

2023 SALADS & STARTERS

plus a 25% service charge or billable hour by position, and applicable sales tax

SALADS

Consider adding a

Parmesan ring an additional \$3.00 per person.

Cucumber ring, an additional \$2.00 per person.

Mixed Greens

Emperor's salad, candied almonds, onion confit, tomatoes, roasted red pepper vinaigrette *GF/DF*

Mixed greens, smoked bacon, green apple slices, pink peppered goat cheese medallions, maple walnut vinaigrette *GF*

Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing *GF*

Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets, orange segments, dijon mustard vinaigrette *GF*

Artisan lettuce, brie, petite french pear, candied walnuts, pomegranate vinaigrette *GF*

Summer greens, avocado, red onion, oven roasted tomatoes, parmesan crisp, champagne vinaigrette *GF*

Tuscany blend, grape tomatoes, smoked mozzarella, kalamata olives, pine nuts, aged balsamic vinaigrette *GF*

Mixed greens, dragon fruit, crispy lotus root, watermelon radish, pickled carrots, yuzu cilantro dressing *GF/DF*

Micro greens, goat cheese mousse, baby beets, orange segments, candied pistachios, basil blood orange vinaigrette *GF*

Plated only Mixed greens, edamame corn relish, grape tomatoes, avocado, pine nuts, pesto vinaigrette *GF*

Tuscany blend, roasted fennel, butternut squash, cashews, goat cheese medallion, sambuca citrus vinaigrette *GF*

Romaine

Artisan romaine, artichoke cups, boursin, marinated olives, pine nuts, red pepper coulis, lemon thyme vinaigrette *GF*

Prosciutto wrapped romaine, micro basil, red & yellow tomato caprese stack, grilled baguette, balsamic glaze, garlic herb

oil Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesa dressing

Chopped romaine, grape tomatoes, avocado, sunflower seeds, smoked cheddar wedge, creamy avocado dressing *GF*

Mediterranean caesar, artisan romaine, tomato cucumber relish, parmesan crisp, garlic crostata, kalamata caesar dressing

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Other Greens & Salads

Red oak, green and white asparagus, tarragon roasted tomatoes, pine nuts, prosciutto, smoked tomato vinaigrette *GF*
Endive, frisse, radicchio, gorgonzola, ruby red grapefruit, roasted fennel, chopped hazelnuts, quince vinaigrette *GF*
Bibb lettuce & red leaf lettuce, white cheddar, balsamic marinated cherries, pears, spiced walnuts, sumac vinaigrette *GF*
Baby kale, roasted cauliflower, quinoa, almonds, pickled red onions, grape tomatoes, honey truffle vinaigrette *GF/DF*
Butter lettuce, roasted golden beets & parsnips, dried cranberries, candied almonds, agave mint vinaigrette *GF*
Belgian endive, arugula, grilled jumbo asparagus tips, humboldt fog wedge, pistachios, pomegranate vinaigrette *GF*
Spinach & frisée, strawberries, mandarin oranges, almonds, strawberry poppy seed vinaigrette *GF/DF*
Arugula & radicchio, petite french pear, maytag blue cheese wedge, pecan brittle, port wine & fig vinaigrette *GF*
Spinach & watercress, cipollini onions, cranberry, macadamia nut crusted goat cheese, roasted pineapple vinaigrette *GF*
Baby iceberg wedge, cherry tomatoes, shaved fennel cucumber slaw, bacon, gorgonzola, peppery blue cheese dressing *GF*
Arugula & napa cabbage, asian pear, sesame crusted bacon, five spiced peanuts, red peppers, ginger honey dressing
GF/DF Heirloom tomato caprese, mozzarella, basil, balsamic and pesto *GF*
Quinoa & Italian farro, jicama, napa cabbage, marble carrots, bell peppers, onion, garlic rosemary lemon vinaigrette *GF/DF*
Green apple & fennel salad, cranberry's, candied almonds, mandarin oranges, citrus ginger dressing *GF*
Endive, frisee, cucumber, pickled red onion, cherry tomatoes, golden peppadew peppers, caper berries,
champagne tarragon vinaigrette *GF/DF*
Golden beets, roasted brussel sprouts, watermelon radish, grilled cippolini onions, red onion,
roasted garlic miso dressing *DF*

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AMUSE BOUCHE AND INTERMEZZO

Available to be added to plated meals only.

AMUSE BOUCHE

Grilled asparagus, endive leaf, blue cheese, hazelnuts, radicchio, pear gastrique GF	\$5.25 per person
Gazpacho, poached shrimp, cilantro lime avocado mousse	\$5.25 per person
Butternut squash & apple bisque, cinnamon crème fraiche GF	\$5.25 per person
Tomato soup, mini basil grilled cheese	\$5.25 per person
White and green asparagus soup, crispy prosciutto GF	\$5.25 per person
Tuna tar tare, wasabiko, avocado mousse, micro cilantro, lotus wonton cup	\$6.75 per person
Lobster medallion, yellow pepper curl, caviar, pea tendrils, tarragon sweet pea puree, vanilla vinaigrette GF	\$6.75 per person
Seared yellow fin tuna niçoise, purple potatoes, haricot vert, quail egg, olive vinaigrette GF/DF	\$6.75 per person
Brie with fig & apricot cognac compote, pistachio ginger goat cheese, orange basil marmalade, crostini	\$6.75 per person
Beef carpaccio, micro arugula, caper berries, truffle oil, foie gras grand marnier mousse, french baguette Hickory	\$6.75 per person
smoked salmon, lemon dill emulsion, micro greens, cured red pepper & fennel slaw	\$6.75 per person
Jumbo gulf shrimp with grilled lemons, bloody mary cocktail sauce, horseradish cucumber salad GF/DF	\$6.75 per person

INTERMEZZO

Lemon sorbet with st. germain & mint drizzle GF/DF	*Not available for all events	\$5.00 per person
Prosecco pear gelée, hibiscus flower GF/DF		\$5.00 per person
Iced ginger green tea shooter GF/DF		\$5.00 per person
Raspberry lemongrass lemonade GF/DF		\$5.00 per person
Citrus basil soda with orange GF/DF		\$5.00 per person
Raspberry sorbet, lime cup, agave tequila glaze GF/DF	*Not available for all events	\$5.00 per person

2023 menu prices subject to change without notice – Salads & Starters

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.