

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



## APPETIZERS

BASED ON 25 PC

<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

<b>CHILLED SEAFOOD</b>	chilled prawns, smoked salmon, tuna sashimi, crostini	132
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CATERING MENU



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

**STRAWBERRY & FETA** SPRING MIX, STRAWBERRIES, PECANS, FETA, GRANNY SMITH APPLES, HONEY-STRAWBERRY 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

**VEGETARIAN LASAGNA** ZUCCHINI, RED ONION, EGGPLANT, BELL PEPPER, RICOTTA, MOZZARELLA **60**

**MEAT LASAGNA** GROUND BEEF & SAUSAGE, MARINARA, RICOTTA, MOZZARELLA **66**

**HOUSEMADE QUICHE** ASSORTED VARIETIES OF VEGETABLES, CHEESE AND MEAT **45**

**ROASTED CALIFORNIA SEA BASS** CITRUS SAFFRON RISOTTO. SAUTÉED SUGAR SNAP PEAS, TOMATO SUGO, BASIL **105**

**LINGUINE POMODORO WITH CHICKEN** TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN **55**

**LINGUINE POMODORO WITH PRAWNS** TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN **65**

<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

<b>ASSORTED MINI DESSERTS</b> HOUSEMADE MINI DESSERTS, LEMON BAR, DARK CHOCOLATE TORTE, CHEESECAKE, PECAN BAR, 25PC	<b>44</b>
<b>HOMEMADE COOKIES</b> CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, 1dz	<b>22</b>

### 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

CATERING MENU



<b>BREAD &amp; BUTTER</b> FRENCH BREAD, SWEET BUTTER, PER PERSON	1.50
<b>SAUTÉED VEGETABLES</b> SEASONAL VEGETABLES, E.V.O.O., GARLIC	28
<b>ROASTED POTATOES</b> POTATOE CONFIT, HERBS, E.V.O.O.	28
<b>AU GRATIN POTATOES</b> PARMESAN, PECORINO, PROVOLONE, CREAM	35
<b>PENNE MARINARA</b> PENNE PASTA, MARINARA, PARMESAN	35