



Family Meal

Spring / Summer 2026

Served Family Style or "Buffet" Style

OPENING ACT

(CHOOSE 1)

Greek Salad

Tomato, Onion, Olive, Cucumbers, Feta
Lemon Tahini Dressing

Strawberry and Beet Salad

Whipped Goat Cheese, Arugula
Mint Dressing

Farmers Market Salad

Citrus Vinaigrette

Caesar Salad

Garlic Crostini, Parmesan Crisps
Fresh Made Caesar Dressing

Pears and Prosciutto

Mixed Greens, Pecorino Cheese
Lemon and Basil Vinaigrette

HEADLINER

(CHOOSE 1)

Seared NY Strip

Romesco Sauce, Hazelnuts

Herb Crusted Beef Tenderloin

Horseradish Cream

Mediterranean Chicken Breast

Tomato, Kalamata Olives, Feta

Pan Seared Garlic Chicken

Parmesan Cream Sauce

Seafood Pasta

Assorted Shell Fish
Fresh Pasta, Cherry Tomato
Garlic Parsley White Wine Sauce

Slow Roasted Salmon

Dill Butter, Caramelized Lemons

Pappardelle Pasta

Bolognese Sauce, Burrata
Basil Oil, Garlic Toast

Roasted Vegetable Buccatini

Roasted Garlic, Saffron Butter

Harissa Cauliflower

Sweet Potato Puree, Spinach
Cashew Yogurt Sauce

SUPPORT CREW

(CHOOSE 2)

Charred Broccolini

Garlic Butter, Lemon

Balsamic Roasted Carrots

Honey Walnuts

Roasted Rosemary Fingerling Potato

Flakey Salt, Herb Oil

Parmesan Mashed Potatoes

Chives

Asparagus and Cherry Tomato

Basil Lemon Vinaigrette

Mac and Cheese

Truffle Oil Optional

Roasted Cauliflower

Lemon Zest, Parsley Oil

Grilled Sumac Eggplant

Fresh Herbs, Lemon Tahini Sauce

Fresh Cut Fruit

Orange Blossom Honey, Mint

AFTER SHOW

(CHOOSE 1)

Upside Down Lemon Curd Cheesecake

Decadent Chocolate Brownies

Blackberry Sauce, Vanilla Whipped Cream

Peach Cobbler

Salted Caramel, Maple Whipped Cream

Creme Brulee

Lavender Sugar, 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

Add an Additional Option

Add a Salad, Headliner, Support Crew
and/or After Show
for an additional cost

Kid Friendly Options
Available

Menus are subject to change

Additional courses and Upgrades are available upon request





Plated and Courses

Spring / Summer 2026

OPENING ACT

(CHOOSE 1)

Tempura Squash Blossom

Honey Goat Cheese, Blistered Tomato
Romesco Sauce

Tuna Crudo

Citrus, Cucumber, Chili, Micro Greens
Orange Vinaigrette

Grilled Shrimp Butter Lettuce Wrap

Caramelized Grapefruit
Spicy Chimichurri

Peaches and Prosciutto

Lemon Ricotta, Grilled Bread Tarragon,
Balsamic Glaze

Garlic Butter Steak Tips

Parsnip Puree, Tomato Chutney

Crispy Pork Belly Tostada

Pickled Onion, Carrot Slaw
Salsa Verde

Crispy Artichoke and Burrata

Heirloom Tomato, Basil, Pesto

SUPPORT CREW

(CHOOSE 1)

Strawberries and Beets

Whipped Goat Cheese, Arugula
Mint Dressing

Compressed Watermelon

Feta, Edamame, Cucumber, Frisee
Basil Vinaigrette

Berries and Grains

Asparagus, Butternut Squash
Watermelon Radish

Farmers Market Salad

Citrus Vinaigrette

Fig and Prosciutto

Pomegranate, Manchego Cheese
Butter Lettuce
Strawberry Vinaigrette

HEADLINER

(CHOOSE 1)

Seared NY Strip

Rosemary Potato, Broccolini
Romesco Sauce, Hazelnut Dust

Roasted Lamb Chops

Lemon Couscous, Sumac Carrots
Mint Chimmichurri

Pan Roasted Chicken

Parmesan Risotto, Rainbow Carrots
Garlic and Parsley White Wine Sauce

Slow Roasted Cajun Salmon

Wilted Greens, Smashed Potato
Pineapple Salsa

Sesame Seared Tuna

Forbidden Rice,
Cucumber and Tomato Salad
Dynamite Sauce

Fresh Pappardelle Pasta

Bolognese Sauce, Burrata
Basil Oil, Garlic Toast

Roasted Vegetable Bucatini

Sun Dried Tomato, Roasted Garlic
Saffron Butter

Harissa Cauliflower

Sweet Potato Puree, Spinach
Cashew Yogurt Sauce

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

Grilled Peaches

Citrus Mascarpone, Pistachio Brittle
Mint Glaze

Chocolate Mousse

Hazelnuts, Mixed Berries

Upside Down Lemon Curd Cheesecake

Vanilla Whipped Cream



Menus are subject to change

Additional courses and Upgrades are available upon request



GLOBAL FLAVORS

- Lamb Meatball, Tzatziki Sauce, Mint
- Smoked Gouda Arancini, Sweet Peas, Black Garlic Arrabiata Sauce
- Blistered Sishito Pepper, Garlic Ginger Soy, Spicy Salt
- Crispy Pork Belly Taco, Pickled Onion, Carrot Slaw
- Asian Chicken Skewers, Garlic Chili Crunch
- Peri Peri Grilled Chicken Skewer

ELEVATED AND FAMILAR

- Deviled Egg, Dijon, Smoked Paprika
- Pickled Peach, Mozzarella, Prosciutto
- 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
- Fig and Goat Cheese Crostini

LAND AND SEA

- Garlic Shrimp Crostini, Avocado Mousse
- Steak and Burrata Crostini, Horseradish Cream, Olive Oil Pearls
- Steak Bites Skewer, Blue Cheese Butter, Panko Gold Crumb
- Lamb Chop, Mint Chimichurri, Pistachio
- Tuna Poke, Avocado, Onion, Black Sesame Seed, Fish Roe
- Dungeness Crab Cake, Mango Habanero Aioli
- Smoked Salmon, Dill Cream, Bagel Chip

FROM THE GARDEN

- Tempura Squash Blossom, Romesco Sauce
- Stuffed Mushroom, Manchego, Almonds, Pesto Sauce
- Endive Salad Bites, Apple, Dried Cranberry
- Beet Salad Skewer, Goat Cheese, Walnut, Arugula
- Caprese Skewer, Balsamic Reduction
- Crudite Cup, Hummus

SWEET TREATS

- Brownie Bites, Vanilla Whipped Cream
- Upside Down Lemon Cheesecake Cups
- Banana Split Bites
- Peppermint Chocolate Pudding
- Strawberries and Cream
- Melon and Berry Skewer
- Chocolate Dipped Marshmallow, Hot Chocolate Sauce



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

Additional courses and Upgrades are available upon request



Brunch

Served Family Style or "Buffet" Style

OPENING ACT

(CHOOSE 1)

Assorted Baked Goods

*Personalized options
Breads, Bagels, Donuts, Pastries...*

Bruschetta Board

Selection of Chef's Choice

Fresh Fruit Platter

Seasonal Locally Sourced Fruit

Yogurt Platter

Berries, Granola, Honey

Smoked Salmon Platter

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

EGGS

(CHOOSE 1)

Scrambled Eggs

Cheddar Cheese, Chives

Shakshuka

*Poached Eggs
Spicy Tomato Sauce*

Frittata

*Sausage, Broccoli
Roasted Tomatoes*

Spanish Tortilla

*Potato, Caramelized Onion
Bell Pepper*

HEADLINER

(CHOOSE 1)

Brioche French Toast

Bourbon Maple Butter

Buttermilk Pancakes

Berry-Maple Syrup

Monte Cristo

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

Seared Coffee Crusted Steak

Lump Crabcakes

"Old Bay" Hollandaise

SUPPORT CREW

(CHOOSE 2)

Thick Cut Bacon

Sage and Sausage Patties

Herb Roasted Potatoes

Grilled Lemon Asparagus

Roasted Vegetables

Farmers Market Salad

*Goat Cheese
Lemon and Herb Vinaigrette*

ADD A BEVERAGE BAR

(Additional Costs)

Mimosa Bar, Assorted Juices (Alcohol not provided)
Herbal Tea Selections with Hot Kettle
Local Roasted Coffee with French Press

Menus are subject to change

Additional courses and Upgrades are available upon request

