



**Blossom**  
CATERING COMPANY

**Passed Appetizers**  
*Small*

**Ahi Tuna Tartare**

*Avocado Mousse, In a Crispy "Cigar"*

**Smoked Ricotta "won-ton"**

*Brown Butter Glaze, Crushed Pumpkin Seeds*

**Smoked Niman Ranch Pork Croquette**

*Spiced Strawberry Condiment, Viola*

**Osetra Caviar**

*Yukon Gold Potato Blini, Crème Fraiche*

**Saffron Arancini**

*Preserved Lemon Puree, Fried Parsley*

**Zaatar Chicken Skewers**

*Local Evoo, Tahini-Lime Dipping Sauce*

**Dungeness Crab Croquette**

*Meyer Lemon, Chervil Emulsion*

**Wild Mushroom "Siu Mai"**

*Steamed Dumpling, Lemongrass-Kaffir Sauce*

**Roasted Beef Tenderloin Crostini**

*Caramelized Shallot Aioli, Crispy Tarragon*

**Smoked Trout Roe Cornet**

*Red Onion Crème Fraiche*

**Poppyseed Gougère**

*Lavender Goat Chees Mousse, Baby Arugula*

**Champagne Compressed Melons**

*Prosciutto, Burratta Mousse, Globe Basil  
(Summer)*

**"Cappucino" Of Spring Pea Soup**

*Lemon Foam, Mint Oil*

**Bigger**

**Maine Lobster Rolls**

*Buttered Brioche, Lemon Remoulade*

**Fried Chicken & Waffle Sliders**

*Jalepeno Infused Maple Syrup*

**Heirloom Tomato Parfait**

*Burratta Mousse, Basil Gelee, Savory Granola*

**"Frito Misto" Cones**

*Fried Lemon, Calamari, Lemon Aioli*

**Mushroom & Gruyère Tart**

*Sauce Mornay*

**Baby Lamb Chops**

*"Wild" Mint Chimmichurri*

**Smoked Salmon "Tartine"** *Crème Fraiche, Lemon-Caper Relish*

**Mini Croissant Sandwiches**

*Chicken Salad With Marconas and Grapes*

**Mini Focaccia Sandwiches**

*Heirloom Tomato, Mozzarella, Basil*

**Hummus and Vegetable Flatbreads**

*Seasonal Farm Vegetables, Tzatziki*

**Sea Scallop "Ceviche"**

*Thai Citrus Broth, Kiwi*