

sample dinner party/catering menu

COOK, LEARN, FEAST



DINNER MENU

Bronze packages include: one salad, one entrée and two sides (unless otherwise stated).

Silver packages include: upgraded salads and sides. Soup may be substituted for salad or side dish for small fee.

Gold packages: sit-down, plated service; includes upgraded salads and sides. Soup may be substituted for salad or side dish for small fee. Depending upon size of event, a minimum of 1 server (4 hr min) will be included.

Dual entrée available for an additional cost.

Entrées

Vegetarian Options

Black Bean Posole, v

hominy, black beans, tomatoes; garnished w/radishes, onions, fresh cilantro, crushed tortilla chips, jalapeño, shredded cabbage and lime

Stuffed Squash, v

seasonal squash, spinach, cranberries, nuts, warm, spices, and couscous or Italian sausage

Coconut Curry

hearty stew of fresh vegetables tofu in an earthy coconut curry served over vermicelli or white rice; available w/one side dish

Grilled Polenta and Burrata Stacks, gf

w/roasted peppers and sumac pistachio pesto

Vegetarian Lasagna

traditional lasagna noodles w/both red and white sauce, thin sliced squash, 2 kinds of cheese, w/garlic bread; available w/one side dish

Cauliflower Steak, gf/v

over creamy polenta topped w/chimichurri sauce; available w/one side dish

CA Grilled Chik'n, gf

Chik'n cutlet topped w/buffalo mozzarella, avocado, tomato and basil garnish, w/roasted baby fingering potatoes - available w/one side dish



Seafood/Pescatarian Options

Spicy Asian Glazed Salmon

topped with fresh blackberry sauce on a bed of greens w/Asian marinated cucumbers - already includes it's own salad and available w/one side dish

Shrimp Chimichurri, gf

w/rice and roasted vegetables; stand-alone dish

Stuffed Salmon, gf

sun-dried tomatoes, baby spinach, feta

Sardine Bucatini

w/savory tomato sauce and crusty baguette; available w/one side dish

Mediterranean Stacked Salmon, gf

cherry tomatoes, English cucumber, olives, feta

Silver/Gold Salads/Starters

Greek Wedge Salad, gf/v

English cucumber, red onion, tomato, olives, white beans w/honey mustard Greek dressing

Apples & Blue, gf

mixed greens, candied walnuts, blue cheese, celery, red onion, red wine vinaigrette

Fruit Salad, gf

variety of fresh fruit (ie melon/grapes/berries/apples) w/citrus-honey vinaigrette

Mexican Shrimp Cocktail, gf

shrimp w/avocado, cucumber, cilantro, red onion, hot sauce

Mediterranean Orzo Salad

spinach, English cucumber, feta and sun dried tomato w/roasted garbanzo beans and lemon-honey dressing

Silver/Gold Soups

Roasted Corn Chowder

creamy base w/yukon gold or red potatoes, corn, hot smoked salmon, garlic

Italian Meatball Soup

Beyond™ meat, onion, celery, garlic, spinach, cannellini beans, Parmigiano-Reggiano

Sausage-Barley Soup

Fieldroast™ sausage, Swiss chard, barley, Dijon, horseradish

Bronze Sides

Basil Scalloped Corn

corn, onion, eggs, flour, basil

Chef's Choice Seasonal Vegetables, gf/v

Roasted Green Beans, gf/v

Quinoa Pilaf, gf/v

red pepper, yellow onion, carrots, tomatoes, lime

Creamy Garlic Mashed Potatoes

Silver/Gold Sides

Asparagus w/Balsamic Tomatoes, gf

asparagus, baby tomatoes, garlic, feta

Roasted Heirloom Carrots Salad, gf

arugula, blue cheese, dried cranberries, almonds

White Wine Risotto (premium fee)

Creamy Coconut Polenta, gf/v

Roasted Cauliflower, gf/v

w/Mediterranean seasoning

Creamy Veg or Potato Gratin

potato or root vegetable of choice, spinach, white wine, smoked cheese, herbed bread crumbs

Sweet Corn Bread Pudding

corn, onion, cream, eggs, Parmesan, French bread

gf = Gluten Free

v = Vegan

Custom meal requests available: vegan, gluten free, meat-based options, etc.

Package pricing does not include taxes, production fees or gratuity.

Please note that due to availability of ingredients, substitutions may occur.