



PLATED DINNER

BUTLERED HORS D'OEUVRES

SESAME CRUSTED AHI TUNA MINI TACO

with micro greens & lemon aioli

SHORT RIB & BRIE TARLET

with caramelized onions

ASPARAGUS TEMPURA

with wasabi soy dipping sauce

DINNER

BOSTON BIBB SALAD

hibiscus red wine poached pear, bleu cheese,
balsamic rosemary vinaigrette

PAN SEARED BLACK COD

herbed white wine lemon sauce
served with creamy celeriac puree & tarragon
roasted heirloom purple carrots

ROASTED FILET OF BEEF

mushroom glaze, bleu cheese & crispy fried onions
with creamy celeriac puree & garlic sauteed
spinach

SEARED KING OYSTER

MUSHROOM "SCALLOPS"

ginger scallion oil
with fried cauliflower rice & gingered snap peas

DESSERT

LEMON CREAM PARFAIT

with fresh summer berries &
lavender lemon macaron



BON APPÉTIT
MANAGEMENT COMPANY

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