

## preset menus

#### family of 4

#### package 1

herb crusted lamb shoulder roast with a rosemary beef demi mixed green salad with balsamic dressing garlic mashed potatoes honey glazed carrots sautéed broccolini mini egg vanilla layer cake

220

#### package 3

grilled red snapper with an orange and ginger beurre blanc roasted beet and arugula salad harvest grains (rice, lentil, and quinoa, chick peas, black and kidney beans)

> sautéed broccolini honey glazed carrots fresh fruit flan

> > 180

#### package 2

prime rib roast (2 bones)
with red wine beef demi
mixed green salad with balsamic dressing
roasted garlic potato
grilled asparagus
roasted red and yellow peppers
fresh fruit flan

220

#### package 4

oven roasted capon with thyme velouté wild rice stuffing sauteed broccolini honey glazed carrots mini egg vanilla layer cake

180



## dinner parties

serves 10 to 12 people

#### party 1

herb crusted lamb shoulder
with a rosemary beef demi
grilled black cod with an orange
and ginger beurre blanc
garlic mashed potatoes
harvest grains (rice, lentils, quinoa) roasted
mixed greens with a balsamic dressing
sautéed broccolini
honey glazed carrots
fresh fruit flan
mini egg vanilla layer cake

690

#### party 3

oven roasted capon with thyme velouté
oven roasted maple glazed pork loin
with apple sauce
mixed greens with balsamic vinagrete
wild rice stuffing
garlic mashed potaotes
sauteed broccolini
honey glazed carrots
mini egg vanilla layer cake
fresh fruit flan

#### party 2

prime rib roast (4bones)
with red wine beef demi
seared halibut with a lemon thyme velouté
roasted garlic potatoes
wild rice pilaf
mixed greens with a balsamic dressing
roasted sweet peppers
grilled asparagus
fresh fruit flan
maple caramel butter cream layer cake

690



### add-ons

serves 8 to 10 people

#### charcuterie platter

spicy soppressata
salami
prosciutto
olives
pickled vegetables

108

#### cheese platter

swiss, cheddar havarti, provolone goat, dried fruit and nuts assorted crackers

70

# gourmet cheese platter

smoked gouda, blue asiago,
parmigiano reggiano,
artisanal cheddar,
premium crackers,
dried fruit and nuts

95

#### fruit platter

watermelon cantaloupe honey dew berries

60

# spinach artichoke heart dip

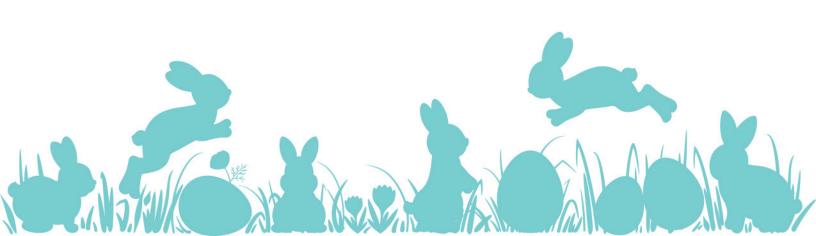
with grilled naan bread

49

#### shrimp cocktail

20-25 shrimps fresh lemon cocktail sauce

95



### soups

4-6 people **30** | 8-10 people **50** | 12-15 people **70** 

#### hearty vegetable

sliced mushroom, sweet peas, carrots, celery, onion, and zucchini in a light tomato broth

## carrot ginger orange

pureed sweet carrot, orange zest and ginger thinned with cream

#### potato and leek

smooth and creamy, sour cream swirl

## salads

4-6 people **30** | 8-10 people **50** | 12-15 people **70** 

## mixed california greens

honey dijon mustard dressing or balsamic dressing

#### caesar

classic caesar with romaine or baby spinach. house made dressing, croutons, and parmesan cheese

#### harvest salad

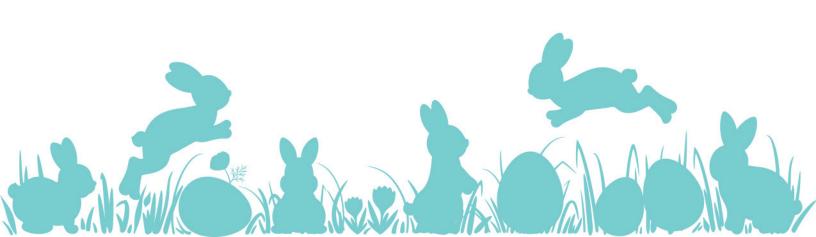
arugula, roasted golden beets, spiced walnuts, goat cheese, crispy pancetta

#### apple feta

apple slices, red pepper, onion, feta, mixed greens, apple cider vinaigrette

#### quinoa salad

tender quinoa, red and yellow pepper, cucumber, mixed greens, honey dijon vinagrete



### meats

#### herb crusted rack of lamb

roasted to a medium, with rosemary beef demi

45

4 bone rack/portion

#### oven roasted capon

5 - 8 lbs roasted to a golden brown with a chicken thyme velouté

14<sup>50</sup>/lbs

#### prime rib

oven roasted to medium left whole or carved with beef demi

28/lbs (bone in)

32/lbs (boneless)

#### seared halibut

with a lemon thyme velouté

28

6oz portion

#### grilled black cod

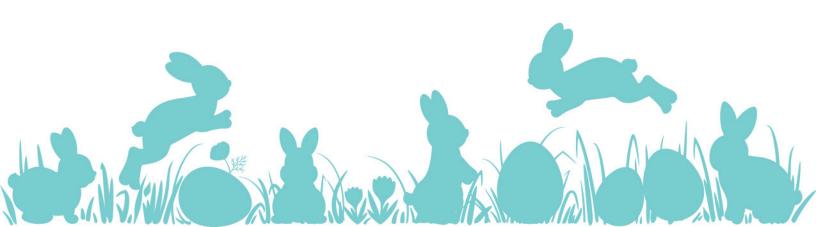
with an orange and ginger beurre blanc

**30**/ 6oz portion

#### maple glazed apple pork loin

honey glazed boneless pork loin with apple sauce

16<sup>50</sup>/lbs



## pasta and rice

4-6 people **30** | 8-10 people **50** | 12-15 people **70** 

saffron seafood risotto

asparagus and mushroom risotto

harvest grain

(rice, lentil, and quinoa, chick peas, black and kidney beans)

tortellini pesto cream sauce

lasagna

9 - 12 people **60** | 18 - 21 people **110** 

gnocchi

(potato dumpling in our house tomato sauce)

penne bolognese

(braised beef in our house tomato sauce)

## sides

4-6 people **30** | 8-10 people **50** | 12-15 people **70** 

honey glazed baby carrots

grilled asparagus

green beans almondine

roasted mini red potatoes with rosemary

roasted garlic mash potato

scalloped potato



### dessert

6" mini egg cheese cake

6" mini egg vanilla or chocolate layer cake
40

6" fresh fruit flan
40

9" lemon meringue pie

8" flourless chocolate cake
47

cookie platter

450/person

pastry and strawberry platter

**7**/person

fruit platter

650/person

gluten free options available ask when placing your order

