

DINNER IN THE ORCHARD

REFRESHMENT STATION

FLAVORED WATERS

Choose from a variety of refreshing waters at a refreshment station for your guests

PASSED APPETIZERS

STEAK & CHIP

Seared rare steak slice on a crispy house made potato chip

** Topped with horseradish and chive crema, and tomato chutney **

PORTABELLA & CHIP

Sautéed mushroom slice on a crispy house made potato chip

** Topped with horseradish and chive crema, and tomato chutney **

AVOCADO SPRING ROLLS

Vietnamese style fresh spring roll with avocado and veggies.

HOUSE CURED SALMON

On a brioche coin with dill creme fresh

SWEET & SOUR SHRIMP FRITTERS

Flavors of Asia in a fried bite

** With spicy mayo and sweet soy. Vegetarian version available **

SWEET & SOUR VEGGIE FRITTER

Served with a sweet soy and chili aioli dipping sauce

MEDITERRANEAN APPETIZER STATION

MEDITERRANEAN MEZZA & CROSTINI BAR

Guests choose from a variety of Mediterranean favorites including stuffed grape leaves, pita chips, hummus, baba ganoush, and also top their own olive oil toasted crostini with a variety of toppings: 3-olive tapenade, red pepper & artichoke tapenade, and bruschetta

SALAD COURSE

THE ORCHARD SALAD

Organic baby field greens, with baby artichokes, asparagus, and from the orchard - avocado, and tangerine supremes. Topped with toasted pine nuts. Dressed with house made green goddess or Meyer lemon thyme vinaigrette.

PLATED DINNER SERVICE

CORNISH GAME HEN W/KUMQUAT GASTRIQUE

½ Roasted hen, infused with aromatics and glazed with a kumquat gastrique

** Served with a wild rice blend and wilted spinach **

SPINACH AND ARTICHOKE STUFFED PORTOBELLO MUSHROOMS

Fresh herbs and sun dried tomatoes

** Vegetarian Dinner **

DESSERT

S'MORES CUP BAR/S'MORES STATION

*A display of graham cracker cups, filled with chocolate ganache and a brûléed marshmallow top -
Displayed around our flame grill with traditional DIY s'mores components and skewers so guests can choose to grill their own*

** S'mores cup flavors include: Dark & milk chocolate, salted caramel, peanut butter cup, and red velvet **

BEVERAGES

*Full Bar - A Taste of Gourmet will supply, mixers, ice, flat and sparkling water, and garnishes. The Client will supply all
liquor, wine, and beer.*

SIGNATURE COCKTAIL

Spiked Country Lemonade and Peach Spritzer