



HORS D'OEUVRES

MEAT

- Assorted Mini Tortas ham and cheese with pickled jalapenos, beef with chipotle
- Grilled Mini Lamb Chops with rosemary
- Grilled pork riblet with green onion and citrus
- Herb Marinated and Roasted Portobello Mushrooms with fresh mozzarella and Serrano ham
- Mini Roast Beef Sandwiches with horseradish cream and crispy onions
- Molasses-glazed cocktail ribs
- Picadillo Oaxaqueño minced pork with almonds, raisins and sweet spices wrapped in crisp filo
- Pork and shrimp lollipops with tamarind-chili glaze
- Prawn toast with toasted sesame
- Prawns with coriander and lime on skewers
- Quesadillas fritas with picadillo and queso de Oaxaca
- Seared beef and roasted tomato salsa on croutons
- Seared beef with rocket and pesto
- Skewered Beef Arrachera with roasted garlic and charred tomato salsa
- Soy beef filet with pickled ginger wrapped in nori

SEA FOOD

- Citrus Marinated Shrimp wrapped in cucumber
- Corn and shrimp pancakes
- Crispy shrimp wontons with ginger soy dipping sauce
- Ginger-garlic shrimp with tomato-lemon grass sauce
- Gravax with fennel cream on pumpernickel
- Potato latkas with smoke salmon
- Quesadillas made with flour tortillas, roasted shrimp and tropical fruit salsa
- Roasted Shrimp with charred tomatillo salsa
- Salmon and chive fritters
- Sashimi tuna with sesame and spinach
- Seafood Ceviche with avocado on mini tostadas
- Seared salmon on brioche with saffron mayonnaise
- Seared tuna with lime, toasted peanuts on cucumber
- Skewered Shrimp a la plancha with mango salsa
- Smoked salmon on sliced local radish with avocado salsa

HORS D'OEUVRES

VEGETARIAN

- A Selection of local cheeses, truffle honey, fresh fruit and nuts
- Cheese, chili and olive quesadillas
- Crostini with herbed goat cheese and olive tapenade
- Eggplant and roasted pepper pin wheels
- Eggplant Caviar on French bread toast
- Grilled cheese and tapenade sandwich
- Grilled eggplant with white miso
- Grilled vegetable skewers with poblano crème
- Herb goat cheese tartlets
- Honey and lime roasted Chicken wings
- Indian-spiced pita chips with assorted spreads to include hummus, roasted eggplant and red pepper dip
- Powdered chili dusted Jicama sticks with lime
- Roasted Potato Cups with wild mushroom and chipotle filling
- Saffron risotto balls with Fontina cheese
- Stuffed jalapeños with manchego cheese and chorizo
- Tartlets with white bean puree and cherry tomatoes
- Tomato Bruchetta with extra virgin olive oil, garlic and fresh basil
- Tomato, goat cheese and tapenade crostini
- Vegetable spring rolls with Soy-Citrus Vinaigrette
- Warm Crepes with huitlacoche and goat cheese
- Watermelon squares with feta cheese and black olives
- White bean and roasted garlic spread

PANINI

- Grilled vegetable panini with basil, arugola and herb goat cheese spread
- Meat loaf club sandwich with a side of potato salad
- Open face baked egg sandwich with local asparagus, fontina cheese and migajas
- Open face curried chicken salad sandwich with toasted almonds, apples, golden raisins,



CATERING MENU

APPETIZERS

SALADS

- "BLT SALAD" House cured bacon, organic lettuce, tomato, avocado and blue cheese
- Arugula and manchego cheese salad with caramelized walnuts, apples and balsamic vinaigrette
- Chilled spring vegetable terrine with asparagus, baby leeks,
Portobello mushrooms and tahini yogurt sauce
- Chopped spring vegetable and three bean salad with anchovy-blue cheese vinaigrette
- Curly endive salad with house cured bacon lardons, organic poached egg,
sherry vinaigrette and blue cheese
- Frisé salad with house cured bacon lardons, organic poached egg and sherry vinaigrette
- G&S farms sunny side up duck egg with grilled asparagus, house cured bacon lardons and truffle oil
- Grilled calamari and garbancillo bean salad with cebollitas, red peppers and marjoram
- Herb and pepper crusted filet beef salad with couscous, cucumber, roasted peppers, dried apricots,
toasted almonds and kalamata olive vinaigrette
- Jicama and Grapefruit salad with cilantro, candied pecans and jalapeno-lime vinaigrette
- Organic arugula, fennel and apple salad with balsamic glazed walnuts,
gorgonzola cheese and champagne vinaigrette
- Organic fennel and apple salad with candied pecans, gorgonzola cheese and champagne vinaigrette
- Organic tomato, avocado, cucumber and chickpea salad with red onion,
mint and rice wine vinaigrette
- Pan roasted quail salad with oranges, honey roasted almonds, frisse and Jack Daniel's vinaigrette
- Poached shrimp and grapefruit salad with red cabbage, jicama, cilantro,
avocado and jalapeno vinaigrette
- Roasted baby organic beet salad with herb crusted goat cheese and horseradish Crème fraîche
- Roasted beet and goat cheese salad with candied pistachios, pink peppercorns and chive oil
- Sesame crusted tofu salad with organic mixed greens, radish, carrot, cilantro,
red onion and bonito-soy-ginger vinaigrette
- Simple organic mixed green salad with soy-honey vinaigrette
- Simple organic mixed greens with balsamic vinaigrette
- Thai "carnitas" salad with lime, serrano chili, red onion, cilantro and cashews



CATERING MENU

APPETIZERS

RAVIOLIS

- Flor de calabaza ravioli with ash goat cheese, rhone de nice, Buerre Noisette and sage
- Handmade Roquefort cheese and port wine prune ravioli with toasted walnuts,
baby arugola and balsamic reduction
- Housemade goat cheese and poblano chili ravioli with fine herbs, walnuts and brown butter
- Housemade goat cheese and spinach ravioli with fine herbs, walnuts and brown butter
- Portobello mushroom, Swiss chard and ricotta raviolis with slow roasted onion and Parmesan broth
- Red wine braised short rib raviolis with manchego cheese and braising jus
- Roasted pumpkin and ricotta cheese raviolis with sage and brown butter
- Squash blossom raviolis with ash goat cheese, crema and huitlacoche sauce

SEA FOOD

- Grilled calamari and peruano bean salad with cebollitas, red peppers, baby fennel and
extra virgin olive oil
- Lump crab stuffed avocado salad with tomato, jalapeño, orange, crema and black sesame seeds
- Lump crabcakes with spicy avocado relish and red pepper-orange reduction
- Salt cod beignets with roasted tomatoes, arugola and lime aioli
- Spicy shrimp cakes with roasted pepper compote and garlic Aioli
- Tequila and cumin cured salmon with jicama cole slaw and seasoned crackers
- Tuna tartare with avocado, jalapeño, soy sauce, ginger, basil and sesame oil



CATERING MENU

APPETIZERS

SOUPS

- Black bean soup with pico de gallo, poblano cream and crisp tortillas
- Carrot ginger soup with spiced pumpkin seeds, cilantro and poblano cream
- Chilled cauliflower soup with shrimp, cilantro and lemongrass
- Chilled spicy avocado soup with shrimp, pico de gallo, cilantro oil and crisp tortilla
- Chilled Tomato Gazpacho with Cucumber, Melon and Basil
- Flor de calabaza soup with cilantro pesto and parmesan cheese
- French lentil and smoked ham soup with horseradish crema
- Organic tomato soup with walnut pesto and house made croutons
- Potato and garlic soup with sundried tomato and herb crutons
- Tortilla soup with queso fresco, sweet corn, avocado, chipotle crema and pasilla chiles
- Vietnamese turkey and vegetable soup with glass noodles, sesame oil, chili oil and opal basil

SPECIALS

- A selection of local cheeses from "Luna de Queso" with truffle honey, fresh fruit, nuts and housemade crackers
- Exotic mushroom and potato lasagna with butter sage and fine herbs
- Foie gras torchon with ginger poached peaches, balsamic reduction and brioche
- Roasted mushroom and organic vegetable stew with pasilla chili, crema and grilled country bread



CATERING MENU

ENTREES

MEAT

- 10oz. grilled arrachera with a warm spinach and roasted potato salad, grape tomatoes, onion, celery and blue cheese
- Braised spring lamb sugo with fresh pappardelle pasta, mint and parmesan
- Brined and grilled pork chop with braised swiss chard, potato and pickled papaya
- Brined and roasted pork loin with celery root puree, sautéed apples and jalapeno honey glaze
- Chipotle chile glazed meatloaf with butter braised cabbage and cheddar cheese mashed potatoes
- Chipotle chile glazed meatloaf with roasted peppers, sweet corn and cheddar cheese mashed potatoes
- Grilled 12 oz. angus beef rib eye with chimichurri sauce, cambray onions, asparagus and roasted potatoes
- Grilled beef tenderloin with mushroom and sweet potato Dauphinoise, asparagus and red wine reduction
- Grilled beef tenderloin with whipped potatoes, asparagus, fava beans and mushroom ragoût
- Grilled beef tenderloin with wild mushroom and blue cheese bread pudding and red wine reduction
- Grilled pork chop with garlic-olive oil mashed potatoes, sauteed mushrooms and natural juices
- Grilled pork chop with sweet potato and pepper hash with natural juices
- Grilled pork chop with whipped potatoes, cumin scented cabbage and natural juices
- Herb and mustard crusted rack of New Zealand lamb with organic fennel and leek gratin, swiss chard and natural jus
- Red wine braised beef short ribs with roasted fall vegetables
- Roasted leg of spring lamb with tomato and chickpea tagine, curried cauliflower, cilantro and kalamata olive oil



CATERING MENU

ENTREES

PASTA

- Linguini with caramelized onion, broccoli, tomato and garlic confit
- Penne pasta with house cured bacon, broccoli, baby leeks and spicy tomato sauce
- Penne with salmon, baby leeks, broccoli, tomato and basil
- Spaghetti and roasted garlic meatballs with basil, local parmesan cheese and tomato sauce
- Spaghetti with asparagus, sautéed mushrooms, duck confit, tomato, basil and parmesan cheese
- Spaghetti with duck confit, sautéed mushrooms, asparagus, tomato, basil and parmesan cheese
- Spaghetti with organic sweet corn, sautéed mushrooms, house cured bacon, tomato, basil and parmesan cheese
- Spaghetti with roasted cauliflower, oven dried tomatoes, asparagus, walnut pesto and parmesan cheese
- Spaghetti with salmon, asparagus, oven dried tomatoes, leeks and basil
- Duck confit and mushroom risotto with parmesan cheese and fine herbs

POULTRY

- Marinated and roasted rabbit with soft polenta, oven dried tomatoes and sugar snap peas
- Mole negro of duck leg with black beans, rice and homemade corn tortillas
- Mole negro with crispy breast of duck, basmati rice timbale and nopales
- Pan seared duck leg confit with french lentils, braised organic fennel and roasted garlic
- Patrick´s grilled duck breast with duck spring rolls and chinese five spice sauce
- Rabbit and Zeta mushrooms pot pie, organic baby carrots and sugar snap peas
- Rosemary roasted organic chicken with baby fennel, potatoes and natural juices
- Tandoori-spiced roasted half chicken with curried cauliflower, zucchini, cilantro and mint



CATERING MENU

ENTREES

SEA FOOD

- Barbecued rare tuna with organic Bok Choy, grapefruit and ginger-shallot sauce
- Black pepper crusted rare tuna with Bok Choy, tomato, ginger, crisp wontons and Ponzu sauce
- Broiled pacific salmon with miso marinade and soy-ginger green beans
- Grilled Pacific salmon with Patrick's Moroccan barbeque sauce and vegetable couscous
- Miso marinated and broiled pacific salmon with soy-ginger green beans
- Pan seared rainbow trout with sauteed vegetables, pea tendrils and orange beurre blanc
- Pan seared trout with organic tomato-jalapeño relish, red onion and black onion seeds
- Red snapper a la plancha with sweet carrots, ginger, cilantro and coconut milk
- Roasted gulf shrimp with wild greens, roasted tomatoes, oyster mushrooms, basil,
glass noodles and spicy lemon grass broth
- Roasted Pacific salmon with Patrick's moroccan barbeque sauce and vegetable couscous
- Seared red snapper with sauteed mushrooms, potatoes and soy-thyme butter
- Shrimp and mushroom risotto with local parmesan cheese, thyme and parsley
- Vegetable Stuffed Trout with Buerre Noisette, almonds, challots and capers

VEGETARIAN

- Grilled vegetable plate with organic summer squash, asparagus,
portobello mushrooms and balsamic reduction
- Organic spring vegetable risotto with baby carrots, fennel, baby leeks, asparagus,
local parmesan cheese, mint and basil
- Portobello mushroom and polenta stack with braised dandelion greens and balsamic reduction

DESSERTS

Apple and dried cranberry tart with vanilla whipped cream and caramel sauce
Apple strawberry crisp with vanilla scented whipped cream
Banana “cream” pie with caramel and chocolate
Brandied Raisin Bread Pudding with Orange Caramel Sauce and whipped cream
Warm chocolate caramel tart with whipped cream
Chocolate challah bread pudding with Wild Turkey bourbon sauce
Classic organic vanilla bean crème brûlée
Espresso chocolate mousse with cinnamon and whipped cream
Fig and blueberry tart with minted whipped cream
Local peach galette with vanilla
Mango Galette with run whipped cream
Mexican chocolate pot de creme with whipped cream
Organic goat yogurt and honey panna cotta with berry soup
Organic vanilla bean and blackberry crème brûlée
Warm Peach and blueberry tart
Pineapple Upside down Cake with Walnuts and Coconut whipped cream
Prune and armagnac crème brûlée
Pumpkin and cinnamon crème brûlée
Raspberry and vanilla crème brûlée
Sweet potato tart with gingersnap pecan crust and whipped cream
Vanilla and citrus flan
Warm chocolate tart with whipped cream