wonton round

Ahi Tuna Poke

Crisp wonton cup, sarachi aioli, daikon sprouts

Salmon Cakes

Baby bok choy, Asian oyster sauce

Tuna & Salmon Tartar

Endive leaf, caper berries



• **APPETIZERS** •

Mini Spicy Tuna or Salmon Tacos

Wonton taco shell, Japanese ponzu coleslaw

Sea Scallop Peruvian Ceviche

Shot glasses

Blue Fin Tuna Ceviche

Grilled pineapple, sweet pepper, celery, soy citrus vinaigrette

Hamachi "Cali" Cocktail

Avocado, pink peppercorn, ponzu, sake

Chilled Sea Urchin Mojito Shooter

Ice form shot glass

Popcorn Shrimp Martini

Cajun aioli

Hawaiian Tuna Poke Martini

Edible chopsticks

Mini Spicy Tuna Tacos

Japanese slaw, spicy mayo, micro cilantro

Yellow Tail

Grilled watermelon, wasabi aioli

Tandoori Seared Scallop

Nan crisp, tomato chutney

Skewered Lemon Grass Glazed Shrimp

Jicama, papaya, Thai basil

Tiger Shrimp Cakes

Lime sauce, fresh avocado

Chilean Sea Bass

Prosciutto, melon salsa

Fusion Fish & Chips

Panko breaded white cod, sweet potato fries, rice vinegar, and sea salt

Chilled Cucumber Cups

Smoked white fish, olive tapenades

Bay Scallop & Tomato Ceviche

Key lime cup, tri-color crunch

Smoked Mussels

Citrus chili salsa



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Avocado Wedge

Ahi tuna, white miso glaze

Silver Spooned Baby Octopi Salad

Edamame puree, crispy rice

Grilled Jumbo Prawns

Papaya, mango, jicama, lemon grass glaze

Smoked Trout Endive

Avocado, grapefruit salsa

Black Bean Cakes

Cajun shrimp, avocado crème

Jerusalem Artichoke Bellini

Cedar smoked salmon, arugula yogurt slaw

Peking Duck & Fig Egg Rolls

Served with a hosing dipping sauce

Muscovy Duck Breast

Braised fennel hash, chipotle raspberry reduction

Smoked Duck Nachos

Goat cheese, mango salsa

Chicken Satay

Thai peanut sauce, sweet cucumber relish

Chicken Pesto Crustini

Toasted baguette, sundried tomato

Chicken Liver Toast

Shallot jam

Lemon Grass Chicken Bites

Carrot ginger shooter

Chicken Bastilla Triangles

Flaky phyllo, cinnamon, powdered sugar

Prosciutto & Pear Sushi Roll

Rice wine vinaigrette

Seared Marinated Flank Steak

Crispy caramel coffee pralines

Petit Filet Skewers

Port wine, pomegranate glaze



• **APPETIZERS** •

Mini Filet Malibu Tacos

Cilantro pesto, micro greens, avocado, heirloom tomato, flat bread

Plum Glazed Spare Ribs

Baby backs, Jack Daniels, pineapple juice

Funhouse Foie Gras

Cotton candy strings

Grilled Baby Lamb Chop

Herb mustard, banuelos vinaigrette

Lamb Lollipop

Moroccan spiced ground lamb on cinnamon stick, cucumber mint yogurt

Braised Short Rib

Roasted fingerling potato, horseradish cream, chervil, pink Australian sea salt

American Kobe Beef Sliders

Brie cheese, arugula, caramelized onions & bacon compote

• **FIRST COURSE** •

Salad

Heirloom Tomato Caprice

Mixed baby greens, marinated red onions, capers, basil, vinaigrette

Shaved Fennel & Arugula

Roasted beets, candied walnuts, white balsamic vinaigrette

Oven Roasted Tomato & Burrata Cheese

Wild arugula, pesto, basil oil, balsamic reduction

Asian Pear & Goat Cheese

Dried cranberries, sweet, spicy pecans, champagne Gorgonzola vinaigrette

Classic Caesar

Heart of romaine, Parmesan crisp, white anchovy, original Caesar dressing

Greek

Chopped romaine, cucumber, cherry tomato, red onion, Kalamati olives, French feta cheese, citrus dressing

Asian Sprout

Baby greens, napa cabbage, pea sprouts, daikon sprouts, mandarin oranges, toasted almonds, sesame vinaigrette

Roasted Butternut Squash

Beluga lentils, baby spinach, caramelized shallots



Soup

Carrot Ginger

Crème fraise, spiced pumpkin seeds

Butternut Squash

Served in baby pumpkins, five spice crustini

Wild Mushroom Barley

Beef broth, thyme

Tuscan White Bean & Kale

Roasted tomato broth, rosemary

Lobster Bisque

Maine lobster, seafood broth, cream, chives

Corn Shrimp Chowder

Smoked bacon, chives

Cold Soup

Chilled Cucumber

Smoked salmon, crème fraise, dill

Classic Gazpacho

Cajun grilled shrimp, avocado salsa

Watermelon Gazpacho

Roasted heirloom tomato, mint

• MAIN COURSE •

Poultry

Muscovy Duck Breast

Braised sweet fennel, raspberry chipotle glaze, micro cilantro

Grilled Spiced Duck Breast

Blackberry hoisin glaze

Maple Glazed Chicken Breast

Mustard jus

Fine Herb Roasted Breast of Chicken

Roasted tomato relish

Pan Roasted Cornish Hen

Citrus sauce



• **MAIN COURSE** •

Poultry

Oven Roasted Cornish Hen

Plum leek stuffing

Grilled Chicken Tagine

Preserved lemon, green olives, Moroccan spices

Meat

Pinot Noir Braised Beef Short Ribs

Caramelized pear onion, baby carrots, polenta cake

Filet of Beef

Wild mushrooms, crispy shallots, port wine glaze

Veal Osso Bucco

Rich demi glaze

New Zealand Rack of Lamb

Mint chutney

Pan Roasted Pork Chops

Creamy cabbage, apples

Three Ingredient Prime Rib Roast

Pan au jus

Braised Lamb Shanks

Garlic, Indian spices, mango chutney

Hanger Steak

Herb nut pesto

Fish

Seared Halibut in a Bouillabaisse Sauce

White bean purée, cherry tomato, yellow and green wax bean

Potato Crusted John Dory

Corn, chanterelle mushroom ragu

Roast Monk Fish

Sake broth

Hamachi Sashimi

Truffle wasabi, mustard dressing

Grilled Trout

Lemon caper aioli



Fish

Pan Seared Black Sea Bass

Roasted endives, red currants

Miso Glazed Sea Bass

Ponzu, grated daikon

Cajun Shrimp

Citrus cauliflower puree, basil oil

Seared Scallops

Butternut squash puree, brown butter sauce, toasted pistachio crumble

Cedar Smoked Salmon

Arugula yogurt sauce

Seafood Paella

Jumbo prawns, clams, mussels, scallops, Andouille sausage, saffron rice

Accompaniments

Garlic Mashed Potatoes

Roasted garlic, sea salt

Grandma's Crushed Potatoes

Yukon Gold, creamed butter, black truffle salt

Roasted Greek Potatoes

Lemon, oregano, olive oil

Roasted New Potatoes Medley

Rosemary, garlic, xvoo

Five Spiced Glazed Sweet Potatoes

Walnut toffee crunch

Macaroni & Many Cheeses

Panko crust

Israeli Couscous

Roasted red pepper, pine nut, fresh mint

Pearl Couscous

Grilled vegetables, roasted garlic, basil

Brown Rice Pilaf

Green olives, preserved lemons

Rice Vermicelli

Angel hair noodles, white rice



Accompaniments

Cauliflower & Broccoli Couscous

Preserved lemon, chili flakes

Medley of Grilled, Roasted Vegetables

Balsamic glaze, extra virgin olive oil

Grilled Baby Root Vegetables

Miso ginger sauce

Green Beans Almandine

Brown butter, toasted almonds

Broccolini

Crispy lemon crumbs

Baked Eggplant

White miso, orange zest, toasted sesame seeds

Braised Brussels Sprouts

Smokey onions, pancetta

Kale & Shitake Mushrooms

Crispy kale, sautéed mushrooms

Maple Ginger Roasted Vegetables

Spiced pecans

Sautéed Asparagus

Toasted pine nuts, brown butter

Cream Corn

Black truffle oil

Sautéed Spinach

Brown butter, nutmeg

• SWEET ENDINGS •

Double Chunk Chocolate Cookies

Mascarpone Crème with Fresh Berries

Hot Lava Soufflé

Variety of Macaroon Cookies

Chocolate Truffles

A Trio of Petite Desserts (Personally Selected)

Chocolate Hazelnut Crepes with Vanilla Ice Cream



• **SWEET ENDINGS** •

Papaya Macadamia and Basil Crumble

Crisp Nutella Wontons

Apple Tartan with Vanilla Bean Ice Cream

Poached Pear in Port Wine

...Of course this is just a sample of what we can create!