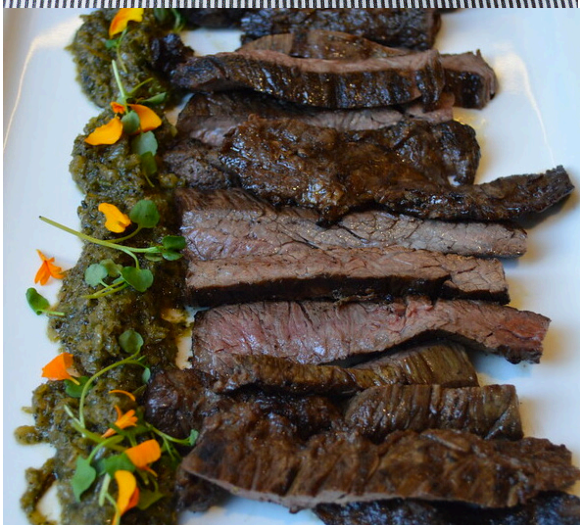
SPRING AND SUMMER MENU (25 Guest Minimum)

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 ONE)

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 a second protein for $12 per person

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