

Farm to Table Inspired Menu

Passed Hors d'oeuvres

Gazpacho Shooters with Olive Oil Crouton
Rustic Mushrooms with Lavender-Sherry Cream on Fried Polenta
Grilled Pineapple & Chicken Teriyaki Skewer

Salad

Oven-roasted Heirloom Beets over Frisée Endive, with Jonagold Apples, Candied Walnuts, Goat Cheese Crumbles
and Herb Vinaigrette, garnished with edible flowers

Main Plate Ideas

Smoky Grilled Salmon with Honey-Lime Glazed Peaches
Desert Sun Coffee-rubbed Grilled Tri-tip with Chimichurri Sauce
Vegetarian Option: Zucchini Cakes & Corn Fritters served with Cuban Black Beans & Green Rice

Side Dishes

James Ranch Blue Cheese & Green Chili Gratin Potatoes
Cumin dusted Roasted Carrot, Leek & Shallot with Fresh Cilantro

Bread Baskets

Mixed breads from Bread with butter pats