



## ● Stationary Appetizers ●

**ARTISAN CHEESE PLATTER**  
rustic presentation of artisan cheeses

**SLICED BAGUETTES AND CRACKERS**

**LIGHT CRUDITÉS AND DIP**

## ● Classic BBQ Buffet ●

**PERFECT PULLED PORK**  
slow roasted, seasoned and served to perfection

**B.B.Q. CHICKEN**  
chicken grilled and basted  
with our special FFAK BBQ sauce

**FFAK FAMOUS COLE SLAW**  
green and purple cabbage, raisins, apple & carrots  
with our creamy vinaigrette

**FRUIT SALAD**  
a colorful combination of the season's freshest fruits and  
berries

**MAC 'N' CHEESE**  
baked with 3 types of cheeses & finished with toasted  
breadcrumbs

**CAESAR SALAD**  
crisp romaine lettuce, grated parmesan, fresh garlic and  
house made croutons tossed in a creamy caesar dressing

**SOFT DINNER ROLLS**

ADD: **SANTA MARIA STYLE TRI-TIP**  
**OR BBQ RIBS (\$5.00 per guest)**

**STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER**  
each decoratively displayed in a clear glass apothecary jars

## ● Stationary Appetizers ●

**ASSORTED CHEESE DISPLAY**  
an array of soft and hard cheeses of both domestic and  
imported origin; artfully presented to suit your décor  
elements

**SLICED BAGUETTES AND CRACKERS**

**MEDITERRANEAN OLIVES**

**CENTRAL COAST BERRIES**

## ● Central Coast Grill Buffet ●

**GRILLED MARINATED TRI-TIP**  
tender tri-tip of beef seasoned with the chef's signature  
blend of spices and dried herbs; served with our  
Argentinian chimichurri & horseradish cream

**LEMON ROSEMARY CHICKEN**  
boneless breast of chicken marinated in lemon, shallots and  
rosemary; grilled and served with a savory herb sauce

**CASTROVILLE VEGETABLE PLATTER**  
a colorful array of seasonal vegetables, grilled and/or roasted  
with our house made marinade;  
artfully presented and served at room temperature

**ORGANIC MIXED GREENS SALAD**  
organic field greens tossed with crumbled blue cheese, crisp  
granny smith apples or strawberries and candied pecans  
in a honey balsamic vinaigrette

**ROASTED BABY POTATOES**  
tossed with garlic, rosemary, sea salt and EVVO

**FRESH ARTISAN BAGUETTES**  
served with whipped butter

**STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER**  
each decoratively displayed in a clear glass apothecary jars

*pricing is exclusive of service staff and rentals*



## ● Passed Hors d'Oeuvres ●

### SLICED BEEF FILET CROSTINI

Sliced beef on toasted baguette, with a drizzle of Dijon, fresh parmesan and arugula

### CLASSIC MEDITERRANEAN BRUSCHETTA

crisp toasted baguette rounds topped with tomato, garlic, basil & olive oil with a hint of olives & capers

### MINI CRAB CAKES

served with a jalapeno lime aioli

## ● Passed Hors d'Oeuvres ●

### BEEF EMPANADAS

spiced beef, smoked paprika, cumin, egg, with lemon chimichurri drizzled

### CLASSIC MEDITERRANEAN BRUSCHETTA

crisp toasted baguette rounds topped with tomato, garlic, basil & olive oil with a hint of olives & capers

### WILD MUSHROOM ARANCINI

served with Romesco Sauce

## ● Summer Dinner Buffet ●

### SPICED APRICOT CHICKEN

marinated chicken in a spicy apricot sauce

### PAN SEARED SALMON

pan seared, cheery tomatoes, corn finished with a basil beurre blanc

### OLIVE OIL WHIPPED POTATOES

### HARVEST GRAIN SALAD

a blend of quinoa and farro, roasted diced vegetables, tossed in a lemon vinaigrette with tomatoes and parsley

### ARUGULA & STRAWBERRY SALAD

mixed green & Arugula, strawberries, candied walnuts, blue cheese & honey balsamic vinaigrette

### FRESH ARTISAN BAGUETTES

served with whipped butter

## ● Plated Salad Course ●

### TOMATO CAPRESE SALAD

a colorful composition of the season's best tomatoes and fresh mozzarella cheese artfully presented and finished with fresh basil, olive oil and sea salt

### FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

## ● Family-Style Summer Dinner ●

### MARINATED GRILLED FLAT IRON STEAK

grilled, sliced and served with a pinot noir demi glaze

### SEARED PRAWNS

pan seared, pacific white prawns finished with a gilroy garlic sauce

### OLIVE OIL WHIPPED POTATOES

### SUMMER MIXED GREENS & GRILLED PEACH SALAD

organic field greens with candied nuts, gorgonzola, grilled peaches and dried cranberries in a honey balsamic vinaigrette

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## ● Passed Hors d'Oeuvres ●

### ARANCINI DI RISO

crispy risotto balls with Tuscan style tomato sauce

### SLICED BEEF CROSTINI

with a drizzle of Dijon fresh Parmesan & arugula

### AHI TUNA TARTARE ON A WONTON CHIP

Ahi tuna, sesame seeds, sesame oil & wasabi creme

## ● Passed Hors d'Oeuvres ●

### CATALAN MEATBALLS

romesco Sauce, roasted Peppers, tomatoes, hazelnuts, toasted garlic and smoked paprika

### WILD MUSHROOM SMOKED GOUDA EMPANADAS

flaky & savory homemade empanadas with creme fraiche

### CAJUN GRILLED PRAWNS

finished with red chile butter, served with a remoulade dip

## ● Family-Style Salad Course ●

### SUNSET SALAD

organic field greens and spinach topped with central coast strawberries, sliced almonds and crumbled feta cheese; finished with a raspberry-balsamic vinaigrette

### FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

## ● Plated Salad Course ●

### SUMMER MIXED GREENS & GRILLED PEACH SALAD

organic field greens with candied nuts, gorgonzola, grilled peaches and dried cranberries in a honey balsamic vinaigrette

### FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

## ● Family-Style Dinner ●

.... served to each table on large platters and bowls ....

### FLAT IRON STEAK

seasoned shoulder petite tender of beef is grilled, sliced and served with a pinot noir demi glaze

### PAN SEARED SALMON

Pan seared pacific salmon filet, summer corn, 100 sweet tomatoes & Basil Beurre Blanc

### RAVIOLI con PEPERONATA

cheese ravioli in a roasted red pepper cream sauce; topped with fresh parmesan cheese

### GRILLED SEASONAL VEGETABLES

EVOO & Sea Salt

## ● Elegant Plated Dinner ●

... guest entrée selection is predetermined prior to event ...

### FRENCH BISTRO SIRLOIN STEAK

seasoned shoulder petite tender of beef is grilled, sliced and served with a pinot noir demi glaze

or

### NAPA VALLEY SALMON

pan seared, fresh pacific salmon filet served with a shiitake Mushrooms and balsamic butter

or

### VEGETARIAN GALETTE

roasted portobellos, eggplant, zucchini, spinach, fennel, on a polenta cake with a sweet pepper tomato coulis

### WILD MUSHROOM POTATO GRATIN

with fresh thyme, butter & Parmigiano Reggiano

### ROASTED SEASONAL VEGETABLES

seasoned and roasted to perfection and artfully presented

### STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER

each decoratively displayed in a clear glass apothecary jars

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## ● Passed Hors d'Oeuvres ●

### FRESH VEGETABLE SPRING ROLLS

Sweet chili sauce

### AHI & AVOCADO WON TON CRISPS

won ton triangles, fresh ahi and avocado; finished with a wasabi crème

### SHRIMP SHIITAKE MINI CAKES

Ginger curry orange drizzle

## ● Tropical/Pan-Asian Buffet ●

### ISLAND ROCKCOD

fresh pacific rockcod filet; pan seared, finished with our miso sauce

### MANGO-GLAZED PORK TENDERLOIN

grilled and served with a cilantro-jalapeño sauce on the side

### THAI NOODLE SALAD

vermicelli pasta, green onion, fresh basil, cilantro, carrots and chopped peanuts in a spicy thai dressing

### GINGER-PINEAPPLE FRIED RICE

aromatic jasmine rice pan fried in sesame oil with fresh pineapple and ginger and finished with cilantro and scallions

### SESAME GREEN BEANS

green beans tossed in a seasoned sesame oil of toasted spices

### HAWAIIAN SWEET BREAD

served with whipped butter

**STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER**  
each decoratively displayed in a clear glass apothecary jars

## ● Passed Hors d'Oeuvres ●

### SMOKED BEEF BRISKET TAQUITOS

Served with cilantro crema

### ROASTED MUSHROOM & GOUDA EMPANADAS

flaky & savory homemade empanadas with creme fraiche

## ● Starter Table ●

### CHIPS & SALSA BAR

a variety of house made salsas such as fresh pico de gallo, tomatillo and spicy chipotle in addition to fresh guacamole

## ● Baja Buffet ●

### ARGENTINEAN GRILLED FLANK STEAK

marinated, grilled on-site, sliced and served with our Argentinian chimichurri sauce

### BORRACHO CHICKEN

boneless breast of chicken in a tequila-lime marinade; served with a chipotle aioli

### VEGETARIAN ENCHILADA CASSEROLE

vegetables, beans & cheese layered between corn tortillas with a mild verde sauce

### SPANISH RICE SALAD

accented with sweet red pepper, black beans, and green onion

### FIESTA GREEN SALAD

chopped romaine lettuce with carrots, radishes & jicama tossed in a cumin vinaigrette and topped with crunchy tortilla strips & queso fresca

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## ● Light Brunch Buffet ●

### MEDITERRANEAN FRITTATA / QUICHE

sautéed artichoke hearts, zucchini, onion and red pepper  
baked with cheese and eggs

### ROASTED ROSEMARY BLISS POTATOES

red bliss & fingerling potatoes roasted in olive oil with  
slivered fresh garlic, fresh rosemary and spices;  
served with ketchup & hot sauce

### BREAKFAST SAUSAGE LINKS & BACON

### FRESH FRUIT SALAD

a colorful combination of the season's freshest, ripest fruits  
and central coastal berries

### SCONES & LEMON CURD

## ● Royal Brunch Buffet ●

### SPECIALTY SAUSAGES & BACON

a variety of specialty sausages, such as chicken-apple, spicy  
linguica & polish kielbasa,  
along with crisp apple wood smoked bacon

### BOURBON BREAD PUDDING

served with our jack daniel's sauce

### ROASTED ROSEMARY BLISS POTATOES

red bliss & fingerling potatoes roasted in olive oil with  
slivered fresh garlic, fresh rosemary and spices

### FRESH FRUIT PLATTER

a colorful combination of the season's freshest, ripest fruits  
and central coastal berries

### ASSORTED BREADS and PASTRIES, BUTTER & JAM

## ● Omelet Station ●

### MADE TO ORDER SCRAMBLES

with fillings such as a variety of cheeses, red onion, spinach,  
avocado, bell pepper, tomato,  
green onion, olives, smoked salmon, country ham and bacon  
... a great action station ...

## ● Sunrise Beverage Table ●

### FRESH ORANGE JUICE, CRANBERRY JUICE & APPLE JUICE

### COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee;  
served with cream and sugar

### STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER

each decoratively displayed in a clear glass apothecary jars

### COFFEE & TEA STATION

assorted teas & fresh brewed, french roast regular and  
decaffeinated coffee;  
served with honey, cream and sugar

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## ● Mediterranean Grill ●

... Live Station

**RISSOTO, BLINI, WILD RICE & POLENTA CAKES**

served hot off the griddle with a variety of savory toppings

## ● The Comfort Zone ●

**WARM PULLED PORK or CHICKEN SLIDERS**

build your own with coleslaw & fresh dinner rolls

**CLASSIC WIMPY BURGER**

with our cheddar cheese sauce & crisp dill pickle

**MAC 'N' CHEESE**

everyone's childhood favorite baked with 3 types of cheeses

## ● Salad-tini Bar ●

... Served in Individual Martini Glasses....

**CAESAR SALAD**

crisp romaine lettuce, grated parmesan, fresh garlic and house made croutons tossed in a creamy caesar dressing

**SUMMER FRUIT & ARUGULA SALAD**

baby arugula tossed in a balsamic vinaigrette and topped with seasonal fruit & feta cheese

**SHRIMP COCKTAIL**

bay shrimp served on a bed of shredded cabbage and topped with our house cocktail sauce

## ● Street-Style Taco Bar ●

... Live Station....

**CARNE ASADA, POLLO & BLACK BEAN TACOS**

fresh corn tortilla tacos prepared to order topped with melted cheese and your protein of choice and served with a variety of hot sauces, guacamole & sour cream

## ● Refreshing Beverages ●

**STRAWBERRY LEMONADE**

**PARADISE ICED TEA**

**ROSEMARY-GRAPEFRUIT SPARKLER**

**GINGER-LIME COOLER**

**& CITRUS-MANGO SPRITZER**

each decoratively displayed in a clear glass apothecary jar

**ASSORTED SOFT DRINKS**

## ● Dessert Options ●

**CHOCOLATE FONDUE**

pools of warm chocolate served with a variety of treats for dipping such as marshmallows, peanut butter & pretzels, rice crispy treats, shortbread cookies and fresh fruit

**ICE CREAM SUNDAE BAR**

have your guests choose from a choice of 3 boutique made ice cream flavors and assorted toppings - chopped nuts, m&m's, peanut butter cups, toasted coconut, hot fudge and caramel

**S'MORES ROASTING BAR**

a fun interactive station that will allow your guests to build and roast their own s'mores with graham crackers, marshmallows and a variety of chocolate tiles over an open flame

**DONUT BOARD**

conclude your event with this sweet feature that will have all you guests talking

**COOKIES & MILK**

**CHOCOLATE COVERED STRAWBERRIES**

*season permitting*

**CANOLLI & CREAM PUFFS**

**CRÈME BRULÉE & CHOCOLATE MOUSSE CUPS**

**SEASONAL BERRY or APPLE CRISPS**

**CLASSIC BAR TRAY**

a tempting selection of house made bite size treats, such as lemon bars, blueberry cheesecake bars, espresso and double fudge brownies

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## ● Entrée Options ●

### **ROAST PRIME RIB**

carved to order & served with horseradish sauce & au jus

### **IRON GRILLED STEAK**

grilled iron crusted flank steak with your choice of roasted mushroom madeira sauce, pinot noir demi glaze or chimichurri

### **TUSCAN BRAISED BEEF**

tender angus beef braised in balsamic vinegar, figs, and castelvetro olives

### **DIJON-ROSEMARY RUBBED RACK OF LAMB**

served with a port wine reduction

### **GRILLED PORK LOIN WITH BACON JAM**

### **CENTRAL COAST ROCKCOD**

pan seared pacific cod, miso glaze, wilted greens

### **TUSCAN GRILLED MAHI MAHI**

in an aromatic marinade of olive oil, rosemary & thyme, grilled and finished with a compound butter of lemon & chives

### **PAN SEARED SALMON**

Pan seared pacific salmon filet, summer corn, 100 sweet tomatoes & Basil Beurre Blanc

### **GINGERED TOMATO PACIFIC FILET**

pan seared, seasonal pacific rockcod topped with a sundried tomato compote accented with fresh ginger and orange zest

### **GRILLED TURKEY BREAST**

boneless breast of turkey seasoned with the chef's signature blend of spices and dried herbs; with a garlic aioli

### **TUSCAN CHICKEN / TOFU**

pan seared chicken breast or tofu finished with a light cream sauce accented with crimini mushrooms and hazelnuts

### **CASTROVILLE CHICKEN / TOFU**

tender chicken breast or baked tofu finished with a sauté of artichoke hearts, onions and white wine

### **SPICED APRICOT CHICKEN**

marinated in a spice brine with spicy apricot sauce

### **BUTTERNUT SQUASH & WILTED GREENS LASAGNE**

in a velvety béchamel sauce with italian cheeses

### **ITALIAN POLENTA STRATA**

polenta layered with of italian vegetables, marinara and cheeses

### **TORTELLINI, RAVIOLI OR RIGATONI**

served with either a meaty bolognese, mushroom marinara, creamy pesto or alfredo with prosciutto & peas

## ● Side Dish Options ●

### **AUTUMN MIXED GREENS SALAD**

organic field greens with candied nuts, gorgonzola, ripe pears and dried cranberries in a balsamic dressing

### **FARMSTAND GREENS SALAD**

chopped hearts of romaine & baby spinach leaves tossed with sliced radishes & carrots with our creamy buttermilk dressing

### **KALE & QUINOA SALAD**

fresh chopped kale tossed with quinoa, dried cranberries & toasted walnuts and feta in a cider dressing

### **HEIRLOOM TOMATO SALAD**

fresh, local heirloom tomatoes with field greens, red onions, fresh mozzarella aged-balsamic vinaigrette- season permitting

### **BROWN RICE & KALE SALAD**

brown rice tossed with chopped kale, grilled eggplant & onions and feta cheese

### **MEDITERRANEAN GRAINS SALAD**

brown rice & farro tossed in a vinaigrette with tomatoes, olives, capers and italian flat parsley

### **BEETS & BEANS WITH HAZELNUTS**

fresh beets, green beans or sugar snap peas are roasted in a sherried-walnut vinaigrette with chopped hazelnuts

### **CARNIVAL SALAD**

green beans, cherry tomatoes, garbanzo beans, bell peppers and red onion with herbs and italian cheeses

### **ROASTED SAUTEED GREEN BEANS**

lemon zest & almonds, garlic, EVOO and sea salt

### **ROASTED SEASONAL VEGETABLES**

central coast seasonal farmer's market vegetables

### **CENTRAL COAST VEGETABLE PLATTER**

crisp salinas valley seasonal vegetables steamed and/or blanched, marinated & accented with a colorful pepperonata

### **GRILLED ASPARAGUS**

artfully presented with a vibrant roasted red pepper vinaigrette

### **SCALLOPED POTATOES**

warm, thinly sliced potatoes baked in a bath of heavy cream, garlic salt & pepper .... a classic

### **HERB ROASTED FINGERLING & BABY POTATOES**

### **RISOTTO TIMBALE**

parmesan & mushroom, creamy saffron or asparagus & pea

### **TRIPLE CREAM MASHED POTATOES**

Garnished with chives

*Additional menu selections available upon request*



## ● Hors d'Oeuvres ●

### **ARTISAN CHEESES**

rustic bakery flatbreads, grapes, dried fruits nuts, baguettes and artisan crackers

### **ANTIPASTO**

cherry tomatoes & mozzarella, olives, artichokes, mushrooms, peppers

### **ANTIPASTO OF ITALIAN MEATS**

olives, artichokes, mushrooms, peppers, cherry tomatoes with broccocini

### **VEGETABLE CRUDITE**

with creamy herb dip

### **FARMER'S MARKET SEASONAL VEGETABLE**

with balsamic glaze

### **FRESH FRUIT PLATTER WITH MIXED BERRIES**

### **GRILLED LOCAL ASPARAGUS**

lemon zest, EVOO, and shaved parmigiano-reggiano

### **WARM ARTICHOKE & GREEN CHILI GRATIN**

with crackers and baguettes

### **NAPA STYLE GRILLED SAUSAGES**

with dipping mustards

### **HOUSE-MADE HUMMUS DISPLAY**

With marinated olives & pita chips

### **TRIO OF MEDITERRANEAN DIPS: HUMMUS, BABA GHANOUSH, CUCUMBER MINT TZATZIKI,**

served with pita bread

### **PLATTER OF GRILLED PRAWNS**

with rosemary, lemon and garlic

### **SMOKED SALMON PLATTER WITH TOASTS**

with dill crème fraiche, red onion and capers

**SUSHI SELECTION, NIGIRI, ASSORTED ROLLS** price to be determined upon selection

### **PETITE POTATO CAKES, LEMON CREME FRAICHE & SMOKED SALMON**

chive garnish

### **MARINATED BROCCOCINI MOZZARELLA**

sweet 100 tomatoes and basil skewers

### **SICILIAN EGGPLANT CAPONATA**

garlic crostini

### **RACK OF LAMB LOLLIPOPS**

fresh mint and mango chutney

## ● Hors d'Oeuvres ●

### **TUSCAN TOMATO SOUP SIP**

grown up grilled cheese (1 per person)

### **GRILLED MISO-MARINATED BEEF SATAY**

ginger mustard vinaigrette

### **GREEK SALAD MINI SKEWERS**

marinated, feta, cucumber, kalamata olive and cherry tomato

### **SEARED AHI TUNA MINI TACO**

wasabi crème

### **CABO SHRIMP COCKTAIL**

cucumber, tomato and red onion, avocado and cilantro

### **HONEY ROASTED CHERRY TOMATOES & RICOTTA BRUSCHETTA WITH BASIL**

### **SWEET POTATO GAUFRETTE SEARED DUCK**

with plum sauce

### **MINI CAPRESE SKEWERS**

cherry tomato, basil, and aged balsamic

### **TUNA TARTARE SPOONS**

cilantro avocado creme and tortilla crisp

### **SLICED BEEF FILET CROSTINI**

fresh parmesan and arugula dijon drizzle

### **HEIRLOOM TOMATO, MOZZARELLA & FRESH BASIL BRUSCHETTA**

arbequina olive oil

### **PROSCIUTTO AND PEAR ROLLS**

arugula and parmesan

### **SOFT SHELL STEAK TACOS**

smoky tomatillo sauce

### **GRILLED SALMON CHOPSTICKS**

Moroccan bbq sauce

### **BEEF AND SWEET POTATO SKEWERS**

chimichurri sauce

### **VEGETARIAN SPRING ROLLS**

thai chili sauce

### **WILD MUSHROOM AND GOAT CHEESE BRUSCHETTA**

lemon zest and chives

### **SALMON SPRING ROLLS**

avocado and wasabi vinaigrette

*Additional menu selections available upon request*





## ● Hors d'Oeuvres ●

**TROPICAL FRUIT SKEWERS**  
ginger honey lime dip

**PEAR, FIG, AND GOAT CHEESE BRUSCHETTA** blush wine  
reduction

**PETITE DUNGENESS CRAB CAKES**  
spicy remoulade

**ITSY BITSY CHEESEBURGERS**  
ketchup, pickles, and mustard

**TEQUILA GLAZED SHRIMP TOSTADITOS**

**ARTICHOKE SPRING ROLLS**

**FRENCH LAUNDRY FRIED CHICKEN**  
on a stick apricot chipotle bbq sauce

**YUCATAN MINI PULLED PORK SANDWICHES** mexican  
chipotle crème

**SMOKED BRISKET TAQUITO**  
ancho and chipotle chiles, pickled onions

**COCONUT CRUSTED PRAWNS**  
thai chili sauce

**WILD MUSHROOM AND  
SMOKED GOUDA EMPANADAS**

**BEEF EMPANADAS**  
WITH SAFFRON AIOLI

**TOMATO BASIL SOUP SIPPERS**  
fiscallini cheddar grilled cheese sandwiches

**GREEK STYLE LAMB MEATBALLS**  
lemon-curry yogurt

**CRISPY SMOKED PORK BELLY**  
cream corn in asian spoon

## ● Hors d'Oeuvres ●

**GRILLED BEEF SKEWERS**  
marinated in tequila, chiles and lime

**ASSORTED SAUSAGE SKEWERS**  
honey mustard and balsamic bbq sauce

**TANDOORI CHICKEN SKEWERS**  
cucumber-mint raita

**THAI SHRIMP SKEWERS**  
chili basil lime dipping sauce

**MOROCCAN EGGPLANT FRITTERS**  
with harissa

**ROASTED GARLIC, FRESH TOMATOES & BASIL  
PIZZETTAS**  
(1 per person)

**TWICE BAKED POTATOES**  
blue cheese, caramelized onions and bacon

**ROSEMARY GRILLED PORK TENDERLOIN**  
walnut cranberry toast with apple and fig jam

**CHIPOTLE CHICKEN WONTON TACOS**  
avocado crème

**SHRIMP AND PEA SAMOSAS**  
mango chutney

**PETITE POTATOES**  
filled with cheddar, chives, and bacon

**PETITE POTATOES WITH MUSHROOMS,  
GOAT CHEESE & FRESH HERBS**

**POLENTA CUPS**  
filled with sweet italian sausage or olive tapenade

**THAI PEANUT GLAZED CHICKEN SATAY**  
peanut sauce

**ROASTED POBLANO PEPPERS, GRILLED CORN &  
PEPPER JACK QUESADILLAS**

*Additional menu selections available upon request*