



## *Appetizers*

### **Level One**

Appetizers may be displayed on platters or tray passed

**Zucchini Cake**  
With Tzatziki

**Tomato Bruschetta on Crostini**  
With Petit Basil

**Onions Goat Cheese Tart**  
With Balsamic Vinegar Reduction

**Cucumber and Cream Cheese**  
With Red Onion and Chives  
Can be Vegan with Macadamia Nut Cheese

**Roast Portobella Mushroom**  
With Goat Cheese and Apricot Sauce

**Asparagus Bundle**  
With Truffle Oil and Parmesan

**Inn Cured Wild Salmon Gravlax**  
With Potato Bilini and Lemon Crème Fraîche

**Chicken Salad**  
With Blue Cheese and  
Cranberry on Crispy Endive

**\$7 per person**  
Two pieces per person



## *Appetizers*

### **Level Two**

Appetizers may be displayed on platters or tray  
passed

**Lemon Shrimp Skewers**  
With Moroccan Spice Emulsion

**Ahi Tuna Tartar**  
With Soy Lemon Vinaigrette on Crispy Baguette

**Maryland Crab Cake**  
Moroccan Spice Emulsion  
and Chive

**Kumamoto Oysters**  
With Blue Cheese and Cranberry  
on Crispy Endive

**Smoked Duck Breast**  
With Cherry Port Marmalade

**Grilled Chicken Brochette**  
With Pineapple Peppers and Teriyaki Glaze

**\$10 per person**  
Two pieces per person



## *Appetizers*

### **Level Three**

Appetizers may be displayed on platters or tray passed

#### **Caviar Bilini**

Potato and Egg with Lemon Crème Fraîche

#### **Grilled lobster**

With Mango Chutney

#### **Lamb Chop Lollipops**

With Parsley Lemon Gremolata

#### **Wagyu Flat Iron Brochette**

With Semarigllio Dressing and Grilled Peppers

**\$16 per person**

Two pieces per person



## *Salads*

### Simple Mixed Greens

Lemon Thyme Vinaigrette, Red Onion and Tomato

### Raw Chopped Salad

Farmers Market Vegetables and Tahini Dressing

### Chickpea Salad

Red Onion, Peppers, Cucumber, Parsley, Feta, Lemon Oregano Dressing

**\$10** per person

### Butter Lettuce Wedge

Avocado, Herbs, Tear Drop Tomatoes and Blue Cheese Dressing

### Mache Salad

Grapefruit, Fennel and Avocado with Lemon Thyme Dressing

**\$11** per person

### Watercress Salad

Belgian Endive, Pears, Walnuts, Goat Cheese and Champagne Vinaigrette

### Caprese Salad

Tomato, Mozzarella, Basil, Balsamic and Extra Virgin Olive Oil

**\$12** per person



## *Entrees*

**Wild Mushroom Risotto**  
Seasonal Vegetables

**Crispy Crust Vegan Duck**  
Baby Bok Choy, Carrots and Miso  
Piquillo Purée with Ginger  
and Petite Greens

**Whole Wheat Vegetable Strudel**  
Wild Herbs, Carrots, Broccoli Rabe, Peppers  
and Quinoa with Vegan Tarragon Crème

**Israeli Couscous**  
Wild Mushroom, Asparagus  
and Reggiano Parmesan

**\$22.00** per person

**Naturally Raised Airline  
Chicken Breast**  
Farmers Market Vegetables, Rosemary Roasted  
Potatoes and Honey Chicken Gastrique

**Half Cornish Game Hen**  
Farmers Market Vegetables, Roasted Fingerling  
Potatoes and Honey Chicken Gastrique

**Vegetable Lasagna**  
Whole Wheat Pasta, Portobello, Zucchini,  
Peppers and Eggplant

**\$26.00** per person



## *Entrees*

### **Sustainable Salmon**

Seasonal Vegetables, Fingerling Potatoes and Saffron Tomato Basil Buerre Blanc

### **Wagyu Flank Steak**

Seasonal Vegetables, Roasted Fingerling Potatoes and a Thyme Reduction

**\$29.00** per person

### **Wild Caught Halibut**

Fingerling Potatoes, Seasonal Vegetables and Tomato Buerre Blanc

### **New York Strip**

Cippolini Onions, Roasted Fingerling Potatoes, Thyme Reduction

**\$33.00** per person

### **Rack of Naturally Raised Lamb**

Creamy Mushroom Risotto, Seasonal Vegetables and Mustard Sauce

### **Petit Filet**

Seasonal Vegetables, Fingerling Potatoes and Port Thyme Reduction

**Market Fish**  
Seasonal Offerings

**\$37.00** per person



## *Desserts*

### Wedding Cake

Wedding cakes are made from our own bakery with the finest of organic ingredients using nut flours and cream fillings.. There are several choices and decorated according to the brides fantasy. Cakes can also be wheat free, eggless or vegan.

*Fresh fruit availability dependent on season.*

**\$7.00** per person

### Desserts

#### Fresh Fruit Tartes

Fruit sweetened and made with a whole wheat or ground nut crust.

Apple Crisp    Mango    Blueberry    Blackberry

#### Vegan Tofu Tart

Availability dependent on season

#### Polenta Wheat Free Cake

Pineapple Rum Relish and Coconut Ice Cream

#### Macadamia Pie

With pure maple sugar, barley malt and a whole wheat pie crust



## *Desserts*

### **Cheese Cakes**

Made with the finest dairy and natural ingredients available

Amaretto Carob

Almond Maple

Mascarpone

Lemon

New York

*Made with the finest dairy and natural  
ingredients available*

**\$9.00 per item**

### **Ice Creams and Cookies**

Lavender Honey Vanilla

Ginger

Espresso Espresso

Crème Fraîche

All Natural Ingredients

### **Sorbets**

Blackberry Champagne

Rosebud Champagne

Passion Fruit Champagne

Naturally flavored

**\$6.00 per item**