



SPECIAL EVENT SAMPLE MENU – SPRING/SUMMER

VEG = VEGETARIAN / V = VEGAN / GF = GLUTEN-FREE / DF = DAIRY-FREE

{For any additional dietary questions, please speak with your event specialist for more information}

hors d'oeuvres

FRESH FRUIT AND BERRY PLATTER - V | GF | DF

an assortment of melons, grapes, berries and citrus

SIGNATURE CHEESE BOARD - VEG | GF

assorted domestic and imported hard and soft cheeses, served with sliced baguettes, house-made crackers and GF crackers

HONEY-GLAZED CHICKEN SKEWERS - GF | DF

seared sweet and savory fresh chicken skewer, served with a honey mustard sauce

VIETNAMESE SUMMER ROLL - V | GF | DF

fresh cilantro, basil, bean sprouts, red leaf lettuce, sautéed onion and carrots all wrapped in rice paper, served with Thai peanut and sweet chili dipping sauces

CEVICHE CUPS - GF | DF

shrimp, tossed with red peppers, tomatoes and avocado, tossed with lime juice and garlic oil

CHICKEN SALAD WONTON BASKET - DF

Asian chicken salad with sesame oil dressing in a house-made crispy wonton basket

GOAT CHEESE STUFFED MUSHROOM - VEG | GF

baked cremini mushrooms stuffed with sun-dried tomato pesto and creamy goat cheese

ALL AMERICAN MINI BURGERS

seared mini burger patty served with cheese, lettuce, tomato and a sweet pickle aioli on a fresh Macrina Bakery brioche bun

CAPRESE SKEWERS - VEG | GF

grape tomatoes, fresh mozzarella balls and basil on bamboo skewers with a balsamic drizzle

CHIMICHURRI STEAK SKEWERS - GF | DF

seared seasoned beef tender with chimichurri sauce

THIS IS JUST A SAMPLE MENU OF WHAT WE CAN OFFER AT YOUR EVENT. GET IN CONTACT WITH ONE OF OUR EVENT SPECIALISTS FOR FULL MENUS WITH PRICING. THEY WILL BE ABLE TO ASSIST YOU IN PUTTING TOGETHER A PERFECT MENU FOR YOU AND YOUR GUESTS, WITH OPTIONS THAT SUIT YOUR TASTE AND DIETARY NEEDS. PLEASE INQUIRE ON OUR WEBSITE OR CALL (PHONE NUMBER LISTED ABOVE) TO GET A CUSTOMIZED PROPOSAL STARTED.