



DROP-OFF SAMPLE MENU 1 **(hors d'oeuvres)**

chicken, feta, pesto
& sundried tomato
baked in phyllo cup

smoked salmon blini
dill creme fraiche
caper-onion relish

caprese skewers
fresh mozzarella, cherry tomatoes,
basil & balsamic
on bamboo skewers

fresh crab & artichoke served in endive spears
chives & aioli

fresh or grilled figs
topped with roquefort & mint
balsamic reduction



DROP-OFF SAMPLE MENU 2 **(appetizers)**

teriyaki salmon brochettes
toasted sesame seeds & nori

bay shrimp salsa, lime & cilantro
on fried won ton chips

bbq hoisin beef
arugula, shitake mushrooms
mini ciabatta

warm goat cheese
& roasted red pepper relish
in phyllo cups

antipasto platter
salame, provolone, prosciutto, melon, olives
insalata caprese
hummus & crostini

chocolate truffle bites
&
berries



DROP-OFF SAMPLE MENU 3 **(fall-inspired)**

wild alaskan salmon
miso-ginger glaze with toasted sesame seeds
served over stir-fry baby bok choy

sliced beef tri tip
smokey chipotle-honey sauce

red quinoa salad with butternut squash
corn & red bell pepper
miso dressing

roasted autumn vegetables & new potatoes, locally farmed
drizzled with e.v. oil & heirloom salt

mixed organic greens
tossed with caramelized pears, feta, pinenuts, peashoots
thyme-dijon vinaigrette

crostini & artisan breads
with hummus spread, tomato bruschetta & tapenade



DROP-OFF SAMPLE MENU 4

teriyaki chicken brochettes
with grilled pineapple
&
coconut cole slaw with edamame,
carrots, cilantro & lime

roasted pork loin
sliced thin, dried cherry & spring onion compote
mini ciabatta rolls
&
new potato salad with shitake mushrooms,
fennel, kale & herb vinaigrette

orzo, corn & cherry tomato salad
tossed with basil pesto, pinenuts

insalata caprese
fresh mozzarella, vine-ripe tomatoes, balsamic & basil
on bed of wild arugula
&
roasted spring asparagus
drizzled with sea salt, e.v. olive oil
crostini



DROP-OFF SAMPLE MENU 5

roasted pork loin
sliced thin, pickled bing cherries
organic mizuna, rice wine vinaigrette

insalata caprese
fresh mozzarella, heirloom tomatoes, balsamic & basil
on bed of wild arugula

local organic farm sourced seasonal vegetables
roasted & grilled
drizzled with sea salt , e.v. olive oil

salad of organic greens
farmers market apricots, feta, pecans and micro greens
lemon-herb vinaigrette

sweet & spicy coconut slaw
cabbage, carrots, edamame, cilantro
shredded coconut, sesame- chili dressing

fava leaf dipping pesto & green olive tapande
grilled ciabatta, bread sticks &
flatbreads baked with goat cheese and figs
champagne grapes