

Hors D'oeuvres & Lunch Package

20 Guest Minimum, \$45/guest

Hors D'oeuvres Options

Select 2 Hors D'oeuvres

Vegetarian

Golden Beet Slice

Red beet stain, goat cheese, dill, beet chip.

Tomato, Fresh Mozzarella, Basil

Bamboo stick, balsamic reduction, olive oil.

Spinach Feta Pies

Phyllo, oregano, onions, tzatziki sauce.

Bruschetta

Tomato basil, butternut squash caramelized onion parmesan, mushroom truffle.

Indian Samosa

Potato, green pea, carrot, curry filling. Chickpea crust, spicy mango chutney.

Meat

Leg of lamb

Thyme, red wine, onion gravy, corn chip cup.

BBQ chicken

Roasted tomato, apple cider vinegar, smoked paprika. Yellow corn chip cup.

Duck confit

Italian pesto, toasted pine nut crumble. Endive leaf or crostini.

Pigs in Blanket

Grass fed beef sausage, organic puff pastry. Grain mustard dip.

Seafood

Tuna tartare

Soy sauce, avocado, ginger, wasabi, crumbled seaweed snack in a corn chip cup.

Cajun shrimp

Jerk seasoning, spicy aioli.

Jumbo shrimp

Celery seed saltwater brine, spicy cocktail sauce.

Poke cup

Sushi tuna, shallots, tomato, sweet potato, edible flowers in a corn chip cup.

Dessert

Chocolate Truffle

Guests will not know these are vegan, our specialty.

French Cream Puffs

Assorted flavors, fillings, and toppings.

Fresh Fruit Kebab

Seasonal fruits, honey, bee pollen, edible flowers.

Fruit Crumble

Seasonal varieties, granola brown sugar crumble.

Cake Pop

Chocolate, vanilla, or red velvet.

Chocolate Torte

Passionfruit glaze, pop rocks.

Sandwich Options

Select up to 3 Options

Pulled Pork

Chipotle aioli, lime pickled onions, cilantro, on a brioche bun.

Prime Rib

24-hour prime rib roast, caramelized onions and sauerkraut, horseradish sauce, on a pretzel roll.

Steak Sandwich

Filet mignon, mustard sauce, bibb lettuce, onions, tomatoes, grass fed butter, on sourdough bread.

Chicken Breast

Sous vide chicken, pesto, arugula, yellow tomato, garlic aioli, on a baguette.

The Veganator

Slow cooked portobello caps, roasted tomatoes, pickled onions, sprouts, avocado, hummus, vegan aioli, on focaccia.

Tuna Salad

Sushi grade tuna, bibb, tomato, onion, mustard, on rye.

Porchetta

Herbed compound butter, on rosemary focaccia.

Chicken Salad

Oven roasted whole chicken, Bibb lettuce, lemon butter herb aioli, on rosemary sourdough.

Smoked Salmon

Whipped chive cream cheese, tomato, red onion, caper, dill, lemon, on pumpernickel bread.