

WINTER AND FALL MENU (25 Guest Minimum)

Bite
SEASONAL

served buffet style at room temperature

SALADS (SELECT ONE)

THE PEAR (V GF)

pear, blue cheese, candied walnut, shaved fennel and mix greens with a white balsamic vinaigrette

WINTER SALAD (V GF)

with maple candied pecans, roasted beets, balsamic fig dressing and goat cheese

SPANISH HARVEST (V GF)

salad with endive, mixed greens, shaved fennel, crushed marcona almonds, shaved apples, pomegranate, shaved manchego, sherry vinaigrette

MARKET CHOPPED (VGN GF)

our market-driven seasonal chopped salad with red wine vinaigrette

SIDES (SELECT TWO)

CHARRED SEASONAL VEGETABLES (V GF)

charred seasonal vegetable with caramelized honey & hazelnut vinaigrette

ROASTED HEIRLOOM CARROTS (V)

with honey and sea salt

BLACK RICE SALAD (VGN GF)

black rice, edamame and tomatoes, scallions and lemon thyme vinaigrette

TOASTED ISRAELI COUSCOUS (VGN)

with smoked paprika, white balsamic, tomatoes, almonds and fresh herbs

ENTREE (SELECT ONE)

CITRUS ROASTED CHICKEN (GF)

thighs and breast with lemon and oregano

MOROCCAN SPICED CHICKEN (GF)

served with garlic sauce

MARINATED FLANK STEAK (GF)

with rosemary, garlic, blistered cherry tomatoes with romesco sauce (no nuts)

HARVEST GRAINS (VGN GF)

quinoa, butternut squash, parsley, tomato, chickpeas, shallots, roasted red beets served with red wine vinaigrette

\$40 per person

Add a second protein for \$12 per person

