



THE Nourishing CHEFS

APPETIZERS

- **Lamb Lollipop**
Smoked Chile Glaze
- **Summer Rolls**
Toasted Cashews Sweet Chile
Dipping Sauce
- **Seasonal Flatbread**
- **Shrimp Peach Cocktail**
Pikliz (spicy pickled slaw)

SALADS

- **Kale Caesar**
Shaved Granny Smith Apple,
Homemade Vegan Dressing
- **Mixed Green Salad**
Walnuts, Citrus, Baby Beets, Fennel,
Citrus Vinaigrette
- **Greek Salad**
Kalamata Olives, Grape Tomatoes,
Cucumber, Red Onion, Feta,
Lemon Dill Vinaigrette
- **Roasted Heirloom Beets**
Burrata, Citrus, Toasted Sunflower
Seeds

ENTREES *Choose One*

- **Herb Crusted Baked Salmon**
Tomato Basil
- **Grilled Beef Tenderloin**
Chimichurri
- **Linguine With Lobster, Shrimp & Clams**
Chile & Parsley
- **Grilled Pork Loin**
Mango Chutney

- **Roasted Cod**
Aromatic Vegetables- Sun Dried Tomatoes, Kalamata Olives, Fennel

- **Pan Roasted Chicken**
Garlic, Thyme, Onions, Roasted Pepper Sauce

SIDES *Choose Two*

- **Cauliflower “Popcorn”**
Rosemary Parmesan Cheese
- **Grilled Asparagus With Morels**
Garlic & Lemon Zest
- **Roasted Vegetable Medley**
Broccoli, Cauliflower, Carrots, Onions & Peppers (V, GF)
- **Warm Wild Rice Salad**
Cherry Tomatoes, Onions, Peppers, Herbs

- **Ratatouille**
Zucchini, Squash, Eggplant, Onions, Peppers, Tomatoes
- **Creamy Polenta**
Herbs
- **Butternut Squash**
Balsamic & Cayenne Cauliflower Crumbs
- **Brussels Sprouts**
Apples & Herbs

DESSERTS

- **Almond Stuffed Baked Apple**
Warm Bourbon Sauce
- **Caramelized Pineapple**
Barbancourt Reserve Toasted Coconut

- **Flourless No-Bake Brownie**
Grand Marnier Berries (V, GF)
- **No-Bake Raspberry Cheesecake**
(V, GF)