



here are some of our favorites that work well for large parties. for a more intimate event we would love to come up with a menu specifically for you. we are especially interested in creating meals from local ingredients. if you would like ideas of seasonal options, please let us know!

### **braised beef brisket pot roast**

slow cooked and served with roasted carrots and your choice of roasted or garlic mashed potatoes.

### **mediterranean lamb stew**

with tomato, oregano, spinach, olives, and feta. served with cous cous or mashed potatoes.

### **whole roasted salmon\***

- lemon and fennel marinade – served with a shaved fennel salad in a light citrus dressing.
- sesame-soy-ginger marinade – served with an asian cucumber salad with red onion and toasted sesame.
- salmon potlatch – lightly cured with a sweet juniper rub and served with orange red onion salsa.
- wrapped in grape leaves and served with tomato-currant sauce with pine nuts.

### **cuban braised chicken**

slow cooked in a sweet-tart orange broth with olives, red peppers, currants, capers, and almonds. served with black bean sofrito and rice.

### **grilled duck leg**

served with warm, savory lentils and sautéed spinach with goat cheese.

### **vegetable tagine**

seasonal vegetables, greens, dates, and preserved lemon stewed in a spiced-saffron broth. served with cous cous or wheat bulgar.

### **penne pasta with fennel sausage**

tossed with white beans, lemon zest, white wine, and sautéed, hearty greens. topped with shaved parmesan.

### **mac and cheese**

baked with three cheeses and topped with bread crumbs.

\* these dishes are cooked to your liking, let us know how you prefer your meat. the health department would like us to remind you that consuming raw or undercooked meats may increase your risk of food borne illness.

