



Descanso Gardens is one of Southern California's most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for unique events. A favorite location for romantic weddings, Descanso Gardens and the Kitchen For Exploring Foods will provide all-encompassing packages filled with nature-inspired, seasonal menus and an unforgettable experience. As the sun begins to set, the Gardens become a gorgeous evening location for celebrations, wedding portraits, and more.

Menus Created by The Kitchen For Exploring Foods

## **DAYTIME & INTERNAL CATERING MENU**

Catering and Special Event Sales | 213 864 2241 | [eugenie@thekitchen.net](mailto:eugenie@thekitchen.net)

# BREAKFAST

## CONTINENTAL BREAKFAST \$21

90 minutes service and minimum 10 guests

Seasonal Fruit Salad with yogurt dipping sauce

A Variety of Freshly Baked Pastries including almond croissants, apple turnover, cheese danish and blueberry ricotta cake, with fruit preserves and butter

Coffee & Tea

## BREAKFAST BUFFET \$28

90 minute service and minimum 10 guests

### STARTERS

A Variety of Freshly Baked Pastries including almond croissants, apple turnover, cheese danish and blueberry ricotta cake, fruit preserves and butter

### BAKED EGGS & FRITTATAS choice of one

Stratta asparagus, goat cheese and sourdough bread

Tahoe Brunch mushroom, sausage, baby kale and marble rye

Shakshuka harissa, tomato, feta and pita chips

California fresh smoked salmon, green onions, asparagus tips and goat cheese

Little Italy sautéed peppers and onions, italian sausage, parmesan and mozzarella

Summer Veggie roasted zucchini, eggplant, cherry tomato, red pepper, red onion

Scrambled Eggs cage-free eggs and egg whites

### QUICHES AND SWEETS choice of one

Quiche Lorraine applewood-smoked bacon, gruyère cheese, caramelized onions

French Toast Casserole maple-glazed brioche, raspberry preserves and cinnamon and sugar

### BREAKFAST SIDES choice of one meat, one potato

Breakfast Sausage

Turkey Bacon

Sweet Potato Hash

Candied Bacon

Chicken Apple Sausage

Potato Pancakes

Applewood-Smoked Bacon

Home Fries

## BREAKS

Assorted Cookies \$5

Seasonal Fruit Platter \$7

Assorted Muffins \$40 per dozen

vegan muffins available upon request

## BEVERAGE SERVICE

### COFFEE & TEA

Three hours of service

Regular & Decaf Coffee \$4 | \$2.50 refresh

with assortment of hot tea \$5 | \$2.50 refresh

with hot tea and orange juice \$7 | \$2.50 refresh

with hot tea and iced tea \$8 | \$2.50 refresh

with hot tea, iced tea and lemonade \$9 | \$3 refresh

### CLASSIC BEVERAGE SERVICE

Orange Juice \$3

Assortment of Soft Drinks \$3 | \$1 refresh

Fresh Lemonade \$3.50 | \$1.50 refresh

Berry | Pomegranate | Mango | Prickly Pear | French Orange | Lavender-Hibiscus

Fresh Brewed Unsweetened Iced Tea \$4 | \$2 refresh

with fresh lemonade \$6 | \$2 refresh

with fresh lemonade and soft drinks \$8 | \$3 refresh

# SANDWICH & SALAD BUFFETS

## SANDWICH BUFFET \$25

Choice of one side salad, three sandwiches, kettle chips, pickles and the Kitchen's cookies and brownies

## SANDWICH & SALAD BUFFET \$30

Choice of one side salad, three sandwiches, one entrée salad, kettle chips, pickles and the Kitchen's cookies and brownies

## SIDE SALADS

- Citrus Almond** mixed greens, basil, grapefruit and cara-cara oranges, toasted almonds, queso fresco, citrus vinaigrette
- Wild Flower** cherry tomato, green beans, radish, pomegranate, sunflower seeds, edible blossoms, pomegranate molasses
- Tomato Cucumber** cherry tomato, persian cucumber, dill, red onion, red wine vinaigrette
- Bourbon-Roasted Pear** arugula, gorgonzola, candied walnuts, balsamic vinaigrette
- Panzanella** little gem, basil, cherry tomatoes, parmesan croutons, mozzarella, smoked tomato vinaigrette
- Thai Cucumber** mint, cilantro, carrots, green onion, crushed peanuts, spicy thai vinaigrette
- Brussels Sprout Slaw** shaved carrots, dried cranberries, candied pecans, white balsamic vinaigrette
- Charred & Raw Corn** heirloom cherry tomato, cilantro, cumin, queso fresco, chili-lime vinaigrette
- Citrus Asparagus** grilled asparagus, citrus segments, pine nuts, grapefruit vinaigrette
- Haricots Verts & Mushroom** slivered almonds, thyme, parsley, sherry vinaigrette
- Beet & Heirloom Tomato** green apple, candied walnuts and goat cheese

## SANDWICHES

- Cashew Chicken** curried chicken salad with green apples, golden raisins, celery and spring greens on honey whole wheat
- Tuscan Chicken** herb-marinated chicken breast, sun-dried tomato, arugula lemon aioli on multi-grain bread
- Grilled Hanger Steak** walnut romesco, horseradish cream and swiss cheese on sourdough
- The Kitchen's Meatloaf** bbq bacon-wrapped meatloaf, caramelized onion, provolone cheese on ciabatta
- Italian** salami, ham, mortadella with fresh mozzarella, sun-dried tomato, olive giardiniera and pesto aioli on a baguette
- The Jurgensen's turkey**, sweet pickles, romaine lettuce, provolone and mayo on caraway rye
- Green Goddess Turkey** havarti cheese, avocado, radish sprouts and green goddess dressing on rosemary bread
- Williamsburg** smoked salmon, chive cream cheese, cucumber, tomato and caper relish on marble rye
- Calabrian** fresh mozzarella, heirloom tomatoes, pickled onion, arugula and calabrian chili aioli and basil on ciabatta
- Brie & Fig** triple cream brie, fresh figs, green apple, dijon and fig preserves on whole wheat
- Roast Beef** monterey jack, romaine and horseradish cream on parmesan focaccia
- Roast Turkey** provolone, baby greens and chipotle aioli on parmesan focaccia
- Vegetarian** mixed shaved vegetables, avocado, baby spinach and pesto on parmesan focaccia
- Smoked Ham** swiss cheese and spicy brown mustard on caraway rye
- Tarragon Chicken** chicken salad, grapes, walnuts, tarragon aioli, fruit mostarda on multi grain baguette
- Tuna Bánh Mì** sesame oil tuna salad, vietnamese vegetables, jalapeño, sriracha aioli on baguette

## ENTRÉE SALADS

**Grilled Shrimp & Mango** fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey lime vinaigrette

**Hemp-Crusted Tofu** toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette

**California Cobb** grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette

**Sesame Beef** grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette

**Sesame Tuna Niçoise** baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette

**Caesar** romaine lettuce, herbed croutons with house caesar

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Chopped** seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Mixed Greens** candied pecans, dried cranberries, blue cheese and balsamic vinaigrette

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Baby Kale** candied walnuts, cherry tomato, red onion, white balsamic vinaigrette

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

## DESSERTS

Chocolate Chip

Brown Butter Sea Salt

Snickerdoodle

P'Nutty Sandwich

Ginger Cream Cookies

Brownie Sandwich Cookie with peanut butter filling



# LUNCH BUFFET \$38

Includes choice of two entrée salads, one pasta, grain or potato side dish, one vegetable side dish, two pick-up desserts, and fruit display

## ENTRÉE SALADS

**Grilled Shrimp & Mango** fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey lime vinaigrette

**Hemp-Crusted Tofu** toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette

**California Cobb** grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette

**Sesame Beef** grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette

**Sesame Tuna Niçoise** baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette

**Caesar** romaine lettuce, herbed croutons with house caesar

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Chopped** seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Mixed Greens** candied pecans, dried cranberries, blue cheese and balsamic vinaigrette

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

**Baby Kale** candied walnuts, cherry tomato, red onion, white balsamic vinaigrette

add chicken \$5 | add salmon \$8 | add shrimp \$8 | add steak \$8

## PASTA, GRAINS, & POTATO SIDE DISHES

**Mexican Street Corn** grilled corn, farfalle pasta, black beans, bacon, cilantro, cotija cheese, tapatio lime dressing

**Mediterranean Orzo Salad** artichoke hearts, pine nuts, kalamata olives, sun-dried tomato, feta cheese, lemon vinaigrette

**Strawberry Caprese** fresh mozzarella, strawberries, heirloom cherry tomatoes, cavatelli pasta, fresh basil, herb balsamic vinaigrette

**Soba Noodle Salad** red peppers, shredded carrots, green onion, peanuts, sesame vinaigrette

**Moroccan Couscous** dried fruit, almonds, carrots, fennel, mixed baby green, saffron vinaigrette

**Jeweled Basmati Rice** carrots, onions, orange, golden raisins, cranberry, almonds, saffron, cumin vinaigrette

**Classic Tabbouleh** bulgur wheat, cherry tomato, mint, chives, lemon zest and olive oil

**Organic Quinoa** chickpeas, shredded carrots, hot peppers, wild arugula, white wine vinaigrette

**Wheat Berry & Summer Fruit** almonds, cashews, strawberries, blueberries and blackberries in a mango vinaigrette

**Mary's Potato Salad** red bliss potato, crispy bacon, fresh peas, dill, house dressing

**Herbed New Potatoes** roasted fingerling potatoes, whole grain mustard, chive vinaigrette

**Bowtie Pasta Salad** red and yellow peppers, peas, asparagus, asiago cheese, house dressing

## VEGETABLE SIDE DISHES

**Parmesan Zucchini** grilled zucchini, garlic and herbs de provence

**Balsamic Mix** roasted baby broccoli, cauliflower, summer squash, carrots, radish and asparagus, balsamic glaze

**Orange Glazed Carrots** roasted rainbow carrots, fresh ginger, chives, orange glaze

**Roasted Brussels Sprouts** with toasted almonds, dried cherries

**Roasted Romanesco** bagna cauda sauce, pine nuts

**Black Bean & Corn Salad** red and yellow peppers, red onion, cilantro, cumin-lime vinaigrette

**English Peas & Fava Beans** mint and black pepper

**Green & Yellow Wax Beans** with shallots and cherry tomatoes

**Steamed Asparagus Spears** with lemon zest

## DESSERTS

### COOKIES

Chocolate Chip

Brown Butter Sea Salt

Snickerdoodle

P'Nutty Sandwich

Ginger Cream Cookies

Brownie Sandwich Cookie with peanut butter filling

### DESSERT BARS

Pecan Bar

Blondie Bar

Double Chocolate Brownie Bar

### INDIVIDUAL SIZED DESSERTS additional charge

California Almond Cakes \$5

Chocolate Bouchons \$4

Flourless Chocolate Cakes \$5

Lemon Curd Tartlets \$4

Chocolate Mousse Silk Tartlets \$4

Miniature Cheesecake Bites \$20 per half dozen



# PREMIUM LUNCH BUFFET \$45

Includes choice of one side salad, two entrées, one vegetable side dish, and dessert  
Two hour service, 20 guests minimum

## SIDE SALADS

- Citrus Almond** mixed greens, basil, grapefruit and cara-cara oranges, toasted almonds, queso fresco, citrus vinaigrette
- Wild Flower** cherry tomato, green beans, radish, pomegranate, sunflower seeds, edible blossoms, pomegranate molasses
- Tomato Cucumber** cherry tomato, persian cucumber, dill, red onion, red wine vinaigrette
- Bourbon-Roasted Pear** arugula, gorgonzola, candied walnuts, balsamic vinaigrette
- Panzanella** little gem, basil, cherry tomatoes, parmesan croutons, mozzarella, smoked tomato vinaigrette
- Thai Cucumber** mint, cilantro, carrots, green onion, crushed peanuts, spicy thai vinaigrette
- Brussels Sprout Slaw** shaved carrots, dried cranberries, candied pecans, white balsamic vinaigrette
- Charred & Raw Corn** heirloom cherry tomato, cilantro, cumin, queso fresco, chili-lime vinaigrette
- Citrus Asparagus** grilled asparagus, citrus segments, pine nuts, grapefruit vinaigrette
- Haricots Verts & Mushroom** slivered almonds, thyme, parsley, sherry vinaigrette
- Beet & Heirloom Tomato** green apple, candied walnuts and goat cheese

## ENTRÉES

### BEEF

- Roasted Tri-Tip** with green garlic salsa
- Beef Tenderloin** with horseradish cream
- Slow-Cooked Brisket** carrots and caramelized onion
- Beef Bourguignon** french stew with carrots, onion and mushrooms
- Seco de Costilla** braised short ribs, aji amarillo
- Albóndigas Español** spanish-style meatballs in a smoked tomato sauce with wild rice
- The Kitchen's Meatloaf** with smoked tomato sauce

### CHICKEN

- Whole Roasted Chicken Provençal** herb and lemon butter
- Crispy Chicken Cutlets** with seasonal chutney
- Grilled Chicken Breast** with marinated artichokes, lemon and caper beurre blanc, crispy capers

### PORK

- Dry Rub Pork Tenderloin** fire-roasted cherry tomatoes, walnut romesco
- Herb-Crusted Pork Tenderloin** sweet herb crust, green garlic salsa
- 8-Hour Pulled Pork** bbq or tequila lime marinade

### FISH

- Roasted Salmon** with tomato and cipollini compote
- Chermoula Pacific Cod** with mediterranean herb sauce
- Pan-Seared Artic Char** walnut chermoula, preserved lemon beurre blanc
- Halibut Filet** with a fennel, breadcrumb and parmesan crust, lemon balsamic sauce
- Chicken Korma** classic indian curry, saffron rice

## VEGETARIAN

**Braised Vegetables & Fruit Ragout** root vegetables, cabbage, apples and pears  
**Eggplant Parmesan** housemade marinara, mozzarella, parmesan-herbed breadcrumbs  
**Zucchini & Summer Squash Lasagna** layered with italian cheeses and parmesan crisps  
**Stuffed Eggplant Imam Bayaldi** turkish spiced tomatoes, garlic, feta, balsamic reduction

## KITCHEN CLASSICS

**The Kitchen's Famous Chicken Enchiladas** monterey jack cheese, tomatillo salsa  
**The Kitchen's White Chicken Chili** red pepper salsa, cheddar cheese  
**Roasted Vegetable Chili** tomatillo salsa and cheddar cheese

## PASTA

**Lasagna Bolognese** classic beef bolognese, béchamel, house marinara, parmesan and scarmoza cheese  
**Al Forno** penne pasta in a fire-roasted tomato sauce, spicy italian sausage, smoked mozzarella and basil  
**Baked Ziti** spinach, tallegio, parmesan and pecorino cheese  
**Classic Mac & Cheese** three cheese, buttered breadcrumbs  
**White Truffle Mac & Cheese** truffled béchamel, herbed bread crumbs  
**Cauliflower Gratin** gluten-free gruyère cheese, béchamel

## VEGETABLE SIDE DISHES

**Parmesan Zucchini** grilled zucchini, garlic and herbs de provence  
**Balsamic Mix** roasted baby broccoli, cauliflower, summer squash, carrots, radish and asparagus, balsamic glaze  
**Orange Glazed Carrots** roasted rainbow carrots, fresh ginger, chives, orange glaze  
**Roasted Brussels Sprouts** with toasted almonds, dried cherries  
**Roasted Romanesco** bagna cauda sauce, pine nuts  
**Black Bean & Corn Salad** red and yellow peppers, red onion, cilantro, cumin-lime vinaigrette  
**English Peas & Fava Beans** mint and black pepper  
**Green & Yellow Wax Beans** with shallots and cherry tomatoes  
**Steamed Asparagus Spears** with lemon zest

## DESSERTS

### COOKIES

Chocolate Chip	P'Nutty Sandwich
Brown Butter Sea Salt	Ginger Cream Cookies (\$1 supplement)
Snickerdoodle	Brownie Sandwich Cookie with peanut butter filling (\$1 supplement)

### DESSERT BARS additional charge

Pecan Bar \$4  
Blondie Bar \$4  
Double Chocolate Brownie Bar \$4.90

### INDIVIDUAL SIZED DESSERTS additional charge

California Almond Cakes \$5  
Chocolate Bouchons \$4  
Flourless Chocolate Cakes \$5  
Lemon Curd Tarlets \$4  
Chocolate Mousse Silk Tartlets \$4  
Miniature Cheesecake Bites \$20 per half dozen

# PLATED LUNCH

Course selections and counts must be provided at least 5 business days prior to the event

## SALADS

**Grilled Shrimp & Mango** fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey-lime vinaigrette **\$19**

**Hemp-Crusted Tofu** toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette **\$18**

**California Cobb** grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette **\$15**

**Sesame Beef** grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette **\$18**

**Sesame Tuna Niçoise** baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette **\$18**

**Caesar** romaine lettuce, herbed croutons with house caesar **\$11**

add chicken **\$5** | add salmon **\$8** | add shrimp **\$8** | add steak **\$8**

**Chopped** seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing **\$18**

add chicken **\$5** | add salmon **\$8** | add shrimp **\$8** | add steak **\$8**

**Mixed Greens** candied pecans, dried cranberries, blue cheese and balsamic vinaigrette **\$10**

add chicken **\$5** | add salmon **\$8** | add shrimp **\$8** | add steak **\$8**

**Baby Kale** candied walnuts, cherry tomato, red onion, white balsamic vinaigrette **\$11**

add chicken **\$5** | add salmon **\$8** | add shrimp **\$8** | add steak **\$8**

## HOT ENTRÉES

### BEEF

**Sliced Beef Tenderloin** barolo wine sauce, crispy roasted yukon gold potatoes cacio e pepe, wilted spinach OR broccolini with heirloom cherry tomato confit, crispy onions and chive blossoms **GF \$32**

**Hanger Steak** herb butter compound, roasted new potatoes with crispy herbs OR wild mushroom risotto with mushroom sauté, haricot vert and cherry tomatoes on the vine **\$28**

**Braised Boneless Beef Short Ribs** cabernet wine sauce, gremolata herb sauce and crispy shallots, corn pudding soufflé OR soft polenta with light pesto, roasted heirloom baby carrots **\$30**

**Grilled Lamb Chops Scottadita** yogurt, cumin, mint and preserved lemon and fresh mint relish, saffron rice timbale with sautéed shallots, sauté of yellow and green beans, peas, cherry tomatoes on the vine **\$34**

### CHICKEN

**Coq Au Vin California** chicken breasts and thighs braised in white wine, castelvetrano olives, capers, roasted fingerling potatoes with crispy herbs **\$24**

**Tuscan Roasted Jidori Chicken Breast** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **\$25**

### FISH

**Barramundi** lemon beurre blanc, lemon and pearl onion misto frito, saffron rice with caramelized shallots, haricot vert, asparagus tips, and baby squash sauté, roasted cherry tomatoes **\$27**

**Sea Bass en Papillote** lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap with asparagus spears **\$30**

**King Salmon en Papillote** lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap with asparagus spears **\$28**

### VEGETARIAN

**Wild Mushroom Parcel** with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie **VG \$21**

**Heirloom Bean Bourguignon** celery root yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs **V GF \$21**

# RECEPTIONS

90 minute service. 20 guests minimum

## AFTERNOON TEA \$27

Choice of four tea sandwiches served with sliced seasonal melons and seasonal citrus  
Served with an assortment of premium tea selection

## TEA SANDWICHES

**Fig, Apple Jam & Brie** brioche

**Minty Pea** pecorino cheese, sourdough

**Crab & Cucumber** brioche

**Pimento Cheese** sourdough

**Spicy Avocado & Smoked Turkey** whole wheat

**Avocado & Egg** pomegranate, whole wheat

**Smoked Salmon** miso egg yolk mash, potato bread

**Smoked Tri-Tip** spicy cabbage slaw, brioche

**Saffron Lobster Salad** watercress, pullman loaf

**BBT** bacon, burrata, heirloom tomato, brioche

**Cucumber** lemon-dill cream cheese, pullman loaf

## MARKET BOARDS (serves 2-3)

**Cheese Platters** assorted artisan cheese, honeycomb, roasted nuts, pickles, dried fruit, cracked and toasted crostini \$28

**Charcuterie Board** chef-selected cured meats and sausages, country pâté, grain mustard, pickles, crackers, baguette \$32

## PLATTERS & DIPS

small (serves 10-12) | large (serves 18-20)

**Artisanal Cheese Platter** grapes, dried fruit and nuts, quince paste, croccantini and seeded flat bread **V \$120 | \$210**

**Charcuterie Platter** chevre and pesto, soppressata, prosciutto, bresaola, variety of italian cheese, white bean salad, marinated olives, artichoke hearts, dried fruit, nuts, croccantini and seeded flat bread **\$140 | \$225**

**Seasonal Crudités Fresh Seasonal Vegetables** choice of two dips: green goddess, roasted shallot, red pepper, blue cheese, lemon saffron or hummus **V \$70 | \$130**

**Spinach & Artichoke Dip with Pita Chips V \$24**

**Chips & Guacamole V \$32**

# RECEPTIONS

## APPETIZER STATIONS

One hour of service

Choice of four Hot or four Cold \$20 | Choice of six combination Hot & Cold \$25

### COLD

- Roasted Roma Tomatoes with pesto and chevre **V**
- Smoked Salmon Canapé with wasabi caviar and herbed cream cheese
- Jerk Chicken on Fried Plantain Crisps with chipotle sauce and mango salsa\*
- Smoked Salmon & Cucumber Ribbon Skewers with chived cream
- Prosciutto-Wrapped Asparagus or Melon
- Cucumber Cup with Tabouli and lemon aioli **V**
- Cucumber Cup with Salmon Tartare and yuzu aioli
- Caprese Skewers with heirloom cherry tomato, basil oil and aged balsamic drizzle (v)
- Rare Roast Beef on olive toast with rosemary aioli\*
- Stuffed Peppadews pickled african pepper, herbed chevre **V**
- Vegetarian Roll-Ups zucchini, eggplant and red pepper with goat cheese **V**
- Parmesan & Walnut Salad on belgian endive **V**
- Rice Paper Summer Rolls vegan or chicken with spicy thai sauce

### HOT

- Mini Beef Wellingtons with horseradish sauce
- Stuffed Cremini Mushrooms italian sausage or spinach parmesan
- Crab Cakes with remoulade and crispy capers\*
- Grilled Zucchini-Wrapped Shrimp with roasted tomato aioli
- Pancetta-Wrapped Shrimp
- Samosas potato and pea or lamb and coriander, with yogurt mint sauce
- Spanakopitas spinach and feta in phyllo **V**
- Chicken B'stilla Phyllo Triangles moroccan-spiced chicken with nuts and curry sauce
- Parmesan-Stuffed Artichoke Hearts **V**
- Sweet Potato "Meatballs" with red pepper aioli **V**
- Lamb & Date Meatballs with mint relish
- Fresh Corn Fritters with chipotle sauce **V**
- Gougères classic french cheese puff
- Pigs in a Blanket mustard-horseradish sauce
- Pancetta-Wrapped Dates stuffed with parmesan
- Brie Cups with truffle honey and crushed marcona almonds **V**
- Potstickers mushroom or chicken, with spicy thai sauce
- Empanadas chorizo and beef or sweet potato with guacamole
- Mini Chili Relleños with chipotle sauce **V**
- Chicken & Artichoke Skewer with spiedini sauce
- Beef Yakitori Skewers with green onion and spicy thai sauce