

# 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. One side dish may be substituted with a single appetizer at no additional charge.

### 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 fingerling 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

baby potatoes, radish, leeks, fennel, cherry tomatoes, fresh herbs

## 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.*