



The world class caterer with the local address

CATERING AND SPECIAL EVENTS



Seared sablefish

Seated Four Course Luncheon

First Course

Garden crudité's

fresh crisp organic vegetable sticks presented in a martini glass with herb and organic yogurt dip

Appetizer

Trilogy of tomato salad

with avocado oil, reduced aged balsamic and Szechuan Parmesan crisp

Entrée

Seared sablefish

on a sticky rice cake with shiitake mushrooms and fava beans finished with a miso apple broth poured tableside by a server



Lemon sorbet

Dessert

Lemon sorbet

with seasonal fresh berries finished with a splash of sparkling wine