

Sample Menu 1



TRAY PASS

HOUSE SMOKED ARCTIC CHARD

Dill-Green Pea Blini, Lemon Crème Fraiche

PORCINI MACCHIATO

Winter Black Truffle Foam

COLORADO LAMB CARPACCIO

Falafel Cracker, Za'atar, Sumac-Mint Mayo

OSTREA CAVIAR

Melba Toast, Crème Fraiche

CLASSIC AHI TARTAR NICOISE

FIVE COURSE DINNER

FIRST

SEARED BLUEFIN TORO

Miso- Edamame Mash, Jalapeno Ponzu

LAPHROAIG CURED SCOTTISH SALMON

Turnip, Oat Crumble, Celery Leaf

TORCHED HAMACHI

Cucumber Tsukem, Yuzu Kosho Soy

BAJA SEABASS CEVICHE

Cilantro, Tomato, Lime, Roast Corn

SECOND

SALAD OF BABY TOTSOI

Frisse, Arugula, Warm Potato-Goat Cheese Croquette

Dried Apricot, Quince Vinaigrette

THIRD

PAN ROASTED PACIFIC HALIBUT

Braised Greens, Champagne-Chervil Butter

FOURTH

AMERICAN WAGYU BEEF TENDERLOIN

Asparagus Tips, Morel Dauphinoise

Bone Marrow-Merlot Jus

FIFTH

TASTINGS OF FRENCH DESSERTS

Sample Menu 2



TRAY PASS

CAPRESE SKEWER

Mozzarella, Tomato, Pesto

SPINACH & FETA PHYLLO CUP

WAFFLE FRIES

"Chick Fila" Sauce, Ketchup

BRIE & PEAR FLATBREAD

MARGARITA FLATBREAD

Fresh Mozzarella, Basil, Tomato

MINI BAGELS & LOX

Cream Cheese, Capers

STATIONED

FARMER'S HARVEST CRUDITÉ

Baby Carrot, Cucumber, Radish, Jicama, Tomato
Celery, Asparagus, Grapes, Assorted Nuts

BUFFET

SOUTHERN KALE SALAD

Roast Corn, Dry Cranberry, Candied Pecan
Citronade Dressing

GREEK SALAD

Romaine, Tomato, Cucumber, Red Onion, Feta
Kalamata Olives, Lemon-Oregano Dressing

TURKISH CHICKEN SKEWERS

Tzatziki

SAPPHIRE AMERICAN KOBE BEEF SLIDER

Havarti Cheese, Caramelized Onion, Dijonnaise
Hawaiian Bun

PORTOBELLO MUSHROOM SLIDER

Boursian Spread, Soft Bun

CALIFORNIA CHICKEN SLIDER

Avocado Ranch Aioli, Soft Bun

BBQ GLAZED SALMON MEDALLION

Tabasco Fried Onion Garnish

CREAMY MAC AND CHEESE

Sample Menu 3



STATIONED

PANCAKES

Maple Syrup, Berry Compote, Strawberry

CINNAMON SWIRL FRENCH TOAST

Maple Syrup, Berry Compote

FRESH FRUIT BOWL

CHEESE & CHARCUTERIE PLATTER

Assorted Soft & Hard Cheeses, Assorted
Cured Meats, Jams, Preserve, Honey
Almonds, Fresh & Dried Fruits, Crackers

BUFFET

CAPRESE SKEWER

Mozzarella, Tomato, Basil, Basil, Balsamic Drizzle

MIXED SEAFOOD CEVICHE & CHIPS

Avocado

GARDEN SALAD

Mixed Green, Cherry Tomato, Radish, Garbanzo Bean
Chopped Romaine, Buttermilk Ranch Dressing

GREEK SALAD

Tomato, Cucumber, Feta Cheese, Kalamata Olives
Lemon, Oregano Dressing

TURKEY & HAVARTI SANDWICH

Lettuce, Tomato, Multigrain Bread

CHICKEN PESTO SANDWICH

Arugula, Tomato, Fresh Mozzarella, Baguette

CAPRESE SANDWICH

Basil Pesto, Tomato, Fresh Mozzarella
Balsamic Reduction, Baguette

Sample Menu 4



STATIONED HORS D'OEUVRES

MEZZAH

Dolma, Lamb Kibbeh, Baba Ghanoush
Hummus, Lebneh, Gluten Free Crackers
Olives, Cucumber, Radish

BUFFET

GREEK SALAD

Tomato, Cucumber, Feta, Kalamata Olives
Red Onions, Lemon-Oregano Dressing

LAGUNA BEACH KALE

Roast Corn, Sweet Potato, Quinoa, Dried Cranberry
Toasted Pecan, Citronade Dressing

BRAISED BEEF SHORT RIB

Red Wine Jus

LEMON CAPER CHICKEN BREAST

ROASTED ROOT VEGETABLES & PEARL ONIONS

PARISIAN MASHED POTATOES

DESSERT

CHOCOLATE CHIP COOKIES

CHOCOLATE DRIPPED STRAWBERRIES

MINI LEMON BARS

Sample Menu 5



TRAY PASSED HORS D'OEUVRES

GREEK CHICKEN SOUVLAKI

Feta Cream

BAKED BABY ARTICHOKE HEARTS

Preserved Lemon Aioli

PLATED DINNER

ROCKET & HEIRLOOM TOMATO SALAD

Sweet Onion, Avocado, Ossau Irraty
Cheese, Citronade Dressing

GRILLED LOCAL SWORDFISH

Chimichurri Sauce

ASPARAGUS

ROASTED BABY POTATOES

Olive Oil

DESSERT

CHOCOLATE MACARON

Orange Ganache, Vanilla Rose Custard
Pistachio Anglaise

*Sample menus only.
Please contact us to discuss all menu options.*