

Celebration Menu

2024

90 | Per Person

PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

Goat Cheese Stuffed Strawberry ⊕
Blueberry Lavender Goat Cheese,
Toasted Pistachio, Dried Mint,
Strawberry Gastrique

Smoked Filet of Beef Phyllo Cups
Shaved Smoked Beef,
Horseradish Chive Cream, Arugula

California Bruschetta
Crostini, Avocado, Tomato, Fresh Mozzarella,
Balsamic Glaze, Basil

Chipotle BBQ Pulled Pork Crostini
Poppy Seed Dressing, Micro Slaw, Pretzel
Crostini

Bombay Roll
Prosciutto, Herb Pesto, Whipped Feta,
Puff Pastry

Mini Crab Cakes
Poblano Aioli, Pickled Peppers, Cilantro

Tequila Infused Ceviche ⊕
Chili Oil, Micro Cilantro, Brined Radish
*Wild Mushroom Ceviche Substitution
Available

Eggplant Involtini
Eggplant, Squash, Marinara

PLATED SALADS

CHOOSE 1 FOR THE WHOLE GROUP

Caprese Salad ⊕
Fresh Mozzarella, Heirloom Tomato, Basil
Pesto, Balsamic Reduction

Seasonal Berry Salad ⊕
Mixed Greens, Mixed Berries, Feta Cheese,
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad ⊕
Orange Supremes, Beets, Goat Cheese,
Toasted Pepita Seeds, Citrus Vinaigrette

PLATED ENTREES

CHOOSE 1 PER PERSON

Tofu Gnocchi ⊕✓
Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken ⊕
Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon ⊕
Roasted Fingerling Potatoes, Asparagus,
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre ⊕
Roasted Fingerlings, Sautéed Mushrooms,
Haricot Vert, Bordelaise Sauce

DESSERT*

CHOOSE 1 FOR THE WHOLE GROUP

Assorted Macarons
Chocolate Covered Strawberries ⊕✓

*Outside Dessert Welcome At No Additional Cost

= vegetarian ✓ = vegan ⊕ = gluten free

Family Style Celebration Menu

85 | Per Person

Please choose one option and menu for the entire group to enjoy.
Items will be served on large platters to be passed at the table. Reservations and menu items are subject to availability.

1 Small Plate

1 Salad

2 Entrees

1 Dessert

SMALL PLATES

California Bruschetta

Crostini, Avocado, Tomato, Fresh Mozzarella
Balsamic Glaze, Basil

Eggplant Involtini

Eggplant, Squash, Marinara

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Smoked Filet of Beef Phyllo Cups

Shaved Smoked Beef,
Horseradish Chive Cream, Arugula

SALAD

Caprese Salad

Fresh Mozzarella, Heirloom Tomato, Basil
Pesto, Balsamic Reduction

Seasonal Berry Salad

Mixed Greens, Mixed Berries, Feta Cheese,
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad

Orange Supremes, Beets, Goat Cheese,
Toasted Pepita Seeds, Citrus Vinaigrette

ENTRÉE

Tofu Gnocchi

Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken

Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Asparagus,
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre

Roasted Fingerlings, Sautéed Mushrooms,
Haricot Vert, Bordelaise Sauce

DESSERT


RASPBERRY WHITE CHOCOLATE CHEESECAKE

Melba Sauce, Whipped Cream

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Mint



= vegetarian  = vegan   = gluten free