Summer Catering Specials and Prices are available through August 2015.

COLD POACHED SALMON PLATE
Chilled poached salmon fillet on a bed of mesclun topped with mango salsa and ribbons of beet and saffron sauces. $15.00 per guest

INSALATA CAPRESE WITH ASPARAGUS SALAD
Grilled asparagus paired with pesto rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic reduction. $13.50 per guest

DOMINICAN BLACK BEAN MANGO SALAD
Black bean and mango salad with green, jalapeño, red peppers, raisins, lime juice and honey. $9.75 per guest

CHIPOTLE CHICKEN SALAD SANDWICH
Chipotle ranch chicken salad with lettuce, peppers, onions and cilantro on wheat berry bread. $11.00 per guest

ZESTY ITALIAN SANDWICH
Roasted ripe roma tomatoes, tender eggplant and zucchini served on French Baguette and drizzled with a basil vinaigrette. $12.00 per guest

Please notify your catering manager if you require gluten free meals.

GLUTEN FREE
VEGETARIAN
MINDFUL
VEGAN

PACIFIC SHRIMP COCKTAIL
Wasabi grilled shrimp on delicate seaweed salad with one crispy sesame wafer and a smattering of matchstick red peppers. $25.00 per dozen Minimum 3 dozen per order.

GRILLED CHICKEN LETTUCE WRAP
Sliced grilled chicken with sautéed onions and peppers served with pico de gallo inside a lettuce leaf wrap. $4.00 per guest Minimum 25 guests.

LEMON AND THYME SEARED CHICKEN BREAST
Chicken breast marinated in garlic, thyme, oil and lemon zest. Served with creamy Fontina risotto cakes with chive oil and grilled fresh asparagus spears. $21.00 per guest

GRILLED SHRIMP SPIEDINI WITH GREMOLATA
Charbroiled garlic marinated shrimp accompanied by whole-grain farro with mushrooms, almonds and grilled yellow squash in garlic and balsamic marinade. $23.00 per guest

QUINOA PRIMAVERA
Quinoa simmered with onion, celery, carrots, garlic, tomato and Italian parsley served with crunchy strips of oven fried garlic flatbread. $16.00 per guest
Summer Catering Specials and Prices are available through August 2015.

**BEVERAGES & DESSERTS**

**MINIMUM 25 GUESTS**

**SUMMER BARBECUE BUFFETS $15.00 per guest**
Experience a time honored tradition with a few special touches to add on for a BBQ!

**SALADS - CHOOSE ONE**
- Cucumber Tomato Salad GF VG
- Jicama Cilantro Slaw GF VG
- Chipotle Roasted Sweet Potato Salad GF VG
- Country Potato Salad

**ENTRÉES - CHOOSE TWO**
- Grilled Jerk Chicken Breast
- Grilled Beer Brats
- Grilled Tofu

**ACCOMPANIMENTS - CHOOSE ONE**
- Island Style Roasted Vegetables GF VG
- Elotes (Street Style Grilled Corn) GF VG
- Roja Roasted Potatoes GF V
- Grilled Fresh Local Corn in Husks GF V
- Baked Beans

**DESSERTS**
- Watermelon Wedges
- Mini Chocolate Chip Cookies

**BEVERAGES**
- Lemonade, Sweetened or Unsweetened Iced Tea

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**LOCAL FARMER’S MARKET BAR**
Bowls of sliced peaches, plums, and blueberries served with sliced pound cake, biscuits and whipped cream. $5.00 per guest

**PIÑA COLADA PIE**
A creamy, delicious piña colada pie in a hand pressed graham cracker crust, sprinkled with tasty toasted coconut. $2.00 per guest

**SUMMER SALSA & CHIPS**
$4.00 per person
Select 3 Salsa’s and accompany with your choice of tortilla chips.
- Black Bean, Tomato & Corn Salsa GF VG
- Pico De Gallo GF
- Roasted Salsa GF VG
- Roasted Onion-Habanero Salsa GF VG
- Avocado Salsa Verde GF VG
- Watermelon Salsa GF VG
- Baked Tortilla Chips GF VG
- Fried Tortilla Chips GF VG

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**RECIEPIONS SPECIALTY STATIONS**

**SUMMER SALSA & CHIPS**
$4.00 per person
Select 3 Salsa’s and accompany with your choice of tortilla chips.
- Black Bean, Tomato & Corn Salsa GF VG
- Pico De Gallo GF
- Roasted Salsa GF VG
- Roasted Onion-Habanero Salsa GF VG
- Avocado Salsa Verde GF VG
- Watermelon Salsa GF VG
- Baked Tortilla Chips GF VG
- Fried Tortilla Chips GF VG

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**VEGAN**