



SPRING/SUMMER MENU

APPETIZERS

- Pulled Pork Carnitas Empanadas with Avocado Crema
- Bacon Wrapped Dates with Goat Cheese and Smoked Honey
- Mini Chicken and Waffle Skewer with Spiked Maple
- Grilled Summer Veggie Crudite with Green Goddess Dip
- Trio of Mini Tacos with Pickled Veggies and Cheeses: Chorizo, Chicken, Short Rib
- Mini Flatbreads with Blackberry, Hazelnuts, Prosciutto, Fontina Cheese, Thyme, Truffle Honey
- Mini Fresh Salmon Croquettes with Spring Peas and Corn Served with Remoulade
- Mini Roasted Brussels with Bacon Jam Bowls

SALAD & SOUP OPTIONS

- Chopped Romaine, Gouda, Hard Boiled Egg, Tri Color Carrots, Applewood Smoked Lardon, Buttermilk Tuscan Dill Ranch
- Baby Mixed Greens, Fresh Cut Corn, Cilantro, Tomato, Red Onion, Sweet Bell Pepper, Avocado, Cucumber with a Lemony Dressing
- Green Gazpacho with Deconstructed Components Soup Poured Tableside in Front of Guests
- Spicy White Bean and Corn Chowder Pureed and Garnished, also Served Chilled

MAIN ENTRÉES

- Herb Lemon Chicken Roulade Filled w/ Summer Veggies and Served with Lemon Veloute
- Seared Verlasso Salmon with Champagne Beurre Blanc
- Seared Scallops with Root Veggie Puree Marcona Almond Julienne Green Apple, Bacon Infused Saute Leek
- Beef Filet with Charred Spring Onion, Bordelaise Sauce, Watermelon Radish and Pickled Mustard Seed

SIDE DISHES

- Spring Pea Lemon and Parm Risotto
- Truffled Five Cheese Mac and Cheese
- Grilled Multi Color Potato Salad with Fresh Herbs and Olive Oil Vinegar Base
- Grilled Asparagus with Sunchoke Puree, Fried Leeks, Citrus Gremolata
- Grilled Cauliflower Steaks with Dark Beer and Raisin Glaze
- Shaved Brussels with Shaved Green Apple, Dried Cherries, White Balsamic

DESSERTS

- Grilled Banana Trifle with Dulce de Leche Custard and Toasted Peanut Streusel
- Roasted Concord Grape Glazed Vanilla Bean Cheesecake
- Strawberry Lemon Mousse Cheesecake Squares
- Black Peppercorn Panna Cotta with Grilled Stone Fruit Compote
- Funfetti Tres Leches Cake with Seasonal Garnishes
- Mini Summer Berry Cobblers with Grand Marnier Chantilly Cream