



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Graduation Grill Drop Off Menu

Minimum 20 Guests

Room Temperature Menu

Dill Biscuits

Summer Garden Salad

Red Leaf, Romaine, and Iceberg Lettuce, with Sunflower Seeds,
Cucumber, Chick Peas, Yellow Beets, Goat Cheese Crumbles,
and Lemon Herb Vinaigrette

Grilled Shrimp Kebabs and Portabello Skewers with
Yellow & Red Pear Tomato Bruschetta with Pesto

Marinated Grilled California Chicken with Sliced Oranges,
Grilled Artichokes, Caramelized Onion Rings, and Lemon Zest
with Homemade Guacamole Dip with Wonton Crisps

Chili Corn Polenta Square with Corn Salsa

Grilled Eggplant Stacks with Fresh Mozzarella, Plum Tomatoes,
and Marinated Fresh Peppers, Drizzled with Olive Oil and Fresh Basil

Dessert

Variety of Housemade Treats
price per person \$28.00