



A Corporate Gathering Celebration Menu

THE FUNDAMENTALS OF LIFE:

Savory Passed Appetizers Presented to your guests by our Culinary Eye Team on Custom built passing trays..

From Field to Fork: Miniature Purple Potato Croquettes with Spicy Papas Bravas Sauce and Lemon Aioli

-Deep fried purple potatoes with Spicy Smoked Paprika Dressing

Out on the Range: Miniature Impossible Sliders with Caramelized Red Onion and Cheddar on Brioche

-Miniature sliders with cheddar and slow cooked onions

Harvest Basket: Puffed Rice Crackers with Sweet Pea Salsa Fresca and Edible Flowers

Sweet pea puree with citrus and herbs on a house made gluten free cracker

Sweet Earth Shots: Ginger and Lemongrass Carrot Bisque with Spiced Coconut Foam

-Sweet and savory carrot soup with a whipped foam top

*Fishermans Catch: Spicy Salmon and Cucumber Ceviche on Corn Crisps with Pickled Chilies
Salmon tartar with chili and olive oil*

CAMP CHEF

SAVORY CHEF STATIONS AND PASSED SMALL PLATES: CHOOSE 4

THE TIDE CHART

Sustainably sources seafood offerings.

Local and Sustainable Chowder served in Boudin Bread Bowls (Vegetarian Chowder Available)

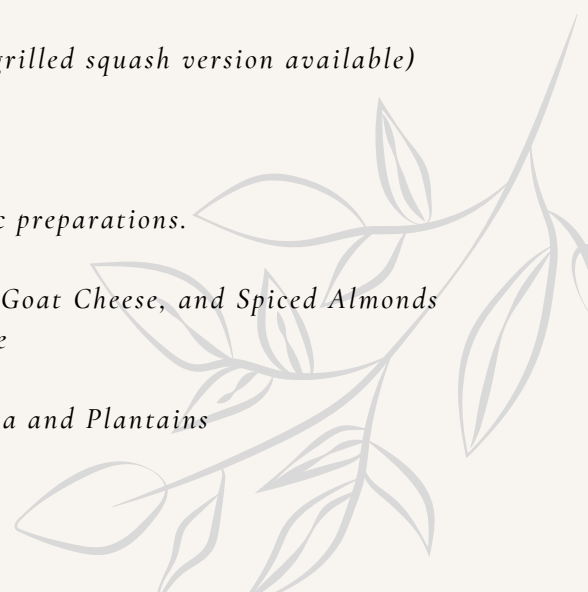
Monterey Po Boys with Tangy Carrot Slaw (vegetarian Slaw and grilled squash version available)

FUTURE ALMANAC

Chefs tasting counter of classic and not so classic preparations.

*Savory Chef Plate of Dehydrated Apricots, Roast Peach, Marinated Goat Cheese, and Spiced Almonds
with a Fermented Berry Vinaigrette*

Citrus Braised Jackfruit or Sietan over Spiced Masa and Plantains





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MRE- Meals ready to eat..

MRE (meals ready to eat) are utilized by both military and space applications as easily prepared and eaten bagged dinners. This station presents our version of MRE. Bagged and cooked by immersion circulators from large glass tanks, guests can select their mystery dinner for our chefs to pull from the water baths and serve with edible floral garnish.

Slow roasted sweet yams, charred pepper succotash, jalapeño marmalade, quinoa.

Adobo Braised Chicken, Hearty Beans, Carrots

CAMPING MEALS:

*-Miniature Pot Roasts with Mashed Potatoes and Gravy or
Crispy Chicken with Baby Carrots and Peas*

or

-Quinoa and Beet Fritter over Mashed Potatoes

SWEETNESS:

-DONUT STATION-

Assorted Donuts and Donut Holes

-FRENCH MACARONS-

Assortment of Flavors Such as...

Chocolate, Coconut, Cassis, Lemon, Pistachio and Raspberry