



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Continental Cuisine
Served Room Temperature
20 guest minimum

Roasted Summer Squash Ribbon Flatbread

Sliced Watermelon, Feta Cheese, Mint,
and Blueberry Balsamic

Grilled Chicken with Sweet and Spicy Peach Glaze
topped with Grilled Peaches, Summer Corn
and Caramelized Onion

Pink Peppercorn Rubbed Flank Steak
with Fig Salsa, and Balsamic Fig Glaze

Crab Cake Muffins with Lemon Caper Aioli

Farro Diced Summer Vegetables with Lemon Olive Oil,
topped with Goat Cheese Crumbles

Dessert

Coconut Cupcake
topped with Mango Icing
Strawberry Mousse Tower

price per person \$ 28