

Stationary Hors D'Oeuvres

Chef's Choice Cheese Display with Market Fruit and Preserves

Hummus Trio with Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Antipasto with Marinated Artichoke, Sweet Peppers with Arugula, Marinated Cherry Tomato with Mozzarella, and Mixed Olives

Market Vegetable Crudite with Roasted Onion Dip and Buttermilk Ranch

Farmers Market Fruit Display with Local Honey Crème Fraiche

Salsa Trio with Organic Tortilla Chips

Sliders

Curry Chicken Salad with California Golden Raisins

Poached Asparagus with Hard Boiled Egg

Grilled Eggplant with Tomato, Arugula, and Marjoram Aioli

Black Bean Burger with Cilantro Aioli and Spring Hill Pepper Jack

Salads

Pepper Mix with Julienne Onion, Feta, and Pear Mustard Seed Vinaigrette

Herb Mix with Pumpkin Seed, Shaved Purple Onion, Tomato, and Sweet Pepper Vinaigrette

Mixed Greens with Cucumber, Tomato, Carrot, and Garlic Croutons with House Made Buttermilk Ranch

Wild Arugula with Peach, Nectarine, Chevre, and Apple Cider Vinaigrette

Spinach Salad with Roasted Red Peppers, Chevre, and Tomato Vinaigrette

Main Dishes

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

Pan Sautéed Polenta with Carrot, Celery Root, and Fire Roasted Tomatoes

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta

Spicy Coconut Curry with Market Vegetables and Brown Rice

Grilled Garlic Rubbed Fennel with Roasted Spaghetti Squash

Grilled Polenta Cake with Market Vegetable Ragout

Angel Hair Pasta Checca

Main Dishes

Nuts about Mushrooms Pasta Penne with Sherry

Beet Spaghetti with Baby Broccoli, Red Onion, Living Tree Olive Oil, and Santa Barbara Olives

Four Cheese Ravioli with Fire Roasted Tomato Sauce

Grilled Market Vegetable Lasagna with Housemade Ricotta

Butternut Squash Ravioli with Brown Butter and Crispy Sage

Crispy Galette with Carrot Puree and Micro Greens

Roasted Mushrooms with Cauliflower, Farro, and Housemade Ricotta

Stuffed Bell Pepper with Tomato, Squash, Sumac, Bread Crumb, and Coriander

Stuffed Zucchini with Leek, Celery Root, Rice, Garlic, and Bechemel

Grilled Purple Cabbage with Roasted Chili Mango and Avocado Sauce

Vegetable Pad Thai with Lime, Scallion, and Tamarind

Sides

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Truffle Potato Puree

Garlic Smashed Potatoes

Mirepoix Quinoa

Wild Mushroom Quinoa

Gouda Mac and Cheese

Goats Milk Gratin

Spinach Baked with Mushrooms

Roasted Tomato and Onion Panade

Green Bean Amandine

Green Beans with Crispy Shallot

Grilled Broccolini with Garlic and Lemon

Sesame Broccoli with Red Onion and California Raisins

Grilled Asparagus

Sides

Roasted Asparagus marinated in Grapefruit
Juice

Sautéed Kale with Garlic and Crystal Hot Sauce

Oven Roasted Market Root Vegetables

Grilled Farmers Market Vegetables