



Dinner Party Menu Selection

Whether you are hosting a cocktail party, business luncheon or wedding reception,
We will help you put together the perfect menu
to please your guests as well as your budget.

~ Brunch ~

Baked Breakfast Platter

Smoked Salmon Cake

Thinly sliced smoked Norwegian salmon layered with German Rye,
dill mascarpone and caper mascarpone

Vegetable Frittata

Local free-range eggs seasonal veggies, basil,
romano & mozzarella cheese frittata

Potato Frittata

Local free-range eggs, potatoes, onions and sharp cheddar cheese frittata

Eggs Florentine

Poached local free range eggs, sautéed baby spinach and mozzarella over 7 grain English muffin

Breakfast Tofu Scramble

Fresh Fruit Salad

accompanied by organic yogurt dip & hemp granola

~ Brunch ~

Roasted Asparagus Salad

Breakfast Potatoes

Prepared with onions and peppers

Springfield Farm Maple Sausage

Vegan Sausage Patties

Pearline Mozzarella Salad

Pearl shaped mozzarella, sundried tomatoes, kalamita olives, parsley, basil, mint and olive oil

Lentil Chèvre Salad

lentils, beets, goat cheese, walnuts & arugula with a balsamic dressing

Black Bean Quinoa Salad

Quinoa, black bean, red pepper, corn salad with lime parsley dressing *vegan

Nicoise Rice Salad

Tuna, organic brown rice, beets, California black olives,
chick peas and marinated artichokes

Zia's Pasta Salad

Organic pasta, carrots, peas, roasted peppers, marinated artichokes,
romano and balsamic, basil dressing

~ Hors d' Oeuvres ~

Raw Spring Rolls

Avocado, carrots, herbs and other veggies in a thin rice paper wrapper with a ginger miso dipping sauce

Crudités

with roasted garlic basil dip

Fruit & Cheese

served with stone ground wheat crackers

Brie and Walnut Cake

Brie layered with walnuts and goat cheese and Gorgonzola filling topped with a port wine glaze and grapes. Served with stone ground wheat crackers

Warm Artichoke and Crab Dip

Served with bread and stone ground wheat crackers

Vegan Crab Dip

Mini Empanadas

Black Bean Sliders

Our famous vegan black bean burgers on a petit multi grain bun with lettuce, tomato and vegan avocado mayo

Blue Cheese Sliders

Prepared with local free range beef and blue cheese on a petit multi grain bun with caramelized onions

Mini Meat balls

Garlic and parmigiano meat balls made with local free-range ground beef from Springfield farms in our marinara sauce

Chicken Satays

free range chicken skewers with a miso peanut dipping sauce

Feta Spinach Balls

Feta Spinach Dip

served with crackers and blue tortilla chips

Warm Vegan Artichoke Dip

Caprese Bruschetta

fresh mozzarella, tomato on toasted baguettes with basil infused olive oil

~ Salads and Appetizers ~

Club Med Salad

Romaine, tomatoes, cucumbers, red onion, olives, marinated artichokes
& feta cheese with Mediterranean red wine vinaigrette

Caribbean Salad

Mesclun lettuce, goat cheese, pears, golden raisins, almonds
and dried papaya with our orange champagne vinaigrette

Farmer's Market Salad

Local and organic lettuce and vegetables of the season
with our citrus or miso vinaigrette* vegan

Mozzarella Caprese

fresh mozzarella, tomatoes, basil and extra virgin olive oil

Caesar Salad

Our eggless dressing with homemade croutons and romaine

Antipasto Platter

mozzarella, tomatoes, grilled marinated vegetables, Artesianal cheese, arugula, olives & salami

~ Sides ~

Zucca Dolce

Roasted assorted seasonal local squash
with caramelized onions and herbs *vegan

Goat Cheese Mashed Potatoes

Roasted Old Bay Potatoes *vegan

Brown Rice Pilaf

organic brown rice with almonds, raisins & parsley *vegan

Sautéed Green Beans

ginger soy sautéed fresh green beans with almonds *vegan

Zucchini Succotash *vegan

Creamed Spinach

Molasses Glazed Baby Carrots *vegan

Sweet Potatoes Gratin

with orange, ginger & pineapple

Ratatouille Gratin

with potato, zucchini, tomatoes & Romano cheese

~ Springfield Farms Carving Station ~

Dijon Pineapple Glazed Ham

local free-range ham from Springfield Farms with fresh pineapple and a dijon rub
served with assorted small rolls & condiments

Espresso Rub Beef Tenderloin

Chianti Roast Beef

Local free-range beef from Springfield Farms marinated in
Chianti with rosemary and garlic

Rock Salt Encrusted Salmon

Salmon roasted under rock salt with lemon and herbs

Cranberry Turkey Breast

Local free-range roasted turkey breast from Springfield Farms
with cranberry glaze and local apples

~ Pasta ~

Fusilli Portobello

organic whole wheat fusilli pasta w/ Portobello mushrooms,
sun-dried tomatoes, onions and parsley *vegan

Four Cheese Baked Pasta

Organic pasta with Romano, mozzarella, gorgonzola and ricotta cheeses

Lasagna

Organic semolina lasagna with tomato, basil, mozzarella, romano and ricotta cheese

Spinach and Béchamel Lasagna

Organic semolina lasagna with spinach and ricotta topped with a rich Béchamel sauce

Miso Pesto Fusilli

organic whole wheat fusilli pasta w/ veggies,
roasted nuts and a miso pesto sauce *vegan

Melanzane al Forno

Individual roasted eggplant filled with organic pasta, tomato,
basil, mozzarella & romano cheese *can be prepared vegan

~ Meat and Fish ~

Salmon Wellington

Wild Alaskan salmon fillet wrapped in phyllo dough served with a dill white wine sauce

Prosciutto Cotto e Fagioli

Slow roasted free range ham from Springfield Farms in Sparks with peas and fava beans

Alaskan Salmon Cakes

Wild Alaskan salmon cakes with spring onions, parsley and potato
served with a roasted garlic/dill aioli and a habanero fruit chutney

Flounder Roulade

Wild caught Flounder fillet with spinach and roasted
garlic topped with a fresh Pomodoro

Almond Encrusted Salmon

Wild Alaskan salmon fillet with an almond crust topped with a basil pesto sauce

Roasted Shrimp Orzo

with tomato, onion, oregano, white wine and feta

Individual Meatloaf

Individual local free-range beef meat loaf
filled with peas and carrots

Pollo Vino Bianco

Free range chicken breast with white wine, shallots and a dash of cream

Stuffed Baked Chicken Breast

Free-range chicken stuffed with spinach, sundried tomatoes & Romano cheese

Vegan "Crab" Cake Dinner

made w/ soy protein & veggies served w/ tartar sauce

Dinner rolls, olive oil and organic butter

~ Dessert ~

Coconut Flan

Made with local free-range eggs and coconut milk accented with fresh fruit

Chocolate Flan

Made with local free-range eggs and dark chocolate accented with fresh strawberries

Dark Cherry and Chocolate Bread Pudding

Baked with honey whole wheat, dried cherries and dark chocolate topped with chocolate ganache

Pineapple Carrot Cake

prepared with organic carrots, fresh pineapple and walnuts and vegan cream cheese icing *vegan

Individual Fresh Fruit Trifle

Sponge cake made with organic whole wheat flour layered with fresh fruit
and pastry cream topped with chocolate ganache

Lemon Zest Cheesecake

made with local free range eggs and topped with blueberry sauce

Individual Crème Brûlée

Chocolate Strawberries

Dipped with Dark Belgian Chocolate *vegan

~ Beverages ~

Bottled Water

Fresh Lemon/Limeade

Iced Organic Green Tea

Fair Trade Organic Coffee

Organic Hot Tea Selection