



CATERING COMPANY

Plated Salads & Appetizers  
Spring/Summer

**Marinated Heirloom Tomatoes with Tomato  
Consommé**

Smoked Ricotta, Saba and Basil

**Verbena Compressed Stone Fruits**

Goat Cheese Croustade, Candied Pecan,  
Frisee, Endive

**Salad Fines Herbes**

Butter Lettuce with Fresh Croutons, Radish,  
Fines Herbes Vinaigrette

**Smoked Mt. Lassen Trout**

Grilled Asparagus, Grapefruit Vinaigrette

**Foie Gras "Tartine"**

Vanilla-Passion Gelee, Buttered Brioche

**Ca. Yellowtail Crudo**

Crispy Prawn Cracker, Green Apple, Cucumber

**Spring Pea Agnolotti**

Meyer Lemon Butter, Fava Leaves, Grana

Plated Salads & Appetizers  
Fall/Winter

**Cinderella Pumpkin Ravioli**

Brown Butter, Pumpkin Seed Praline

**Mushroom and Gruyere Tart**

Sauce Mornay

**Salad of Frisee and Endive**

Goat Cheese, Tangerine, Candied  
Pecans and Campari Vinaigrette

**Cream Of Wild Mushroom and Chestnut Soup**

Spiced Meringue, Crispy Chestnuts

**Crudo of Ahi Tuna**

Parsnip, Apple, Jalepeno

**"Tasting of Winter Vegetables"**

Warm Chestnut Mousse, Hazelnut-Apple  
Vinaigrette

## Plated Main Course

### Spring & Summer

*Accompanied by seasonal vegetables from local farms*

#### **Seared Sonoma Duck Breast**

Honey-Verjus Glaze, Wild Fennel Pollen

#### **Slow Cooked Filet Of Beef**

"Melted" Cippoline, Cabernet Jus

#### **Slow Roasted Salmon Filet**

Grapefruit Beurre Blanc

#### **Grilled Mary's Chicken Breast**

Lemon-Thyme Reduction

#### **"Surf and Turf"**

Slow Cooked Filet of Beef with Butter

Poached Maine Lobster Tail.

Served with a Pink Peppercorn "Beurre Rouge"

#### **Summer Herb Crusted Rack of lamb**

Garlic-Tarragon Jus

#### **Fava Bean Agnolotti**

Truffle Butter, Preserved Lemon, Aged

Pecorino

## Plated Main Courses

### Fall & Winter

(Entrees accompanied by seasonal vegetables from local farms)

#### **Seared Sonoma Duck Breast**

Wildflower Honey Gastrique

#### **Slow Cooked Filet of Beef**

Confit Cippoline, Cabernet Jus

#### **Slow Cooked Mt. Lassen Trout Filet**

Blood Orange "Sabayon"

#### **Chicken & Wild Mushroom "Fricasee"**

Braised in a Creamy Morel Mushroom Sauce

#### **Celery Root-White Truffle Agnolotti**

Pecorino

#### **Pan-Roasted Honey-Nut Squash**

Tahini, Pomegranate Molasses