Fall & Winter Menu 2019-20

**Reception**
Includes iced tea, lemonade and iced water.
($24 per person)

**Stationary Hors d’oeuvres**

**Assortment of Local Cheese**
seasonal array of jam, bread, nuts, crostini (v, nuts)

**Crisp Organic Cauliflower**
roasted garlic purée, za’atar (vn)

**House Made Popcorn**
butter & salt or thyme & parmesan (gf, v)

**Select Three Additional Hors d’oeuvres**

**Eggplant Satay**
coconut tahini marinade, cilantro, toasted sesame (gf, vn, nuts)

**Crispy Red Lentil Falafel**
avocado almond cilantro sauce, pickled carrot (vn, nuts)

**Antipasto Skewer**
marinated artichoke, sundried tomato, olive, fresh mozzarella, basil (gf, v)

**Grilled Asparagus Tart**
goat cheese, smoked tomato marmalade (v)

**Ahi Poke**
citrus marinated ahi, avocado, sesame, wonton

**Chicken Yakitori**
house teriyaki, scallion, ichimi (gf)

**Pork Belly**
medjool date, manchego, balsamic reduction (gf)

*gf = made without gluten       v = vegetarian       vn = vegan       nuts = contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
Deviled Quail Egg
crisp prosciutto, chive (gf)

Steak Bite
marbled baby potato, horseradish crema, chervil (gf)

House Made Cookies
chocolate chip - snickerdoodle (v)

Chocolate Torte Bites
raspberry, whipped cream (gf, v)

Organic Fair Trade Coffee & Tea
(add $3.50 per person)

Bar Service
(add $3.75 per person; client must provide beer & wine only)

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