

eat sample menu #1

buffet-style meal
80 – 150 people

appetizers

crostini:

brandade a whipped salt cod spread with chive.

olive tapenade with roasted red pepper.

eggplant caponata a savory stewed-eggplant with pine nuts and currants.

kale and ricotta tart

with golden raisins, olive oil, and lemon zest in a buttery tart shell.

fruit and cheese platter

an assortment of cheeses with baguette rounds, water crackers, and seasonal berries or grapes.

main course

mediterranean lamb stew

with tomato, oregano, spinach, olives, and feta. served with cous cous.

tahini sweet potato salad

roasted sweet potato, scallions, and cilantro in a lemon-garlic tahini dressing.

grilled vegetable platter

local, seasonal vegetables grilled with olive oil and sea salt. served with romesco (a smoky, spanish hazelnut sauce).

whole grilled salmon

in a lemon-fennel marinade. served with a shaved fennel-citrus salad.

sweets

a trio of tarts:

fresh fruit tart

vanilla bean pastry cream or lemon curd topped with fresh berries.

chocolate fudge tart

rich, dark chocolate filling sprinkled with cocoa powder.

pear and almond tart

thinly sliced pears atop a layer of almond frangipane.