

# SPRING AND SUMMER MENU

(25 Guest Minimum)

*Bite*  
SEASONAL

*served buffet style at room temperature*

## **SALADS (SELECT ONE)**

### **BEST IN SEASON (V GF)**

ripe stone fruit, blackberries, shallot, arugula, almonds, feta and sherry vinaigrette

### **STRAWBERRY FIELDS (V GF)**

with field greens, Laura Chenel chevre, cilantro, shaved pickled red onion, citrus vinaigrette

### **PANZANELLA (VGN)**

summer tomatoes, cucumber, evoo, vinegar, with garlicky, toasted bread cubes

### **MARKET CHOPPED (V GF)**

our market-driven seasonal chopped salad with red wine vinaigrette

## **SIDES (SELECT TWO)**

### **VEGETABLE MEDLEY (V GF)**

miso butter & spring herbs w/ baby potatoes, carrots, sugar snaps, yellow/ green zucchini

### **ORZO SALAD (VGN)**

orzo pasta, chickpeas, tomato, basil, mint, red onion, and red wine vinaigrette

### **PROVENCAL NEW POTATOES (VGN GF)**

roasted with onions, garlic, tomatoes, olives and Herbes de Provence

### **ROASTED VEGETABLE RATATOUILLE (VGN GF)**

tomatoes, eggplant, squash, onion, basil, tomato sauce

## **ENTREE (SELECT TWO)**

### **TEQUILA LIME CHICKEN (GF)**

sliced thighs and breast with tequila lime marinade, avocado cream and cilantro

### **CHICKEN MARBELLA**

slow-roasted chicken in an aromatic marinade of dried plum, green olives, and capers, finished with white wine and fresh herbs

### **MARINATED GRILLED FLANK STEAK (GF)**

with smoky tomato-spring onion relish  
(add \$10 supplement per person)

### **ASIAN NOODLE SALAD (VGN)**

organic soba noodles with assorted vegetables in a sesame-soy vinaigrette, served with peanuts on the side

**\$35 per person**

**Add an entree for \$12 per person**

