

Spring Hors D'oeuvres

\$4.75 Each. Minimum 24 servings per item.

Roasted Grape & Wild Mushroom Bruschetta | **veg**

Whipped Mascarpone, Fresh Thyme, Shaved Parmesan, Toasted Crostini

Tarragon Chicken Salad | **gf**

Parmesan Polenta Cup, Smokey Tomato Marmalade, Petite Basil

Chopped Jumbo Shrimp on Endive | **gf**

Charred Shrimp with Herbs & Lemon Zest, Belgian Endive Spoon, Tropical Fruit Salsa

Olive Oil Smashed Avocado Toast | **veg**

Blistered Tomatoes, Feta, Pepitas, Levain Crostini

Cast Iron Seared Kobe Beef

Miniature Yorkshire Pudding, Horseradish Creme, Fresh Chives

Mini Crab Cake Sliders

Brioche Bun, Tarragon Aioli, Local Radish Slaw
(Chef Required Onsite)

Strawberry Caprese Skewer **veg** | **gf**

Marinated Ciliegine Mozzarella, Basil, EVOO, Aged Balsamic Syrup

Spring Artichoke Arancini | **veg**

Meyer Lemon -Parmesan Risotto, Mozzarella & Fontina, Caramelized Shallots, Green Garlic Aioli

Italian Eggplant "Caponata" | **veg**

Savory Tart, Honey Whipped Ricotta, Toasted Pinenuts

Baked Pork Empanada

Slow Braised & Spiced Pork, Flakey Pastry Shell, Green Goddess Aioli

Bite Size Sweets

\$4.75 Each. Minimum 24 servings per item.

Glazed Lemon-Rosemary Shortbread Cookies

Salted Caramel Brownies

Mini Rhubarb & Local Strawberry Pies

Meyer Lemon Custard & Raspberry Tartlets

Chocolate Petite Fours

Raspberry Jam, Chocolate Ganache Glaze

Spring Fruit & Berry Cobbler

Streusel Topping, Mini Jar

Spring Buffet

All Buffets Include a Choice of 1 Entrée | Add Additional Entrée for \$9.95pp
\$37.95 | 15 Person Minimum

SELECT ONE ENTRÉE:

Spring Lamb Stew | gf

Slow Braised with Red Wine, Herbs, Pearl Onions & Spring Market Vegetables

Housemade Potato Gnocchi | veg

Spring Peas, Foraged Mushrooms, Truffle Panna, Parmigiano & Herb Breadcrumbs

Court Boullion Poached Atlantic Salmon | gf

Fresh Herb-Citrus Salsa Verde, Yogurt Tzatziki, Seasonal Fruit Chutney

Classic Chicken Cacciatore | gf

Slow Braised Natural Chicken in a Rich Tomato Sauce with Garlic, Capers, Olives, Mushrooms and Roasted Red Peppers

ALSO INCLUDES:

Roasted Heirloom Carrots & Spring Asparagus veg | gf

Labneh Yogurt, Chopped Pistachios, Za'atar & Olive Oil

Greek Goddess Chopped Salad veg | gf

Crispy Romaine, Chickpeas, Kalamata Olives, Cucumber, Cherry Tomatoes, Pickled Red Onions, Feta, Mint, Green Goddess Dressing

Freshly Baked Rolls & Hotel Butter

SELECT TWO DESSERTS:

Glazed Lemon-Rosemary Shortbread Cookies

Mini Rhubarb & Local Strawberry Pies

Salted Caramel Brownies

Meyer Lemon Custard & Raspberry Tartlets

Spring Fruit & Berry Cobbler with Streusel Topping

Chocolate Petite Fours with Raspberry Jam

SELECT ONE OF THE FOLLOWING SIDES:

Celery Root and Potato Puree | gf

Wild Rice Pilaf veg | gf

Golden Raisins and Toasted Pine Nuts

Toasted Orzo | v

Roasted Spring Vegetable Ratatouille and Fresh Herbs