



HORS D'OEUVRES

- Avocado Summer rolls with creamy basil coconut sauce **V/GF**
Grilled ratatouille tar-tins **V**
Sun-dried tomato and basil meatballs **V/GF**
Vegan "Crab" bites with hearts of palm **V**
Red pepper blini with creamy corn and smoked salmon **GF/GF**
Grilled Shrimp with sweet corn coulis on a silver spoon **GF**
Bacon wrapped cherry peppers stuffed with chive cream cheese **GF**
Grilled Squash ribbons with prosciutto drizzled with mint dressing **GF**
Stuffed Squash blossoms with pimento ricotta **GF**
Loaded sweet potato round with "scratch-made chorizo" **V/GF**
Tandoori Chicken and Yogurt Bites **GF**
Grilled jalapeño polenta bites with Chorizo **GF**

SUMMER SALAD

Micro greens, and market vegetable with your choice of balsamic vinaigrette, champagne or summer strawberry dressing

ENTREE

- Grilled Salmon with leek beurre blanc with roasted rainbow fingerlings **GF**
Crispy miso butter cod with asparagus and black forbidden rice **GF**
Turmeric caramel cod with mint salad and lime rice pilaf **GF**
Honey mustard glazed salmon with whipped potatoes and haricot vert **GF**
White wine pan fried chicken breast , potato au gratin and sautéed mixed greens **GF**
Smokey stuffed chicken with Serrano ham and olives served with "smashed" potatoes **GF**
Chicken thighs with burst tomatoes, harissa and feta over creamy polenta **GF**

VEGAN:

- Wild Mushroom wild rice risotto with sautéed shallots, peppers, and micro greens
Tagliatelle with asparagus and spring pea tossed in a creamy cashew cream
Summer Squash and Green Zebra Tomato Lasagna