

TO START

SMALL BITES

Compressed and Smoked Pear Crostini
cashew-mascarpone, hot-honey drizzle & fried rosemary
vegan | contains nuts

Pumpkin Seed Crusted Ahi Tuna*
on corn crisps with cilantro-lime aioli
gluten-free | dairy-free

Grilled Chicken Brochettes
pickled red onions, morita sauce & queso fresco
gluten-free

Beets and Brie Skewers
arugula, toasted walnut crumbles & honey-balsamic dressing
vegetarian | contains nuts

Whatcom Blue Cheese Tenderloin Steak Skewers
gluten-free

Slow-Braised Pork Bao Bun Sliders
five-spice plum sauce, Kewpie mayo, pickled cucumbers, scallions & cilantro
dairy-free

Cranberry Whipped Feta Dip
orange-honey drizzle, toasted pistachios & rainforest crackers
vegetarian | contains nuts

**chef required item*

SIDES

BUFFET | FAMILY STYLE

Sumac Roasted Root Vegetables
vegan | gluten-free

Pumpkin Risotto Cakes
vegetarian | gluten-free

Thyme Roasted Baby Rainbow Carrots
vegan | gluten-free

Herbed Millet Cakes
vegetarian | gluten-free



BUFFET | FAMILY STYLE

SALADS

Baby Gem Lettuce with Green Goddess Dressing
carrot ribbons, roasted fennel, shaved pecorino & spiced pepitas
vegetarian | gluten-free

Shaved Brussels Sprout Salad with White Balsamic Vinaigrette
roasted delicata squash, compressed pears & puffed sorghum
vegan | gluten-free

Fall Harvest Quinoa and Red Garnet Yam Salad
sumac roasted carrots, tahini vinaigrette, kale & toasted sunflower seeds
vegan | gluten-free

ENTRÉES

Pan-Seared Herbed King Salmon with Spanish Romesco Sauce
gluten-free | dairy-free | contains nuts

Pecan-Crusted Chicken Breast with Sweet Mustard Drizzle
over braised harvest greens
gluten-free | contains nuts

Bourbon Braised Beef Cheeks
with shoyu date-vinegar sauce
gluten-free | dairy-free

Fall Harvest Cabbage Roll
savoy cabbage, quinoa, garnet yams, roasted parsnips, lentils, kale
& vegan brown-butter vinaigrette
vegan | gluten-free

DESSERTS

Spiced Pear Tart
almond frangipane & whipped crème fraîche
vegetarian | contains nuts

Cranberry-Apple Upside Down Cake
with candied ginger crème anglaise
vegetarian

Caramel Mascarpone Mousse
gingersnap cookie base with vanilla bean tuile
vegetarian



photo by Matthew Land Studios

PLATED

SALADS

Roasted Beet and Burrata Caprese
basil leaves, frisée, candied pecans & white balsamic drizzle
vegetarian | gluten-free | contains nuts

Baby Gem Lettuce with Green Goddess Dressing
carrot ribbons, roasted fennel, shaved pecorino & spiced pepitas
vegetarian | gluten-free

Shaved Brussels Sprout Salad with White Balsamic Vinaigrette
roasted delicata squash, compressed pears & puffed sorghum
vegan | gluten-free

Fall Harvest Quinoa and Red Garnet Yam Salad
sumac roasted carrots, tahini vinaigrette, kale & toasted sunflower seeds
vegan | gluten-free

ENTRÉES

Pan-Seared Herbed King Salmon with Spanish Romesco Sauce
sumac-roasted root vegetables & herbed millet cake
gluten-free | contains nuts

Pecan-Crusted Chicken Breast
pumpkin risotto, braised harvest greens & sweet mustard drizzle
gluten-free | contains nuts

Bourbon-Braised Beef Cheeks
fall parsnip-potato purée, roasted baby rainbow carrots & sunchoke chips
gluten-free

Fall Harvest Cabbage Roll
savoy cabbage, quinoa, garnet yams, roasted parsnips, lentils, kale,
vegan brown butter vinaigrette & carrot purée
vegan | gluten-free

DESSERTS

Spiced Pear Tart
almond frangipane, whipped crème fraîche, brûléed figs & almond crumble
vegetarian | contains nuts

Cranberry-Apple Upside Down Cake
candied ginger crème anglaise & sugared cranberries
vegetarian

Caramel Mascarpone Mousse
gingersnap cookie base with vanilla bean tuile & caramel sauce
vegetarian

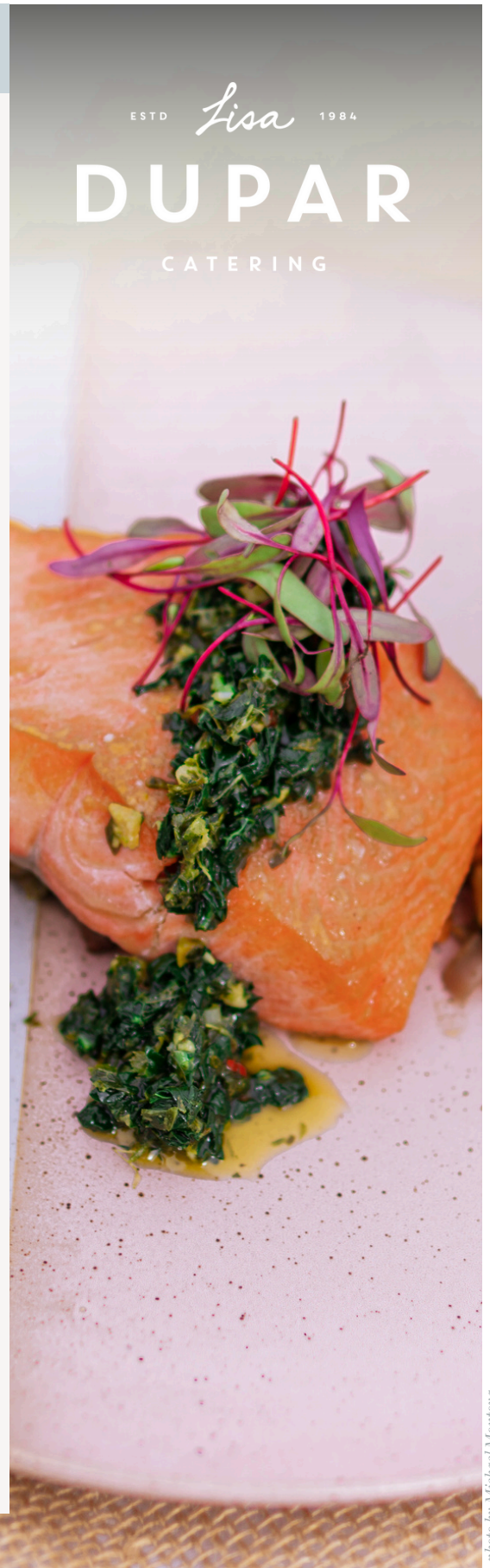


photo by Michael Montoya