

Summer Hors D'oeuvres

\$4.75 Each. Minimum 24 servings per item.

Watermelon Bon Bon

Imported Feta Mousse, Lemon Zest, Smoked
Pink Peppercorn **gf** | **veg**

Classic Tomato Bruschetta

Whipped Burrata, Fresh Basil, Roasted Garlic,
Shaved Parmesan, Toasted Crostini **veg**

Smoked Salmon Deviled Egg

House Aioli, Lemon Zest, Capers, Fennel
Pollen **gf**

Melon & Prosciutto Skewer **gf**

Cantaloupe, Prosciutto, Ciliegine of
Mozzarella, Fresh Basil, Aged Balsamic Drizzle

Cypress Grove Creamery Grilled Cheese

Santa Rosa Plum Jam, Buttered Levain Bread
veg (chef required on site)

Tarragon Chicken Salad on Polenta

Parmesan Polenta Disk, Smokey Tomato
Marmalade, Petite Basil **gf**

Olive Oil Smashed Avocado Toast

Blistered Tomatoes, Feta, Levain Crostini, Basil
Garniture **veg**

Heirloom Tomato & Melon Gazpacho Shooter

Yuzu Creme Fraiche, Fruit Salsa Garnish **veg** | **gf**
(Chef Recommended)

Strawberry Caprese Skewer

Marinated Ciliegine Mozzarella, Basil, EVOO,
Aged Balsamic Syrup **veg** | **gf**

Market Corn Cakes

Fresh Corn, Parmesan, Basil, Panko
Breadcrumbs, Pepper Relish **veg**
(chef required onsite)

Bite Size Sweets

\$4.75 Each. Minimum 24 servings per item.

Miniature Key Lime Pie

Fresh Whipped Cream, Raspberry Puree

Chocolate Dipped Local Strawberries

White & Dark Chocolate, Gold Dust **gf**

Stone Fruit Cobbler

Streusel Topping

S'mores Bar

Nutella, Blistered Marshmallows and Graham
Cracker Crust

Coconut Panna Cotta

With Agave Citrus Coulis **v** | **gf**

Miniature Rhubarb & Carlsbad Strawberry Pies

Summer Buffet

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

SELECT ONE ENTRÉE:

Lemon Pepper Chicken

Blistered Cherry Tomatoes, Sautéed Red Onions, Basil, Pan Jus **gf**

Grilled Atlantic Salmon

Delivered Chilled and Served with Corn & Tarragon Salsa, Champagne Vinaigrette **gf**
(option to serve hot with chef onsite)

Grilled Certified Angus Tri Tip **gf**

Delivered Chilled & Thinly Sliced
Served with Chimichurri & Horseradish Creme
(optional hot carving station with chef onsite)

Baked Mac & Cheese

With Vermont Cheddar, Fresh Chives & Herbed Breadcrumbs **veg**

SELECT ONE OF THE FOLLOWING SIDES:

Peewee Fingerling Potato Salad

Confit Garlic, Chive Mustard Dressing **v | gf**

Summer Couscous Salad

Grilled Seasonal Vegetables, Cherry Tomatoes, Caramelized Onions, Lemon-Herb Vinaigrette **v**

Three Bean Salad

Cannellini, Borlotti, Haricot Verts, Fresh Herbs, Roasted Garlic-Oregano Vinaigrette **v | gf**

Citrus Herb Rice Pilaf

Sundried Tomatoes, Toasted Garlic, Fennel, Mustard Seeds **v | gf**

ALSO INCLUDES:

Grilled Farmer's Market Seasonal Vegetables

Meyer Lemon Oil, Fine Herbs Seasonings **v | gf**

Seasonal Chopped Salad

Romaine, Local Corn, Arugula, Cherry Tomatoes, Feta, Avocado, Cucumbers, Red Wine-Shallot Vinaigrette **veg**

Freshly Baked Corn Bread with Whipped Honey Butter

SELECT TWO DESSERTS:

Miniature Key Lime Pie

Chocolate Dipped Local Strawberries **gf**

Stone Fruit Cobbler **gf**

S'mores Bar

Coconut Panna Cotta

With Agave Citrus Coulis **v | gf**

Miniature Rhubarb & Carlsbad Strawberry Pies

Additional Options to Upgrade Your Display

Watermelon & Marinated Feta Skewers \$4.75pp

Fresh Mint, Pink Peppercorn, Olive Oil **gf | veg**

Fresh Seasonal Fruit Skewers \$4.75pp

Vanilla Greek Yogurt Dipping **gf | veg**

Charred Corn on The Cobb \$4.75pp

Whipped Herb Butter, Black Cyprus Salt **gf | veg**