



An Evening in the Garden

Passed Hors d'oeuvres

Caprese Skewers

garden ripe tomato, fresh mozzarella and basil

The Perfect Fig

luscious figs, stuffed with blue cheese and wrapped in prosciutto

Watermelon-Tomato Gazpacho Soup Shots

Chicken Satay Skewers

tender lemon-roasted chicken breast served with a decadent peanut satay sauce

Seated First Course

Spicy Crab Salad

in a martini glass with avocado spears and grape tomato

Dinner Buffet

Pork Roulade

pork loin stuffed with caramelized onions and wild mushrooms

Brown Rice Salad with Green Apples

Green Beans with Caramelized Shallots and Hazelnuts

Wine Country Salad

mixed greens with pine nuts, grapes and goat cheese in a white balsamic vinaigrette



Mixed Grill - Outdoor Reception

Passed Hors d'oeuvres

Petite Lamb "Lollipops"

small grilled lamb chops served with a fresh parsley-mint sauce

Classic Stuffed Mushrooms

Herb Roasted Shrimp

served chilled on a skewer with a lemon-herb aioli

Entrees & Accompaniments

Grilled Beef Tournedos

served with gorgonzola-shallot butter

Honey-Pepper Salmon

grilled on an aromatic cedar plank

Caprese Salad

garden ripe tomatoes, fresh mozzarella and basil

Green Beans with Caramelized Shallots and Hazelnuts

Hundred Layer Potato Gratin

creamy layers of Yukon gold potatoes, thyme and gruyere cheese

Warm Penne Pasta

sun-dried tomatoes, black olives, red onion, herbs and spices

Mixed Greens

with pecans, cranberries, blue cheese & balsamic vinaigrette



Backyard Retirement Party

Tri-tip Sandwiches

sliced roasted tri-tip in a soft roll with house-made BBQ and horseradish sauces

Chicken Kebabs

grilled chicken skewers bathed in an herb and garlic marinade

Fresh Fish Tacos

plank grilled seasonal fish in soft corn tortillas with all the fixings

All American Hot Dogs

all beef dogs, hot off the grill

Grilled Vegetables

Classic Potato Salad

Mixed Green Salad with

feta, red onion & pine nuts

Seasonal Fresh Fruit Platter



The Dinner Party

Hors d'oeuvres

Assorted Pate with Crostini

Chile-Spiked Shrimp Panini

a grilled, open-faced sandwich with mozzarella, chile-spiked shrimp and black olive

Wild Mushroom Tartlet

delicious combination of warm mushroom and cheese in a tartlet

First Course

Wine Country Salad

mixed greens with pine nuts, grapes, and goat cheese in a white balsamic vinaigrette

Main Course

Milk Poached Halibut

with herb roasted baby tomatoes and a tarragon, mustard butter sauce

Smashed Red Bliss Potatoes

Haricot Verts

Dessert

Raspberry-Orange Trifle