

Prepare TO BE DELIGHTED



We offer the highest quality artisan flavors that combine unforgettable tastes and great emotions. We provide an experience that takes you through a cultural food journey.

Delivering
EXPERIENCES

A great way to start.



Dinner Appetizers:

Spanish patatas bravas with chorizo.

Mexican steak esquites off the cob.

Maryland crab cake over corn pico de gallo & remoulade

Peruvian seafood causa & kalamata aioli.

Saffron & orange Mediterranean seafood in a citrus shell.

Burrata mozzarella with mango, peach, passion & thyme preserve.

Burrata mozzarella over blueberry, orange & rosemary coulis.

Vegetarian loaded potatoes au gratin. (Vg)

Rainbow quinoa & avocado tower. (Vg)

Crab, strawberry & melon salad. (for small dinner parties)



QUALITY

From THE FARM TO THE TABLE

Salad choices:

- *Baby arugula, rainbow beets, stracciatella, orange segments, sea salted pumpkins seeds. (**sit down dinner**).
- *Spinach, diced mango, dried cranberries, honey roasted almonds, mozzarella pearls, orange & cilantro dressing
- *Burgundy poached bosc pear, baby greens, garlic & fine herbs Boursin, candied California walnuts.
- *Strawberry, baby arugula, pickled red onions, feta, sunflower seeds, (pinot grigio & basil vinaigrette)
- *Latin American potato salad.
- *Mediterranean quinoa & baby arugula.
- *Italian pasta: Diced salami, cherry tomatoes, mozzarella pearls, red onions, parsley, white balsamic & herbs vinaigrette.



TOP-NOTCH SERVICE

What's FOR DINNER?



Duo Entree (preselected for your guests)

CHICKEN

(Free-range chicken breast, premium quality)

Creamy garlic & sundried tomatoes, basil chiffonade.

Mango, Miso & Togarashi glaze.

French & Italian 4 cheese Mornay sauce.

Cranberry, apple, swiss, and spinach roulade with green farmers' sauce.

Chorizo & mozzarella ballotine drizzled with nut-free Italian pesto.

SEAFOOD

(Choice of Salmon, Branzino, or Red Snapper)

(Fresh & hand-selected)

Cilantro lime creamy sauce.

Dill sauvignon blanc & meyer lemon sauce.

Lemon, basil & champagne foam.

Garlic, lemon, & fine herbs butter.

Pineapple & pomegranate teriyaki (Suggested for salmon)

Coconut Thai & Curry salmon, basil chiffonade (suggested for salmon)

Seared scallops over corn and celery root puree. (**Premium Dinner**)



EXCELLENCE



What's FOR DINNER?

BEEF & PORK ENTREES:

(Choice of Skirt steak, NY Strip)

(Angus Prime Selection)

Filet mignon: \$ 5.00 PP (bacon-wrapped or natural)

Berkshire pork chop with mango salsa.

Grass-Fed New Zealand Lamb chops with black garlic & cabernet caramel.

Merlot & fine herbs braised short ribs.

Available Sauces; Avocado chimichurri - Italian gremolata -
mushroom port demi-glace - Au Poivre cream sauce -
Tomatillo & shallots cream sauce -

Cognac & grain mustard - Whisky, shallots & orange reduction.

*Surf & turf available: **Shrimp: \$ 8.00 PP - Lobster: \$ 15.00 PP**





What's FOR DINNER?

**Vegetarian & Vegan:
(Organic produce & vegan products)**

Seasonal stuffed acorn squash au gratin with vegan cheese.

Organic cauliflower steaks, pomegranate, honey roasted almonds.

Charred cauliflower: green goddess, pomegranate, harissa, lemon & pumpkin seeds.

Butternut squash puree, roasted Brussel sprouts, sea salted pumpkin seeds.

Zucchini & Rainbow vegetables couscous boats.





Where are THE SIDES???

Vegetable Side Dishes:

Rainbow Cauliflower gratin.

Mixed string beans, caramelized onions, honey roasted almonds, pomegranate.

Mixed vegetable medley: Asparagus, zucchini, heirloom carrots, bell peppers.

Basil & English pea puree.

Roasted cauliflower & broccoli, finished with pumpkin seeds.

Soy & honey roasted Brussel sprouts. (almonds & pomegranate)

Creamed garlic & parmesan Brussel sprouts.

Sautéed miso vegetables (snap peas, edamame, red onion, leeks, okra, red bell peppers)

STARCH SIDE DISHES:

Chipotle sweet potato puree - Cajun orzo with mixed vegetables -

Butternut squash mac & cheese with scallions -

Baked mashed potatoes - Potato croquettes - Potato fondant

Classic garlic Yukon gold mashed - Rice croquettes - Saffron & herbs de Provence rice balls.