



# Spring Fresh Menu



**This menu of fresh, local and seasonal ingredients is available for events April 1 - June 30, 2020.**

## **APPETIZERS**

- Smoked Salmon and Asparagus Flatbread 33/dozen
- Green Banana Tikki (Fried Dumpling) with Mint Chutney (V) 31/dozen
- Herbed Goat Cheese, Pistachios, Honey, Crostini (V) 29/dozen

## **LUNCH BUFFET**

**\$35 PER PERSON. 40 GUEST MINIMUM.**

**Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, oil & vinegar, freshly brewed organic Rainforest Bold coffee and assorted teas.**

- Arugula Salad with Radish, and Olive, Lemon Vinaigrette (GF/DF/V)
- Artichoke Cheesy Bread with Mint (V)
- Grilled Asparagus, Caramelized Lemons (GF/DF/V)
- Smashed Fingerling Potato with Garlic & Herbs (GF/DF/V)
- Blue Corn Crusted Salmon, Rhubarb Marmalade & Spring Herb Gremolata (GF/DF)
- Roasted Chicken Breast, Pea Vine Soubise, Mushrooms (GF)
- Matcha White Chocolate Mousse, Fresh Strawberries (V)

## **DINNER PLATED ENTREES**

**40 GUEST MINIMUM**

**Complemented by salad, seasonal vegetables, dessert, Macrina Bakery breads, oil & vinegar, freshly brewed organic Rainforest Bold coffee and assorted teas.**

- Parmesan Crusted Halibut, Purple Potato Pave, Orange Tarragon Beurre Blanc (GF) 57/person
- Apricot Braised Lamb Shank, Herbed Israeli Cous Cous, Feta Crumbles (GF) 48/person
- Pan-Seared Chicken Breast, Marble Potatoes, Spring Vegetable Fricassee, Herb Oils (GF) 41/person

Above menu items must be ordered for a minimum of 40 people. All selections are subject to 10.5% sales tax and a 21% administrative charge. Charges and taxes are subject to change.

Administrative charge is not intended to be a gratuity, tip, or service charge for the benefit of employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please refer to the Food and Beverage Guidelines.