



Family Meal

Summer 2025

Served Family Style or "Buffet" Style

OPENING ACT

(CHOOSE 1)

Greek Salad

Tomato, Onion, Olive, Cucumber
Lemon Tahini Dressing

Strawberry and Beet Salad

Whipped Goat Cheese, Arugula
Mint Dressing

Farmers Market Salad

Citrus Vinaigrette

Chopped Salad

Cucumber, Carrot, Snap Peas
Tomato, Bell Peppers, Citrus
Sesame Vinaigrette

Caesar Salad

Fresh Made Caesar Dressing, Garlic
Crostini, Parmesan Crisps

Compressed Watermelon

Feta, Edamame, Cucumber
Basil Vinaigrette

HEADLINER

(CHOOSE 1)

Seared Ribeye

Sage Butter, Romesco Sauce

Flank Steak

Chimichurri, Oranges

Rosemary Roasted Chicken

Charred Apples and Onions
Garlic White Wine Sauce

Mediterranean Chicken Breast

Tomato, Kalamata Olives
Feta Cheese

Seafood Pasta

Prawns, Mussels, Clams
Fresh Pasta, Cherry Tomato
Garlic Parsley White Wine Sauce

Swordfish

Herbed Brown Butter, Fruit Salsa

Roasted Salmon

Dill Butter, Caramelized Lemons

Creamy Risotto

Vegetable of Choice
(Golden Beet, Mushroom, or Asparagus)
Shaved Parmesan

Add on a Family Favorite

- Spaghetti and Meatballs
- Beef Stroganoff
- Chicken Parmesan and Pasta
- Chicken Fingers and Fries

SUPPORT CREW

(CHOOSE 2)

Broccolini, Garlic Butter, Lemon

Roasted Carrots

Harrisa, Whipped Ricotta, Honey Walnuts

Roasted Sweet Potatoes

Pesto, Spinach, Hazelnuts

Manchego Mashed Potatoes

Asparagus, Cherry Tomato

Basil Lemon Vinaigrette

Truffled Mac and Cheese

Mac and Cheese

Mixed Seasonal Vegetables

Fresh Herbs, Lemon Butter

AFTER SHOW

(CHOOSE 1)

Lemon Curd Cheesecake Bites

Decadent Chocolate Brownies

Blackberry Sauce, Vanilla Whipped Cream

Creme Brulee

Lavender Sugar, Macerated Berries, Mint

Signature Sundae Spread

Homemade Ice Cream,
Chocolate Sauce, Variety of Toppings

Add on a Signature Grazing Board

It's a Great Way to Welcome Your Guests

- Farmers Market Board
- Charcuterie Style Board
- Large Grazing Display

Menus are subject to change

Additional courses and Upgrades are available upon request





Plated and Courses

Summer 2025

OPENING ACT

(CHOOSE 1)

Tuna Crudo

Citrus, Cucumber, Chili, Orange
Vinaigrette

Artichoke and Tomato

Crispy Artichokes, Heirloom Tomato
Burrata Cheese, Basil, Shishito Pepper
Pesto (v)

Summer Peach

Peaches, Prosciutto, Charred
Radicchio, Pickled Onion, Goat
Cheese, Macadamia Nut

Seared Scallop

Chimichurri, Tempura Asparagus
Charred Lemon

Tempura Squash Blossom

Meyer Lemon Ricotta
Roasted Tomato, Romesco Sauce (v)

Summer Tomato and Burrata

Micro Greens, Olive Tapenade, Olive
Oil Pearls, Grilled Bread (v)

SUPPORT CREW

(CHOOSE 1)

Strawberries and Beets

Whipped Goat Cheese, Arugula
Mint Dressing (v)

Asparagus and Burrata

Pancetta, Spring Greens
White Balsamic Vinaigrette

Compressed Watermelon

Feta, Edamame, Cucumber
Diablo Salt
Basil Vinaigrette (v)

Farmers Market Salad

Citrus Vinaigrette (v)

Summer Melon Salad

Cherries, Fresh Herbs, Pistachio
Balsamic Glaze (v)

HEADLINER

(CHOOSE 1)

Seared Ribeye

Crispy Potato, Broccolini
Romesco Sauce, Hazelnut Dust

Roasted Lamb Chops

Lemon Couscous, Spiced Carrots
Harissa Yogurt

Roasted Chicken

Wild Mushroom Risotto
Shaved Brussel Sprout
White Wine Garlic Sauce

Seared Tuna

Pineapple Sushi Rice
Smashed Cucumber
Blistered Tomato

Pan Fried Whitefish

Wilted Chard, Wild Rice, Lemon Caper Sauce

Fresh Pappardelle Pasta

Corn, Cherry Tomato, Spring Vegetables
Saffron Butter (v)

Roasted Harissa Cauliflower

Maple Glazed Sweet Potato, Spinach, Dried
Apricot, Toasted Almonds, Cashew Yogurt
Sauce (v)

AFTER SHOW

(CHOOSE 1)

Moist Chocolate Cake

Salted Caramel Drizzle
Fresh Vanilla Ice Cream

Lavender Scented Creme Brulee

Caramelized Pineapple, Basil

Strawberry Parfaits

Citrus Scented Ricotta Cream
Biscoff Crumble, Mint Syrup

Butterscotch Pots de Creme

Salted Caramel, Candied Pecans

Citrus and Berry Trifle

Vanilla Custard, Lemon Whipped Cream



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Small Bites

GLOBAL FLAVORS

- Lamb Meatball, Tzatziki Sauce, Mint
- Smoked Gouda Arancini, Sweet Peas, Black Garlic, Arrabbiata Sauce
- Blistered Shishito Pepper, Garlic Ginger Soy, Spicy Salt
- Crispy Pork Belly Taco, Pickled Onion, Carrot Slaw
- Asian Chicken Skewers, Garlic Chili Crunch
- Lemongrass Chicken Slider, Pickled Vegetables, Thai Spiced Aioli

ELEVATED AND FAMILAR

- Sous Vide Deviled Egg, Dijon, Smoked Paprika, Caviar
- Endive Salad Bites
- Cheddar and Apple Grilled Cheese Bites
- Bacon and Cheddar Stuffed Cheeseburger Sliders, Jalapeno Relish
- Pulled Pork Sliders, Pickled Onion, Carrot Slaw
- Fried Mac and Cheese, Smoked Bacon, Paprika Panko Crust
- Beet Salad Skewer, Goat Cheese, Walnut, Arugula

LAND AND SEA

- Garlic Shrimp Crostini, Avocado Mousse
- Steak and Burrata Crostini, Radish, Horseradish Cream
- Steak Bites Skewer, Blue Cheese Butter, Panko Crumb
- Lamb Chop, Mint Chimichurri, Pistachio
- Tuna Poke, Avocado, Onion, Black Sesame Seed, Fish Roe
- Dungeness Crab Cake, Mango Habanero Aioli
- Seared Scallop Crostini, Brown Butter, Hazelnuts

SWEET TREATS

- Brownie Bites, Vanilla Whipped Cream
- Upside Down Lemon Cheesecake Cups
- Banana Split Bites
- Butterscotch Pots de Creme with Salted Caramel
- Peppermint Chocolate Pudding
- Strawberries and "Clotted" Cream
- Melon and Berry Skewer
- Chocolate Dipped Marshmallow, Hot Chocolate Sauce

Grazing Boards

FARMERS MARKET

Farmers Market Vegetables and Fruit
Assorted Dips, Artisan Breads and Crackers

CHARCUTERIE

Artisanal Meats and Cheeses
Chef's Accompaniments, Breads and Crackers

GRAZING TABLE DISPLAY

Combination of Vegetables, Fruits, Meats, and
Cheeses to create a decorative display



Menus are subject to change

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Brunch

Served Family Style or "Buffet" Style

OPENING ACT

(CHOOSE 1)

Signature Grazing Board

*Selection of Charcuterie with
Chef's Accompaniments*

Assorted Pastries

*Locally sourced baked goods
curated for your guests*

Fresh Fruit Platter

Seasonal locally sourced fruit

Smoked Salmon Platter

*Accompanied by Sliced Tomato,
Onion, Cucumber, Bagel Bites,
Fresh Dill Cream Cheese*

EGGS

(CHOOSE 1)

Eggs cooked your way

(Scrambled, Panfried, Poached)

Frittata

*Sausage, Broccoli, Ricotta, Roasted
Tomatoes*

Spanish Tortilla

*Potato, Chorizo, Caramelized Onion,
Bell Pepper, Roasted Garlic Aioli*

HEADLINER

(CHOOSE 1)

Brioche French Toast

Bourbon Maple Butter

Buttermilk Pancakes

Berry-Maple Syrup

Savory and Sweet Sandwich

*Brioche French Toast, Parma Ham,
Crispy Prosciutto, Gruyere Cheese,
Dijon Mustard, Raspberry Jam*

Seared Coffee Crusted Ribeye

Rosemary Fried Chicken Tenders

Lump Crabcakes

"Old Bay" Hollandaise

SUPPORT CREW

(CHOOSE 1)

Thick Cut Bacon

Sage and Thyme Sausage Patties

Beet and Sweet Potato Hash brown

Cast Iron Potatoes

Peppers and Onions

Farmers Market Salad

Goat Cheese, Lemon and Herb Vinaigrette

ADD A BEVERAGE BAR (Additional Costs)

Herbal Tea Selections with Hot Kettle
Local Roasted Coffee with French Press
Smoothie Bar, Fruits and Accompaniments
Juice Bar, Fruits and Vegetables
Mimosa Bar, Assorted Juices (Alcohol not provided)

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