



Sample Cold Hors d'oeuvres

Smoked Salmon & Fresh Dill in an Olive Oil, Bread Cup
Tamarind Ahi Poke in a Crispy Wonton
Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup
Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil
Shrimp BLT with Smoked Bacon, Tarragon Aioli
Pecan Pork Tenderloin, Spiced Apricot Chutney
Lobster and Tarragon Aioli, Wonton Basket



Sample Hot Hors d'oeuvres

Five Spice Chicken with Orange-Ginger Dipping Sauce
Smoked Chicken and Leek Tartlet
Petite Baked Spinach Dip, Crispy Pita Chips
Singapore Chicken Satay with Cucumber Slaw
Tomato, Basil and Goat Cheese Tarts with Black Olive and Lemon Oil
Salt Cured Salmon Tarts with Preserved Lemon and Fennel Herb Salad
Tomato Caprese Mini Pizza



Sample Diner Menu

Roasted Halibut Medallion, Wild Mushroom Cream, Onion Tart Tartin
Three Endive Salad, Candied Nuts, Dried Cranberries, Raspberry Dressing
Roasted Chicken and Petite Filet, Parsnip Puree, Port Reduction
Trio Tasting of Hazelnut Torte, Flourless Chocolate Cake & Triple Chocolate Cupcake

This just a very small sampling from our extensive catering options which include plated and personal selection dinners, breakfast, lunch, presentation stations and themed menus.

To download a full catering menu please visit our website.