



# PRODUCTION

## CATERING

### SUMMER 2020 SAMPLE MENUS

#### CHICKEN & STEAK

##### SALADS

###### **Watercress Salad**

Fuji Apple, Toasted Walnuts, Bleu Cheese,  
White Wine Vinaigrette

###### **Mission Fig & Red Quinoa Salad**

Grilled Mushrooms, Feta Cheese, Saba

##### MAINS

###### **Roasted Pasturebird Chicken**

Grilled Heirloom Kale,  
Lemon Oregano Butter Sauce

###### **Grilled Skirt Steak**

Baby Carrots, Chimichurri,  
Crispy Shallot Rings

##### SIDES

###### **Herb Roasted Fingerling Potatoes**

Crème Fraiche & Toasted Garlic

###### **Summer Green Beans**

Caramelized Shallot Compote

###### **Mushroom Risotto**

##### DESSERTS

Assorted Tarts & Cheesecake  
Fresh Fruit Cup

#### CHICKEN & FISH

##### SALADS

###### **Ahi Tuna Salad**

Heirloom Tomatoes, Olive Turn Croutons

###### **Local Market Green Salad**

Cucumbers, Marinated Vegetables,  
Balsamic Vinaigrette

##### MAINS

###### **Grilled Chicken Breast**

Vadouvan Spinach, Harissa Roasted  
Market Vegetables, Hazelnuts, Farro

###### **Tandoori Salmon**

Black Beans, Roasted Bell Pepper,  
Mango Salsa

##### SIDES

###### **Herb Roasted Harissa Cauliflower**

Toasted Garlic

###### **Steamed Summer Vegetables**

###### **Roasted Heirloom Carrots**

Aji Amarillo, Baby Spinach

##### DESSERTS

Assorted Cookies & Brownies  
Fresh Fruit Cup