



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 \$30.00