

Our catering menus are created specifically and uniquely for each event we produce. Crafting the proper menu is critical to the success of our catering service. Please let us know if you have a specific wish. Here is a sample for you to peruse and some of our most popular dishes. These can be a great starting point.



First Course

- *King Crab over Spiced Papaya with Yellow Tomato Gazpacho*
- *Baby Arugula and Watermelon Salad with Olive Oil, Balsamic Vinegar Danish Blue Cheese*
- *Portabella Carpaccio with Capers, Sundried Tomato, Basil, Red Onion and Garlic White Truffle Aioli*
- *Butternut Squash Ravioli with Fresh Sage, Butter, and White Truffle Oil*
- *Smoked Duck Salad with Caramelized Peach and Pomegranate Vinaigrette Topped with Glazed Pecans*
- *Organic Greens Salad with Apples, Dried Cranberry and Gorgonzola with Raspberry Vinaigrette*
- *Sweet Red and Gold Beets with Watercress, Goat Cheese and Orange Segment and Balsamic Vinaigrette*
- *Organic Greens with Grilled Shrimp, Roasted Golden Beets, Feta Cheese and Orange Thyme Vinaigrette*
- *Porcini and Chanterelle Strudel Topped with Micro Greens and Balsamic Reduction*
- *Charred Asparagus with Grilled Radicchio, Walnut Crusted Goat Cheese and White Truffle Vinaigrette*
- *Heirloom Tomato Gazpacho topped with Micro Greens, Croutons and Basil Crème*
- *Winter Squash, Carrot, Ginger Bisque with Crème Fraiche*
- *Greek-style Spinach, Cherry Tomato & Feta, Red Onion, Olives and Lemon –Oregano Vinaigrette*
- *Grilled Vegetables on Baby Lettuces Asparagus, Peppers, Fennel, Artichokes, Roasted Garlic-Herb Vinaigrette*
- *Caesar Salad with Capers & Toasted Pine Nuts, Focaccia Croutons and Asiago Cheese*

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