

SPRING PLATED DINNERS

\$35

Tray Passed Appetizers – select 2

Sweet Potato and Dungeness Crab Cakes
with chipotle remoulade and minced chives

Pea and Goat Cheese Tartlet
spring pea and goat cheese mousse, lemon zest

Seared Beef Canape
Herban blue cheese mousse and red onion
marmalade

Curry Mango Chicken Salad
served on an endive spear with red onion and
celery

Bacon Wrapped Figs
apricot marmalade

Salad – select 1

Baby Spinach Salad
chili-roasted pepitas, pickled red onion, cotija and a
honey-orange vinaigrette

Arugula and Artichoke Salad
feta cheese, herbed focaccia bread crumbs and a
lemon-paprika vinaigrette

Artisan Rolls and Butter

Entrees – select 1

Thyme Scented Airline Chicken Breast
savory rhubarb chutney

Oven Roasted Cod
green curry and baby spinach purée

Sides – select 1

Spinach and Yukon Gold Mashed Potatoes and
Baby Carrots

Roasted Fingerling Potatoes and Sautéed
French Beans

Vegetarian meal

Polenta Stuffed Portabella Mushroom
piquillo pepper puree
served with chef-select market accompaniments

\$46

Tray Passed Appetizers – select 3

Sweet Potato and Dungeness Crab Cakes
with chipotle remoulade and minced chives

Shaved Beef Tenderloin Tartlet
savory Parmesan custard, caper relish and micro
arugula salad

Pan Seared Pork Loin Crostini
goat cheese cream and rhubarb compote

Asian Chicken Salad on Endive
sesame, green onion and cashews

Lavender Ricotta Canape
lavender whipped ricotta and candied orange peel
on crostini

Truffled Vichyssoise
chilled potato and truffle soup with chive oil

Salad – select 1

Roasted Asparagus Salad
frisee, pine nuts, parmesan and a pickled lemon-
hollandaise vinaigrette

Arugula and Artichoke Salad
feta cheese, herbed focaccia bread crumbs and a
lemon-paprika vinaigrette

Roasted Beet and Pistachio Salad
baby spring greens, herbed chevre and a mint-citrus
vinaigrette

Artisan Rolls and Butter

Entrees – select 2

Peppercorn Crusted Beef Tenderloin
old vine-Zinfandel demi glace

Herb Rubbed Wild Salmon
citrus arugula coulis

Pan Seared Airline Chicken Breast
broken tapenade vinaigrette

Sides – select 1

Mascarpone Mashed Potatoes and
Roasted Broccolini

Savory Herbed Fregola and Baby Carrots

Vegetarian meal

Beluga Lentil Stuffed Tomato
three herb pistou
on a bed of braised greens and roasted baby carrots
served with chef-select market accompaniments