

A great effort has been made to use as many local, organic and sustainable ingredients as possible. Please enjoy!



## APPETIZERS

BASED ON 25 PC

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| <b>AGED GOUDA &amp; RASPBERRIES</b> crostini, pinot-chocolate reduction             | 50  |
| <b>AUTUMN CROSTINI</b> walnut crostini, ricotta, cranberries, prosciutto            | 50  |
| <b>AHI TUNA TARTARE</b> on wonton canapé, wasabi crème, sesame seeds                | 48  |
| <b>APPLE CROSTINI</b> tart apple, caramelized onion, brie                           | 44  |
| <b>BOLOGNESE EMPANADAS</b> beef & pork ragu   | 44  |
| <b>BUTTERNUT SQUASH EMPANADAS</b> mascarpone, ricotta, sage, cranberries            | 45  |
| <b>CAVIAR</b> brioche, crème fraîche, chive   | MKT |
| <b>CHAMPAGNE POACHED PRAWNS</b> shallot mignonette                                  | 60  |
| <b>CHERRY TOMATO &amp; GOAT CHEESE TART</b> fine herbs, lemon zest                  | 40  |
| <b>CHICKEN SKEWERS</b> sesame ginger vinaigrette                                    | 45  |
| <b>CHICKEN SPRING ROLLS</b> rice paper, thai basil, napa cabbage, thai peanut       | 45  |
| <b>DUNGENESS CRAB STUFFED CUCUMBERS</b> orange-Dijon vinaigrette                    | 60  |
| <b>FILO TARTLETS</b> eggplant caponata, parmesan, capers                            | 40  |
| <b>FRESH SALMON TARTARE</b> ginger, red onion, soy sauce, herbs, toast              | 48  |
| <b>GRILLED STEAK SKEWERS</b> sweet onion, red bell pepper, citrus-teriyaki          | 55  |
| <b>GRILLED SPICY ITALIAN SAUSAGE</b> butternut squash, onion, citrus olive oil      | 44  |
| <b>MINI CRAB CAKES</b> citrus saffron aioli   | 65  |
| <b>GREEK SALAD</b> cucumber, feta, pear tomato, kalamata olive, oregano vinaigrette | 44  |
| <b>PRAWNS IN A BLANKET</b> wild prawns, puff pastry, sweet chili sauce              | 60  |
| <b>PROSCIUTTO WRAPPED ASPARAGUS</b> aged balsamic reduction                         | 44  |
| <b>ROASTED VEGETABLE EMPANADAS</b> parmesan, salsa fresca                           | 45  |
| <b>SMOKED SALMON CROSTINI</b> citrus crème fraîche, capers, minced onion, dill      | 55  |
| <b>TUNA SASHIMI   MAGURO</b> cucumber, gari, soy, wasabi, micro greens              | 85  |

## PLATTERS

SERVES UP TO 20

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| CHILLED SEAFOOD chilled prawns, smoked salmon, tuna sashimi, crostini      | 132 |
| VIVA ANTIPASTO assorted Italian meats, roasted vegetables, and olives      | 98  |
| BRUSCHETTA BAR grilled Panini, tomatoes, garlic, basil, e.v.o.o., balsamic | 50  |
| CHEESE TASTING assorted cheese, nuts, fruit, and crackers                  | 98  |
| CONNOISSEUR CHEESE TASTING local & imported cheese, fruit, nuts            | 132 |
| CRUDITE assorted chilled vegetables, house-made blue-cheese dip            | 60  |
| FRESH FRUIT CASCADE ripe seasonal fruits, bush berries                     | 60  |
| ARTISAN BREAD PLATTER walnut raisin, French, sourdough, grains, butter     | 55  |
| TEA SANDWICHES dijon, honey roasted ham, jarlsberg, butter lettuce         | 88  |

## SALAD PLATTERS

| SMALL SERVES 8 – 10 GUESTS | LARGE SERVES 15 – 20 GUESTS |
|----------------------------|-----------------------------|
| WITH NO MEAT \$44          | WITH NO MEAT \$82           |
| WITH CHICKEN: \$52         | WITH CHICKEN: \$94          |
| WITH STEAK: \$66           | WITH STEAK: \$115           |
| WITH PRAWNS \$66           | WITH PRAWNS \$115           |
| WITH TOFU \$52             | WITH TOFU \$94              |

**ASIAN SALAD** CABBAGE, CRISPY WONTONS, RED BELL PEPPERS, ALMONDS, GREEN ONIONS, CILANTRO SESAME GINGER VINAIGRETTE

**CAESAR SALAD** HEARTS OF ROMAINE, GORGONZOLA, WALNUTS, PARMESAN, CAESAR DRESSING

**BABY SPINACH SALAD** BABY SPINACH. PEARS, DRIED CRANBERRIES, GRAPES, ALMONDS HONEY DIJON DRESSING

**VIVA SALAD** MIXED FIELD GREENS, CUCUMBER, PEAR TOMATOES, WILD BERRY VINAIGRETTE, GARLIC CROUTONS

**PORTABELLA SALAD** SPRING MIX, PORTABELLA MUSHROOMS, OVEN ROASTED TOMATOES, ONIONS, GORGONZOLA CRUMBLES, BLUE CHEESE VINAIGRETTE

**BABY WINTER GREENS** PECANS, GOAT CHEESE, GRANNY SMITH APPLES, HONEY-GRAPEFRUIT VINAIGRETTE

**ORZO PASTA SALAD** ORZO, DICED TOMATOES, GARLIC, BASIL, BALSAMIC, EXTRA VIRGIN OLIVE OIL

**PENNE PASTA SALAD** QUILL SHAPED PASTA, OLIVES, CELERY, ONIONS, ARTICHOKE, FENNEL, ARUGULA, RED PEPPER VINAIGRETTE

**HAWAIIAN FRUIT SALAD** ASSORTED CUBED FRESH FRUIT, COCONUT, LOW FAT VANILLA YOGURT

**MACARONI SALAD** MACARONI PASTA, ONION, CELERY, RED PEPPERS, FRESH HERBS, OLIVES, MAYONNAISE

## ENTREE PLATTERS

SERVES 8

|  |            |
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| <b>VEGETARIAN LASAGNA</b> ZUCCHINI, RED ONION, EGGPLANT, BELL PEPPER, RICOTTA, MOZZARELLA  | <b>60</b>  |
| <b>MEAT LASAGNA</b> GROUND BEEF & SAUSAGE, MARINARA, RICOTTA, MOZZARELLA   | <b>66</b>  |
| <b>HOUSEMADE QUICHE</b> ASSORTED VARIETIES OF VEGETABLES, CHEESE AND MEAT  | <b>45</b>  |
| <b>ROASTED CALIFORNIA SEA BASS</b> BUTTERNUT SQUASH RISOTTO. SAUTÉED SUGAR SNAP PEAS, TOMATO SUGO, BASIL                           | <b>105</b> |
| <b>LINGUINE POMODORO WITH CHICKEN</b> TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN                             | <b>55</b>  |
| <b>LINGUINE POMODORO WITH PRAWNS</b> TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN                              | <b>65</b>  |
| <b>HOUSEMADE BUTTERNUT SQUASH RAVIOLIS</b> SAGE BUTTER SAUCE, WHITE WINE, CREAM, SUN DRIED CRANBERRIES, ARUGULA                    | <b>60</b>  |
| <b>BAKED PENNE PASTA</b> CHICKEN, ITALIAN SAUSAGE, MUSHROOMS, ARUGULA, TOMATO-CREAM SAUCE, MOZZARELLA                              | <b>55</b>  |
| <b>GRILLED BISTRO STEAK</b> 4 10oz ANGUS BEEF STEAKS, BLUE CHEESE BUTTER, ROASTED GOLD POTATOES, VEGETABLE SAUTE, VEAL DEMI        | <b>105</b> |
| <b>RACK OF LAMB</b> 16 CHOPS, ROSEMARY ROASTED POTATOES, SAUTÉED BABY BROCCOLI, MINT JUS   | <b>138</b> |
| <b>GRILLED MOROCCAN SALMON</b> SAFFRON COUSCOUS, ROASTED MOROCCAN VEGETABLES, MEDITERRANEAN BBQ SAUCE, FENNEL SEED, LEMON PRESERVE | <b>95</b>  |
| <b>ROTISSERIE CHICKEN</b> 2 WHOLE CHICKENS SPLIT 8 WAYS, ROASTED FINGERLING POTATOES, ARTICHOKE HEARTS, SPINACH, PAN JUS           | <b>72</b>  |

## DESSERTS

**ASSORTED MINI DESSERTS** HOUSEMADE MINI DESSERTS, LEMON BAR, 44  
DARK CHOCOLATE TORTE, CHEESECAKE, PECAN BAR, 25PC

**HOMEMADE COOKIES** CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, 1dz 22

### AVAILABLE ONLY ON FULL CATERED EVENTS:

PLEASE INQUIRE ABOUT PRICING

PASSION FRUIT PANNA COTTA

BEIGNETS

BREAD PUDDING

SEASONAL FRUIT CRISP

CRÈME BRULÉE

## SIDES

SERVES 8

**BREAD & BUTTER** FRENCH BREAD, SWEET BUTTER, PER PERSON 1.50

**SAUTÉED VEGETABLES** SEASONAL VEGETABLES, E.V.O.O., GARLIC 28

**ROASTED POTATOES** POTATOE CONFIT, HERBS, E.V.O.O. 28

**AU GRATIN POTATOES** PARMESAN, PECORINO, PROVOLONE, CREAM 35

**PENNE MARINARA** PENNE PASTA, MARINARA, PARMESAN 35