

Appetizers

Cilantro-Soy Chicken Pinwheels
with Micro Greens and Japanese Eggplant Salad

Salmon, Mango, and Puff Pastry Roulade
with Queso Fresca and Chipotle Black Beans

Pan Seared White Roasted Prawns
with Sundried Tomato Pesto and Fresh Basil Wrapped in Prosciutto

Vietnamese Spring Rolls
with Shiso, Avocado, Fresh Basil, and Mango Served with Assorted Dipping Sauces

White Ocean Prawn California Roll
W/Pickled Ginger Shoyu, Avocado, and Sticky Rice

Rotisserie Chicken Roulades
with Curry, Mango and Toasted Macadamia Nuts

Seared Tri-Tip
Focaccia Crôutes with Roasted Fig, Chevre and Mint

Portabello Mushrooms
with Caramelized Butternut Squash, Candied Cranberries, Seared Shitake Mushrooms
And Wilted Daylight Arugula

Ciciliana
Crisp Phyllo Cups filled with Anchovies, Capers, Chilies, Currants, Pinenuts and Pecorino
Cheese....Sweet and Spicy!

Mu-Shu Chicken
With julienne Vegetables, rotisserie Five-Spice Chicken and Hoisin-Lime
Dipping Sauce

Lemon Garlic Sautéed Spinach Pillows
with Roasted Red Pepper and Harley Farms Chevre Wrapped in Crispy Pastry
Balsamic Reduction

Pancetta and Potato Wrapped Chicken Tenders
with Fresh Tarragon Aioli and Red Wine Reduction

Roasted Candied Butternut Squash
Wrapped in Prosciutto and Drizzled with Balsamic Love

Soup

Butternut Squash Soup

with Chantilly and Candied Cranberries

Harvest Chicken Broth Soup

With local Vegetables, Fulton Valley Chicken, Daylight Farms fresh Herbs and Housemade

Tomato Rosemary Puree

Harley Chevre, Focaccia Croutes

Cream of Wild Mushroom

With Fresh Tarragon Chantilly and Fried Leek

Puree of French Carrot

With lavender

Salad

Southwest Caesar Salad

With toasted cumin croutons and spiced pecans

Baby Local Greens Salad

*With Harley Farms Chevre, Grilled Butternut Squash, Toasted Almonds,
Candied Cranberries and Spiced Pumpkin Vinaigrette*

Baby Spinach Salad

Saffron Potato Tourne, Caramelized Shallot, Grilled Tomato, with Fresh Tarragon Vinaigrette

Mixed Baby Green Salad

*with fresh Figs, Vella Jack Cheese, Toasted Almonds and Balsamic Lime Vinaigrette
(SEASONAL)*

Entrees

Chicken Mole

*Fulton Valley Chicken braised with Bittersweet Chocolate, Chilies and South American Seasonings
served with Grilled Tortillas*

Mesquite Grilled Flank Steak

*With Rosemary Black Pepper and Basil Crust
Served with Roasted Garlic Mashed Potatoes and Syrah Wine Reduction*

Thai Style Chicken

*Green Curry, Bamboo Shoot, Coconut, and Basil served with Cashew Basmati Rice
And fresh Mango*

Paillard of Chicken Breast

*Lightly breaded and served with wild mushroom-brandy reduction sauce and roasted garlic mashed
potatoes*

Pan Roasted Local Wild Halibut

Sautéed Spinach with Fresh Tomato and Lemon and a Shitake Potato Latke with fresh Tomato Coulis

Wild King Salmon Filet

*W/chive, Pine Nut, and Scallion Crust toasted Pine Nut Couscous, Sautéed Chard w/Fresh Lemon and
Currants*

13 Spice Rotisserie Chickens

with Rosemary-Buttermilk Mashed Potatoes

Vegetable Sides

Roasted Assorted Vegetables

With Candied Parsnips, Carrots, Roasted Red Peppers, Caramelized Shallot, Zucchini and Arugula

Roasted Stuffed Portobellini Mushrooms

Stuffed with Harley Farms Chevre, Candied Cranberries, Wilted Arugula, and Toasted Macadamia Nuts

Latkes

with Sour Cream, Chives and Applesauce

Stuffed Japanese Eggplant

With Sundried Tomato, Pine nuts, sautéed Arugula, Fromage Blanc and Eggplant Caviar

Fried Plantain

With roasted garlic and fresh lime

Local French Green Beans

Sautéed with bacon, oven dried tomatoes, garlic and Balsamic reduction

Potato Anna

With Rosemary Garlic

Glazed Butternut Squash

Slow Roasted with Honey and Molasses

Stuffed Artichokes

*With Roasted Garlic, Meyer Lemon, Oven dried Tomato and Provolone Cheese
(SEASONAL)*

Wild Local Smoked Salmon Platter

Fried Capers, Fresh Dill, Grated Egg, Pickled Red Onion and Lemon Chutney

Imported Cheese Platter

*with Marinated Olives, Fresh Fruit, Focaccia Crostini,
Candied Red Bell Peppers, Mint- Almond Pistou and Grained Mustard*

Dessert

Peach Cobbler

With Whipped Vanilla Bean Cream and Pecans

Individual Chocolate Decadence Cakes

with Fresh Strawberries and Fresh Whipped Cream

Individual Fresh Fruit Crisps

With Fresh Whipped Cream

Sweet Potato Pie

With Cinnamon Crème Anglaise and Candied Pecan Crust

Honey Lavender Crème Brulee

With Toasted Cashew and Muscat Caramel Jus

Chocolate-Espresso Pinwheel Cake

Filled with Belgian Mocha Buttercream, Chocolate Dipped Almonds and Spun Sugar Cage

Dessert Table