

CORPORATE DINNER
RECEPTION

HORS D'OEUVRE
BUTLERED

Roasted Corn and Pablano Quesadilla

chipotle crema
served with

Mini Mango Margaritas

in Patron bottles

Philly Cheesesteak Spring Rolls

ginger ketchup

Peking Duck Bun

scallion • hoisin

Edamame Dumplings

mirin soy sauce

House-Wrapped Franks

dijon mustard
served with

Mini Vanilla Coke Bottles

Grilled Shrimp

avocado mousse

BUFFET DINNER

FARM TO TABLE

Leg of Lamb

rosemary demi

Yukon Potato Au Gratin

Local Tuscan Kale Hen of the Woods

crisp sunchoke • leek fondue



feast
your eyes
.....
CATERING

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HOUSEMADE PASTA

House Made Gnocchi

truffle cream • Brussels Sprouts
salsify • heirloom carrots • sunchoke crisps

Mushroom Ravioli

porcini sauce

Asparagus with Roasted Lemons

heirloom tomatoes • young arugula

PHO BOWL

Coconut Pork Belly

shaved banana blossom cabbage
galangal, • dried Thai chilies

Vegetable Tom Yom

lemongrass • kaffir lime leaves
shaved mushrooms • chives

Sriracha • Hoisin • Sprouts
Thai Basil • Limes • Chilis

DESSERT
MINI SWEETS

Apple Caramel Cheesecake

In miniature mason jar

Chocolate Caramel Tartlet

fleur de sel

Warm Challah French Toast

nutella



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