



A lot of these items are seasonal and may or may not be available or even recommended for your event. The Chef will meet with you and/or the committee to determine the best possible menu for your budget and for the venue in which the event is being held.

Standard Plated Dinner Menu

Choice of Four Tray Passed Appetizers (stations can be added):

Chicken Salad on wonton crisps with mango salsa
Chilled Hoisin Salmon Skewers
Thai Chicken Lollipops on sugarcane skewers with peanut sauce
Mini Crab Cakes coconut hot mustard
Potato, Brie & Red Onion Quesadillas with chipotle spiked honey
Antipasti Stix fresh mozzarella, artichoke heart, sun dried tomato and balsamic syrup
Curried Vegetable Spoons
Yakitori Tuna Skewers wasabi-ginger aioli
Yakitori Beef Skewers
Bruschetta with oven roasted tomatoes & pesto
Gorgonzola and Pear Tart blue cheese and pears in philo dough
Caprese Salad Shooters with petite lemon basil
Pita Chips with roasted red pepper hummus and feta cheese
Chicken Tacos fire roasted tomato salsa and micro cilantro

Choice of one Salad:

Caesar Salad hearts of romaine, cilantro, grated pecorino cheese
Iceberg Wedge tomato-thyme marmalade, creamy buttermilk herb dressing
Mixed Baby Green Salad cucumber ribbons, champagne herb vinaigrette

Choice of one Entrée or two proteins with same sides or a custom combination plate:

Tuscan Marinated Chicken rosemary polenta cake, tomato ragout, seasonal vegetable selection
Baked Snapper Filet citrus scented Israeli cous cous, baby bok choy, ginger-mirin glaze
Grilled Flat Iron Steak Argentinean chimichurri sauce, caramelized onion potato mash
Panko Crusted Chicken wild mushroom gravy, seasonal vegetables, roast garlic mashed potatoes
Grilled Salmon mixed vegetable cous cous, tomato basil cream

(vegetarian options available)

Choice of one Dessert:

Chocolate Mousse with fresh berries and Bailey's crème Chantilly
White Chocolate Macadamia Cheesecake with macadamia brittle and gaufrette cookie
Chocolate Mousse Torte laced with dark rum & coffee with kahlua crème anglaise and caramel
Flourless Chocolate Cake strawberry basil sauce, or raspberry sauce



Moderate Plated Dinner Menu

Choice of Four Tray Passed Appetizers(stations can be added):

Prosciutto Wrapped Shrimp with Basil
Citrus Marinated Chicken or Beef Skewers cilantro pesto
Teriyaki Salmon Tacos micro cilantro
Ahi Poke with sesame and cilantro
Shrimp Shooter avocado mango relish
Mango Lime Scented Shrimp ginger quinoa salad
Sesame Seared Ahi on Wonton Crisps wasabi sauce
Chicken Salad Wontons mango salsa
Gazpacho "shooters"
Avocado Margarita Shrimp Cocktail with tequila, avocado and salsa fresca
Rosemary Marinated Lamb Chops

Choice of one Salad:

Hearts of Palm and Spinach Salad red and yellow roasted peppers, lemon-Dijon vinaigrette
Bibb Salad sliced pear, candied pecans, honey walnut vinaigrette
Spinach Salad spiced walnuts, blue cheese vinaigrette

Choice of one Entrée or two proteins with same sides or a custom combination plate:

Macadamia Crusted OpaKapaKa with baby bok choy, rum raisin sauce, pineapple mango chutney, dried cranberry cous cous
Moroccan Spiced Salmon raspberry essence, tomato leek ragout, wild mushroom risotto cake
Citrus Glazed Salmon cous cous with toasted pine nuts, basil, dried cranberries and caramelized onions
Cocoa and Cardamom Braised Boneless Short Rib root vegetable puree, wild mushroom cream sauce
Angus Top Sirloin port wine reduction, cambazola mashed potatoes, seasonal vegetables
Slow Roasted Pork Loin grilled vegetable ratatouille, apple-golden raisin chutney, garlic mashed potatoes

(vegetarian options available)

Choice of one Dessert:

Caramel Cheesecake with hazelnut and burnt orange caramel
Lemon Curd Tart with butter almond crust, raspberry puree & fresh seasonal berries
Seasonal Bread Pudding
Chocolate Pot de Crème Baileys crème chantilly



Premium Plated Dinner Menu

Choice of Four Tray Passed Appetizers(stations can be added):

Blackened Tuna Cocktail papaya-cucumber relish
Crab & Avocado Martini chipotle aioli, jicama peanut slaw
Pepper Crusted Tenderloin on wonton crisps with mustard sauce and arugula
Rosemary Marinated Lamb Chops
Herb Sliced Lamb Crostini mint mustard sauce & caramelized onions
Tangerine Ahi "Takoshimi" mini tacos with tobiikko, slaw and citrus aioli
Smoked Salmon Blintzes with asparagus and chive crema
Chinese Steak Spring Rolls with eggplant and sweet chile sauce
Puff Pastry Tarts with pesto, tomato, caramelized onion and feta
Grilled Steak Sliders caramelized shallots, truffle mayo
Assorted Soup Shooters choice of one: roasted butternut squash, curried apple, carrot ginger

Choice of one Salad:

Roasted Tomato and Arugula Salad and Watermelon Gazpacho crispy prosciutto and blood orange oil
Caramelized Fennel & Bread Salad cucumbers, tomatoes, arugula, balsamic mustard vinaigrette
Arugula and Gorgonzola Salad candied pecans, dried cherries, caramelized shallot vinaigrette
Watercress Salad endive, radicchio, caramelized shallot vinaigrette

Choice of one Entrée or two proteins with same sides or a custom combination plate:

Alaskan Halibut fennel puree, wild mushroom risotto cake, braised leek and roasted tomato ragout, basil oil
Cumin and Coriander Grilled Salmon curried butternut squash puree, braised winter greens, saffron cream
Grilled Sea Bass with carrot-thyme sauce, peas, baby carrots and fennel
Filet Mignon Argentinean chimichurri sauce, garlic potato mash
Herb Crusted Filet Medallions honey peppercorn sauce, roasted garlic potato mash
Molasses Roasted Pork Loin caramelized apples, whipped yams
Cinnamon and Cumin Roasted Duck parisienne potatoes, cardamom glazed baby carrots
Rack Of Lamb roasted red pepper gorgonzola cream, black beluga lentils, braised winter greens

Choice of one Dessert:

Dessert Trio Mini Strawberry Shortcake with basil whipped cream, Ginger Crème Brulee, Chocolate Mousse
Point Reyes Blue Cheese Cheesecake vanilla-dried apricot compote, lemon sabayon
Tropical Fruit Parfait kiwi, mango, papaya, ginger caramel sauce and creamy haupia
Chocolate Mousse served in shot glass with a Dark Chocolate Pyramid