



fall

Birthday Sit Down Dinner

Butternut squash and Rome apple soup

Roasted red and yellow beet salad
with goat cheese and candied tangerines

Grilled rib eye steak
in a
Maytag blue cheese crust with shallots and wild mushrooms
on a bed of pureed parsnips

Fresh tender broccoli raab in a meyer lemon butter sauce

Chocolate pot de crème
and
Cardamon shortbread cookies



winter

Holiday Buffet

Platter of
Fuyu persimmons, manchego cheese, marcona almonds
and jamon Serrano

Roasted pork loin
served with fig, pink peppercorn and port chutney

Oven baked Black Cod
served with a Meyer lemon, kalamata olive relish

Creamy polenta
with mascarpone cheese

Roasted Brussels sprouts, pancetta and sweet onion

Swiss chard tart
with goat cheese, pine nuts and golden raisins

Poached pears wrapped in filo dough with warm caramel sauce



spring

Organic Vegetarian Luncheon

Fresh asparagus in a raspberry hollandaise

Zucchini and yellow pear tomato tartlettes

Grilled long stem artichoke hearts
served with a kumquat aioli

Three bean salad
fava beans | Haricots verts | baby yellow beans
shaved parmesan in a roasted tomato vinaigrette

Spring vegetable orzo
Mixture of tender spring vegetable
with French feta cheese in a
lemon thyme vinaigrette

Fig raspberry crisp
with lavender cream



summer

Dinner Party Under the Trees

Summer gazpacho

Grilled Japanese eggplant
topped with garden fresh tomatoes
balsamic vinaigrette and shaved parmesan

Grilled halibut
with a Meyer lemon salsa

Fingerling potato salad
Fingerling potatoes, cream fraiche,
broad beans and arugula

Peach cobbler
with house made vanilla ice cream

Corporate Meeting Lunch

Roast beef sandwiches
Rare roast beef, arugula, onion marmalade
and horseradish cream in a baguette

Curry chicken sandwich
Fresh roasted breast of chicken
with red grapes, almonds and currants
in a spicy curry sauce
on whole grain bread

Caesar salad
with whole grain croutons

Espresso pecan brownies



Family Dinner Delivered

Chipotle raspberry glazed pork ribs

Roasted garlic mashed potatoes

Sauté of fresh corn off the cob with basil