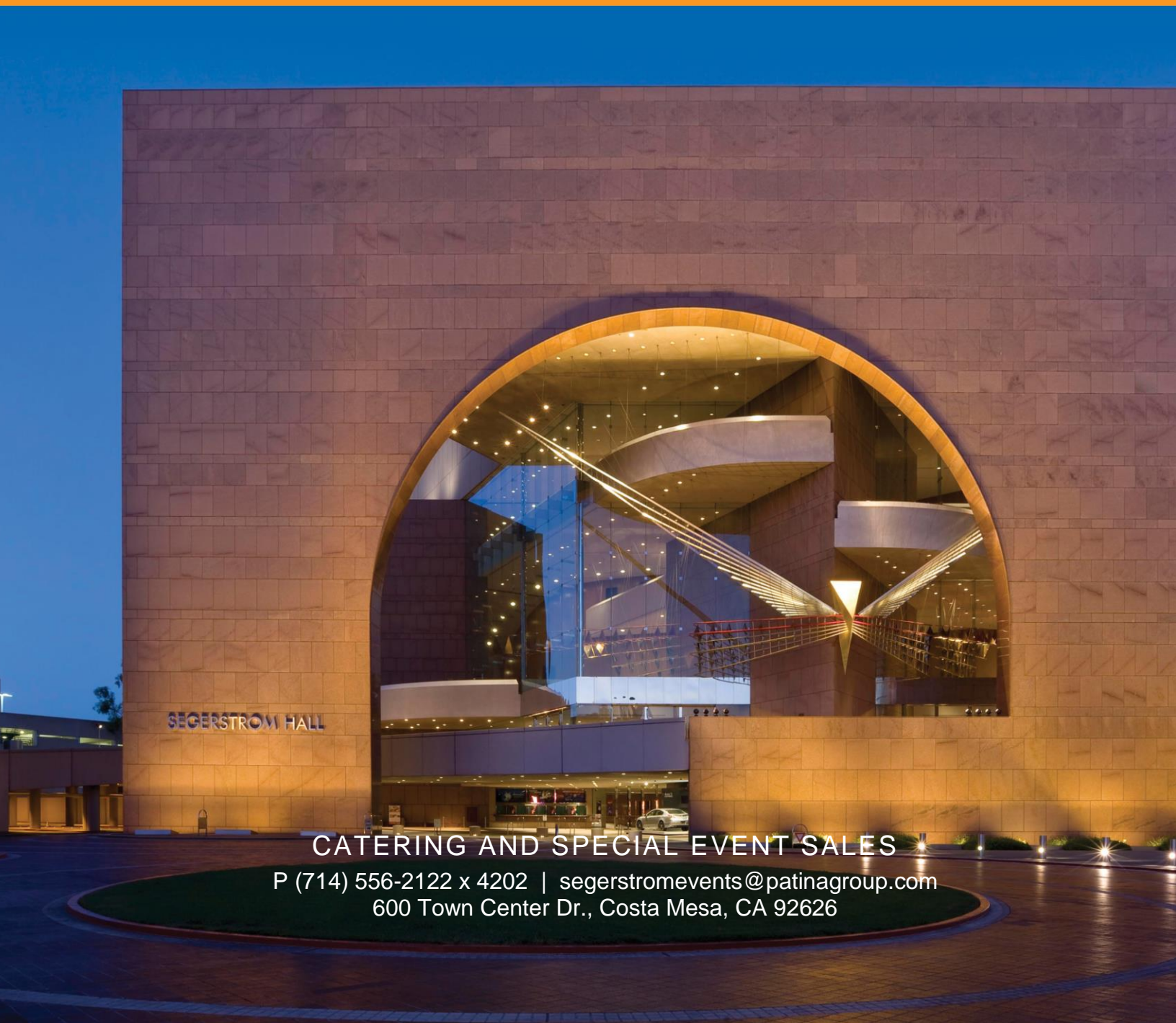




SPECIAL EVENTS MENU

"FOOD THAT MADE US SWOON" -OC Register



CATERING AND SPECIAL EVENT SALES

P (714) 556-2122 x 4202 | segerstromevents@patinagroup.com
600 Town Center Dr., Costa Mesa, CA 92626

BREAKFAST

CONTINENTAL BUFFET 18

Pricing includes set up and breakdown. Requires minimum of 30 guests.

Chef's selection of assorted pastries, muffins and croissants

House made preserves and jams

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee, and tea

POWER BUFFET 24

Pricing includes set up and breakdown. Requires minimum of 30 guests.

Granola, yogurt, and seasonal fruit parfaits

Platters of fresh seasonal fruit, served with cottage cheese

Chef's selection of assorted pastries, muffins and croissants

Freshly squeezed orange and grapefruit juices

Freshly brewed regular and decaffeinated coffee, and tea

COFFEE BREAK

Pricing includes set up and breakdown.

DRINKS

Coffee and Tea | 75 per gallon

Assorted juice selection | 65 per gallon

Assorted Coca-Cola soft drinks and Water | 4 each

SNACKS

Bananas, oranges & apples | 40 per dozen

Individual fruit low fat yogurts | 60 per dozen

Energy bars | 60 per dozen

Assorted candy bars | 50 per dozen

Assorted house-baked cookies | 50 per dozen

Individual bagged salty snacks | 50 per dozen



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*Priced per person, unless otherwise noted. Current state sales tax and service charge is additional.
Administrative fees, venue fees and service charge is additional. Menu items subject to availability,
restaurant reserves the right to substitute menu items. Special dietary requests can be accommodated.*

BREAKFAST CON'T

SEATED 25

Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.

STARTER SELECT ONE

Mosaic of Fresh Fruit Passion fruit coulis

Granola Yogurt, and seasonal fruit parfaits

Belgian Endive and Citrus Salad Toasted almonds, honey

ENTRÉE SELECT ONE

Eggs Benedict Ham, asparagus, hollandaise, brioche, breakfast potatoes, onions, sweet peppers

Market Vegetable Frittata Goat cheese, Yukon potatoes, grilled bacon, gremolata, piquillo pepper purée

Challah French Toast Mango, pineapple, coconut cream, Macadamia nuts, toasted coconut, maple syrup, bacon

Avocado Toast Grilled rustic bread, smoked salmon, poached eggs, pickled onion, Béarnaise, capers

CALIFORNIA BUFFET 28

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.
Requires minimum of 30 guests.*

ENTRÉE SELECT ONE

Scrambled eggs with chives

Mini quiches – Seasonal vegetarian and meat

Tillamook Cheddar omelette, tomatoes, onions, mushroom, spinach, bacon

Smoked salmon frittata, fresh asparagus, red onion, dill crème fraîche

Roasted vegetable frittata, marble potatoes, zucchini, peppers, mushrooms, Asiago cheese

Brioche French toast, macerated berries, Chantilly cream

ACCOMPANIMENTS SELECT TWO

Applewood smoked bacon

Pork breakfast sausage

Chicken sausage with onions and pepper

Roasted breakfast potatoes, onions and sweet peppers, herbs

Hash brown potatoes, caramelized onions

ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits (4 pp)

Seasonal Fruit Platter (4 pp)

BRUNCH BUFFET 35

*Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.
Requires minimum of 30 guests.*

ENTRÉE SELECT ONE

Belgian endive and citrus salad with toasted almonds, honey

Niçoise salad with broiled tuna, new potatoes, hard cooked egg, tomato, fine green beans, roasted sweet peppers, niçoise olives, light balsamic dressing

Caesar salad with shaved Parmesan, croutons

Salmon cobb salad with bacon, avocado, chopped egg, tomato, blue cheese, chives, mustard dressing

Shaved asparagus salad with snow peas, English peas, young pecorino, Meyer lemon vinaigrette

Seared skirt steak salad with arugula, blue cheese, butter croutons, cherry tomato

BREAKFAST EGG COURSE SELECT ONE

Omelette with aged Wisconsin cheddar, hickory smoked ham

Quinoa omelette with artichoke, sweet peppers, feta, tomatoes, olives, tzatziki

Soft scrambled eggs with chives

Poached egg on an English muffin with applewood bacon, ham,
or smoked salmon, bearnaise

Multi-grain bread with poached egg, avocado, salsa pico de gallo

Poached eggs with Parmesan, smoked salmon toasts

MAIN COURSE SELECT ONE

Range chicken in dijon-grain mustard sauce

Roasted salmon, citrus vinaigrette

Garlic and rosemary roasted leg of lamb

Poached albacore tuna with melted heirloom tomato and sweet basil

Grilled mahi with salsa verde, barbeque onions

SIDES SELECT TWO

Applewood smoked bacon

Canadian-style bacon

Country ham

Pork breakfast sausage

Chicken breakfast sausage

Roasted red breakfast potatoes, onions, herbs

Hash brown potatoes, caramelized onions

Chicken, apple, chile, sweet potato hash

Rosemary roasted red potatoes

Stone ground grits

Polenta strata, poblano, tomato,

Wisconsin cheddar

Bucatini pasta, crushed tomato, parsley, pecorino



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LUNCH

ENTRÉE SALAD 23

Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.

Seared Free Range Chicken Salad Green beans, almonds, sun-dried sour cherries

Nicose Salad Broiled albacore tuna, new potatoes, hard boiled eggs, tomatoes, fine green beans, roasted sweet peppers, nicoise olives, light balsamic dressing

Gem Lettuce Caesar Salad Roasted free range chicken, parmesan-lemon-anchovy dressing, grated egg, garlic croutons, Parmesan

Salmon Cobb Salad Apple wood smoked bacon, blue cheese, hardboiled eggs, green onions, tomato, avocado, cucumber, tarragon dressing

Flat Iron Steak Market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

SEATED LUNCH 40

Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.

STARTER SELECT ONE

Fuji Apple and Sugar Snap Peas Field greens, hand-torn croutons, green garlic Caesar dressing

Radish and Fava Bean Salad Field greens, red onion, cilantro, parsley, lemon, crumbled feta, tahini sauce

Baby Mixed Greens Endive and cherry tomatoes, citrus virgin oil dressing

ENTRÉE SELECT ONE

Free-range chicken Potato puree, leek cream, Szechuan green beans, peppercorn sauce

Fresh Atlantic salmon Soft polenta, asparagus, mushroom, crushed plum tomatoes

Seared Mahi filet Cherry tomatoes roasted on the vine, saffron jasmine rice, summer squash, basil

Grilled hanger Steak Red wine sauce, fingerling potatoes with garlic, rainbow baby carrots

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan

DESSERT SELECT ONE

Trio Chocolate Mousse Flourless cake, passion cubes, passion fruit gel

Strawberries and Cream Seasonal berries, apple gastrique, rose water meringue

Milk Chocolate Brownie Milk chocolate chantilly, passion gel, chocolate plaque

Rhubarb Strawberry Tart Crème fraiche chantilly, berry chip, st. germain strawberries

CALIFORNIA BUFFET 42

Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee. Requires minimum of 30 guests.

STARTER SELECT ONE

Baby Arugula Salad Shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic

"Into the Vegetable Garden" The season's best vegetables in various preparations, red quinoa, organic dried fruit, citrus dressing

Little Gem Lettuce Burrata mozzarella, candystripe beets with maple and sunflower

Red and Yellow Watermelon Salad Cucumber, vine-ripened tomatoes

MAIN COURSE SELECT TWO

Seared Medallions of Beef Sirloin Caramelized cippolini, tomato confit in olive oil, pinot sauce

Fresh Atlantic Salmon Mustard and applewood smoked bacon crust

Grilled Hanger Steak Beef jus

Breast of Free Range Chicken Chimichurri

Roasted Sea Bass Provençal herbs, brown butter and lime

ACCOMPANIMENTS SELECT TWO

Olive oil smashed potatoes

Roasted fingerling potatoes

Creamy rosemary polenta

Assortment of spring farmers market vegetables

Rosemary grilled asparagus

SWEETS

Berry Cheesecake Dark chocolate cookie, vanilla cheesecake, raspberry

Lemon Tart Raspberry jam, lemon curd, Italian meringue

Hazelnut Chocolate Cake Rocher Chocolate sponge, chocolate hazelnut glaze

RECEPTION

TRAY PASSED OR STATIONARY HORS D'OEUVRES

CHOICE OF 3 | 30 minutes pre-dinner | \$15

CHOICE OF 3 | 1 hour | \$20

CHOICE OF 4 | 2 hour | \$35

EARTH

Asparagus and Samphire Crostini Blanched, lemon vinaigrette, green garlic, saffron rouille, pepper espelette

Deviled Eggs Smoked paprika, green garlic relish, Maldon sea salt

Mushroom Toast Points, Mushroom fondue, porcini-rubbed brioche, Gruyère, wild mushrooms

Salt-roasted Marble Potatoes Fleur del sel, citrus salsa verde, chives

Rhubarb and Tomato Tartine Roasted rhubarb, heirloom cherry tomatoes, beet cream cheese, chervil

Cucumber Cruidente Herbed goat cheese, asparagus tips, basil blossoms, fried leeks, basil oil

Stuffed Squash Blossom Purple Haze goat cheese, rice flour tempura, lemon-garlic aioli, espelette

Cauliflower Vichyssoise Roasted cauliflower hearts, bruschetta, chive oil, chive blossom

Blooming Artichoke Pizzette, Spelt flour pie, Moses Sleeper Brie, Calabrian oil, arugula

Mini Grilled Cheese Quince kiwi, Humboldt Fog, dandelions, whipped purple haze

Mini Grilled Cheese Huckleberry Jam Taleggio cheese, macerated grapes relish, pepper cress

SEA

Pink Shrimp Cast Iron Pizza Charred tomatoes, romesco sauce, chervil, burrata, Calabrian chile

Daikon Cannolini Crab salad, avocado, lemon oil, mint, wood sorrel

Crab-Filled Daikon Wonton Alaskan Dungeness crab, tarragon, citrus, pickled daikon wrapper, radish sprout

Chinook Salmon Tartare Sesame seed tuile cracker, Bellwether Farms crème fraîche, citrus zest, chive

Gougere Sandwich Chorizo roasted shrimp, arugula

Salmon Tartare Sesame seed tuille, red onion crème fraîche, lemon

Smoked Trout Potato gaufrette chips, crème fraîche

Nori Tacos Tuna crudo, marinated onion, avocado

Salmon Ceviche Chicharron, cilantro, mint, avocado

Charmoula Grilled Octopus Avocado toast

Tempura Octopus Dashi aioli

Ahi Tuna Poke Soy-sesame dressing, nori, wonton crisp

Roast Shrimp Empanada Vine ripened tomato, smashed avocado

Bloody Mary Ceviche Shooters Candied bacon

Yellowtail "Crudo" Mini taco shell with key lime and micro cilantro

Caramelized Onion Tart with Salmon Fresh Tarragon Béarnaise

LAND

Beef Short Rib Tart Caramelized shallots, horseradish

Spiked Shortrib Chinese BBQ sauce

Prosciutto Crisp Asian pear, cranberry compote, watercress

Bo Ssam Lettuce Wraps Sticky rice, ssamjang

Thai Pork Belly “Candy” Thai chile jam

Roast Beef Horseradish on pumpernickel rye toast, radish, carrot, arugula

Warm Bocconcini Mozzarella Crisp prosciutto

Prosciutto Crisps Goat cheese, apple and wild arugula

Chicken and Waffles Buttermilk fried chicken on a mini waffle, Vermont maple

Lamb Sirloin Lollipops Ginger Glaze, Rosemary

Grilled Beef Hanger Steak Garlic and mild chile, avocado, salsa verde

Mini Slider Burgers Caramelized onions, aged cheddar

Red Bliss Potatoes Bacon, crème fraîche and poached leeks

Surf and Turf Skewer Beef and shrimp, Béarnaise sauce

Tandori Chicken Skewers Cucumber-mint raita

Mini Tacos Braised chicken, roasted tomato salsa

SWEETS

Chocolate Venetian Cherry

Chocolate Hazelnut Praline

Raspberry Amaretto Chocolate

Raspberry Mousse

Vanilla Eclair

Triple Chocolate Cheesecake

New York Cheesecake

Pumpkin Cheesecake

Mixed Berry Cheesecake

White Chocolate Passion Fruit

White Chocolate Espresso

White Chocolate Raspberry

Key Lime Tart

Dark Chocolate Tart

Chocolate Raspberry Tart

Macadamia Nut Tart

Crème Brulee Tart

Chocolate Ganache Buttercream Opera

Vanilla Cream Puff

Chocolate Ganache

White Chocolate Lemon Mousse

Tiramisu Cup

Pistachio Cake

White Chocolate Lemon Cone

White Chocolate Panacotta

Chocolate Hazelnut Crunch

Menu items subject to change based upon availability

Earth platters, 24 pieces \$60 each

Sea platters, 24 pieces \$65 each

Land platters, 24 pieces \$75 each

Sweets platters, 24 pieces \$95 each



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RECEPTION STATIONS

CHOICE OF 1 | 1 HOUR | \$25

CHOICE OF 2 | 1 HOUR | \$40

CHOICE OF 3 | 1 HOUR | \$55

FARM TO TABLE

Multi-colored tomatoes served simply with fleur de sel and virgin olive oil

Cantaloupe, mango and Asian pear salad with key lime vanilla bean vinaigrette

Chilled white gazpacho, marcona almonds, grapes, cabernet syrup

Crisp spring vegetable salad, favas, spring peas, haricots, asparagus, mushroom artichoke

CALIFORNIA FLAT BREAD PIZZA SELECT THREE

Pizza margherita, fresh mozzarella, tomato and basil

Gruyere and Parmesan with prosciutto and white truffle oil

Zucca pizza, butternut squash, caramelized onion, prosciutto, fresh chevre

White pizza with fontina, mozzarella, ricotta, Parmesan, rosemary and garlic

Forest mushrooms with fontina and thyme

Heirloom tomatoes, squash blossoms, burrata mozzarella, sweet basil, king trumpet mushrooms, scallions, guanciale

Grilled chicken, sundried tomatoes, basil pesto

Portobello mushroom, roasted sweet peppers, fresh chèvre

ARTISAN PASTA

Garganelli pasta, cherry tomatoes, olive oil, smoked mozzarella

Brentwood corn agnolotti, brown butter, mushrooms, hazelnuts

Lemon farfalle with spring pea ragù

Ravioli of wild mushrooms, asparagus, Parmesan

BANGKOK STREET FAIR

Charred chile, rubbed beef satay, Thai basil sauce

Chicken satay, coconut milk peanut sauce

Caramelized pork satay, pickled radish

Mango salad, cherry tomato, long bean, tamarind

MINI CRAFT PAPER WRAPPED BAGUETTE SANDWICHES

Pain bagna, tuna, egg and olive, niçoise style

Caprese, fresh mozzarella, vine ripened tomato, virgin oil, fleur de sel

Jambon beurre, applewood smoked ham and butter

Belgian endive salad, Maytag blue cheese, caramelized walnuts



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MEAT AND POTATOES

Oakwood grilled prime flat iron steak

Fresh tarragon sauce bernaise

Napa Valley red wine sauce

Himalayan pink salt

Rock salt roasted golden potato

Creamed bloomsdale spinach

VEGETABLE GARDEN

"Into the spring vegetable garden", mini vegetables with quinoa, wildflower honey and citrus dressing, served in mini cups

Angus beef slider burger with gruyere, Roquefort, apple-wood smoked bacon, caramelized onions

Canapé with Yukon potato and smoked salmon salad

Craft paper cones of Romaine spears, shaved Parmigiano- Reggiano, Caesar dressing

COASTAL FAVORITES

Mango salad, cherry tomato, long bean, tamarind, wedge lettuce

Crisp vegetables and seared shrimp, favas, peas, artichoke, Virgin oil with yuzu

Butter lettuce cup with salmon, carrot, celery and soya

Free range chicken with lemongrass and sunflower seeds

ANTIPASTI

Fresh herb grissini, asiago crisps

Thyme roasted ciabatta and fresh focaccia with toppings

Vine-ripened tomato, basil, garlic, balsamic, virgin oil

Eggplant caponata

Tuscan white bean purée

Thinly sliced prosciutto and artisan salumi

Fresh bocconcini mozzarella

Rosemary grilled eggplant, marinated roast sweet peppers, grilled summer squash, heirloom tomatoes

Assorted olives marinated with lemon and herbs

Artisan cheese with honeycomb, figs, apricots, and fruit crisps

ARTISAN CHEESE SELECTION

Chefs selections of imported and domestic cheese

Honeycomb, marcona almonds, dried figs, and apricots

Membrillo quince paste, marcona almonds, sundried apricots, fruit bread crisps

DINNER

SILVER 52

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE SELECT ONE

Fuji Apple and Sugar Snap Peas Field greens, hand-torn croutons, green garlic Caesar dressing

Grilled Radicchio Salad Roasted rhubarb, pickled currants, Pepitas, ricotta salata, honey date lemon dressing

Spinach and Kohlrabi Salad Treviso, portobello mushrooms, grilled Persian cucumber, sunflower seeds, shaved aged Cheddar, rhubarb dressing

ENTREE SELECT ONE

Mary's Chicken Anna potatoes, creamed beet greens, ember-roasted asparagus, citrus chicken jus

Savory Dover Sole Baby Artichokes, Fava Beans, Asparagus, Jerusalem Artichoke Purée and Artichoke-Mascarpone Emulsion

Salmon Creamy corn polenta, grilled barbeque onion, buttered jumbo asparagus, blistered Early Girl tomatoes, tomato oil, chive oil

Red Wine Braised Beef Short Rib Ricotta Gnocchi, Bloomsdale Spinach, Ovendried Tomato, Charred Lemon

Flat Iron Potato armadillo, braised leek, bordelaise sauce, garlic scape, compound butter, rosemary

Duet Black Garlic Rubbed New York, Salmon, Green garlic creamy polenta, fava bean succotash, Goose egg béarnaise (\$5 supplement)

Wild Mushroom Risotto Wild mushrooms, mascarpone, green garlic, leeks, baked ricotta, lemon oil, preserved lemon (vegetarian)

DESSERT SELECT ONE

Trio Chocolate Mousse Flourless cake, passion cubes, passion fruit gel

Strawberries and Cream Seasonal berries, apple gastrique, rose water meringue

Milk Chocolate Brownie Milk chocolate chantilly, passion gel, chocolate plaque

Rhubarb Strawberry Tart Crème fraîche chantilly, berry chip, st. germain strawberries

BAR PACKAGES

Patina selections of house beer and wine (2 Hour) \$23 per guest

Well bar service, house beer and wine (2 Hour) \$28 per guest

Premium bar service, house beer and wine (2 Hour) \$36 per guest

BEVERAGE PRICING

Premium Cocktail	\$ 14.00	Domestic Beer	\$ 7.00
Sparkling Wine	\$ 12.00	Juice	\$ 5.00
Well Cocktail	\$ 11.00	Soft Drink	\$ 4.00
House Wine	\$ 10.00	Mineral Water	\$ 4.00
Imported Beer	\$ 8.00		



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GOLD 62

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE SELECT ONE

Strawberry and Rhubarb Salad Frisée, arugula and mizuna, parisienne daikon, pecans, olive oil powder, chervil vinaigrette

Field Greens Salad Lollo rossa, little gems lettuce, pea vines, garnished with roasted fiddle heads, stinging nettle purée, shaved Pepato, shaved radishes

Warm Spring White Asparagus Meyer Lemon Sabayon and Baby Beets

Mushroom Salad Frisée Arugula, shaved daikon, wild mushrooms, Brunet cheese, Banyuls vinaigrette

ENTREE SELECT ONE

California Hybrid Striped Bass Creamy corn polenta, grilled barbeque onion, buttered jumbo asparagus, blistered Early Girl tomatoes, tomato oil, chive oil

Barramundi Green garlic champs, grilled turnips, braised saffron fennel, asparagus, stinging nettle pesto

Ribeye Cap Steak Roasted rosemary fingerling potatoes, sautéed citrus spinach, grilled porcini mushroom, herb jam

Beef Filet Bacon wrapped, forked fingerlings, charred Texas onion, Swiss chard, black garlic demi

Leg of Lamb Sautéed Fiddlehead ferns, green garbanzo hummus, chermoula tomatoes, tzatziki, mint chimichurri

Duet - Beef Filet Mignon and Barramundi, Bone Marrow Crust, Olive Oil Fingerling, Sautéed Chard Greens, Borderlaise Sauce (\$5 supplement)

Grilled Cauliflower Steak Spinach farrotto, peas, Nantes carrots, roasted shallot, cauliflower stem chips, salsa verde (vegetarian)

DESSERT SELECT ONE

Chocolate Cake Rocher Coffee chantilly, cake tuile, chicory meringue

Bread Pudding Caramel sauce, popcorn tuile, brown butter crumble

Passion Tart Italian meringue, citrus confit, dark chards

Tiramisu Sphere Mascarpone chantilly, rum gele, raspberry

Menu items subject to change based upon availability

Add a fourth course (supplement \$10)

Offer three entrées (supplement \$10, pre-count required 7 days before event)

Create a restaurant experience: Allow guests to select the choice of 3 entrées tableside (\$10 supplement)



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SILVER BUFFET 52

Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 30 guests.

STARTER SELECT ONE

Fuji Apple and Sugar Snap Peas Field greens, hand-torn croutons, green garlic Caesar dressing

Grilled Radicchio Salad Roasted rhubarb, pickled currants, Pepitas, ricotta salata, honey date lemon dressing

Spinach and Kohlrabi Salad Treviso, portobello mushrooms, grilled Persian cucumber, sunflower seeds, shaved aged Cheddar, rhubarb dressing

ENTRÉE SELECT TWO

Grilled Mahi Salsa verde, grilled barbeque onion

Grilled hanger Steak Fresh herb chimichurri

Porcini-Rubbed Flat Iron Steak Cipollini onions, sauce bordelaise

Grilled Chicken Caramelized garlic, lemon, light rosemary jus

ACCOMPANIMENTS SELECT TWO

Olive oil smashed potatoes

Braised carrots, fennel, apricot, pistachio

Roast red potatoes with rosemary

Cous cous, gold raisin, almonds, mint

Lemon scented baby spinach

Grilled asparagus with rosemary

SWEETS

Coconut Donut Coconut mousse, desiccated coconut

Opera Jaconde sponge, chocolate ganache, coffee buttercream

Seasonal fruit tart Seasonal fruit, white chocolate chantilly

GOLD BUFFET 62

Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 30 guests.

STARTER SELECT ONE

Strawberry and Rhubarb Salad Frisée, arugula and mizuna, parisienne daikon, pecans, olive oil powder, chervil vinaigrette

Field Greens Salad Lollo rossa, little gems lettuce, pea vines, garnished with roasted fiddle heads, stinging nettle purée, shaved Pepato, shaved radishes

Mushroom Salad Frisée Arugula, shaved daikon, wild mushrooms, Brunet cheese, Banyuls vinaigrette

ENTRÉES SELECT TWO

Wild Isles Salmon Chorizo mussel nage, fennel, tomato

CAB Hanger Steak Shallots, watercress, beef jus

Jidori Chicken Breast Moroccan couscous, apricot, pine nuts, ras el hanout, cucumber-mint raita

Herb Ricotta Agnolotti Parmesan sauce

Forest Mushroom Risotto Carnaroli rice, asparagus, chives, Parmesan (vegetarian)

ACCOMPANIMENTS SELECT TWO

Mashed potatoes, olive oil

Duck fat fingerling potatoes

Forest mushroom risotto

Glazed farmers market vegetables

Grilled asparagus, Parmesan, rosemary

Blistered green beans, Szechuan sauce, pink peppercorns

SWEETS

Hazelnut Chocolate Cake Rocher Chocolate Sponge, Chocolate Hazelnut Glaze

Opera Jaconde Sponge, Chocolate Ganache, Coffee Buttercream

Lemon Tart Raspberry Jam, Lemon Curd, Italian Meringue