

KALEIDOSCOPE

A MOVEABLE FEAST

SAMPLE COCKTAIL RECEPTION

FRENCH COUNTRY TERRINE

local pork with pistachio, apple butter, house-made toast & gherkin

RICOTTA & GARLIC POLENTA CAKE

Pinot-braised beef short rib, rutabaga caponata

CHURRASCO CUP

butter pastry, crema, shaved pork tenderloin, corn salsa, watermelon radish

CRÉPE

red fife crêpe, duck confit,

TOSTADA

crisp hand-made tortilla, smashed avocado, spicy butter beans, pico, queso fresco

SOUP SHOOTER

velvety cauliflower bisque, salted rim, smoked chili oil

CORN DOG

Ontario duck rilette, sour cherry ketchup

FRENCH TARTINE (vegetarian)

house-baked sourdough, California black olive tapenade, ripe Camembert, County spring honey

BUTTER LETTUCE WRAP

8-spice grass-fed tenderloin, Port-braised mission figs

LAKE PERCH & CAPER LOLLIPOP

classic remoulade

TUNA POKE

buckwheat blini, nori, toasted sesame, scallion



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ALMOND & CINNAMON HORCHATA (vegan)

sweet orange-scented rim, edible flower

CROQUETTE (vegetarian)

caramelized Vidalia onion, Gruyere cheese, rouille

CORN & ONION HUSH PUPPY (vegetarian)

pickled jalapeños, aged cheddar, black onion seed, tamarind chutney

TWO-BITE ARANCINI (vegetarian)

wild mushroom & truffle, parmesan risotto, mozzarella stuffed, classic marinara

BURGER SLIDERS

assorted varieties & garnishes, house-baked brioche buns

KOREAN BLINI

crisp lettuce leaf, Korean braised short rib, local kim chi

GRILLED SHRIMP & PINEAPPLE SKEWER

firecracker marinade, mango-citrus vinaigrette

FENNEL-CRUSTED BEEF TENDERLOIN

in a roasted baby potato, port-cherry reduction, miso aioli

SPANAKOPITA (vegetarian)

fresh spinach, local cheese in a flaky bundle

RED LENTIL QUENELLE (vegetarian)

spicy red lentils & bulgur, served in a lettuce cup with herb-yogurt dressing

OPEN FACE GRILLED CHEESE (vegetarian)

house-baked challah, local cheese, grilled peach, orchard fruit catsup, County honey



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MINI FALAFEL PITA (vegan)

house-baked pita, crispy falafel, edamame hummus, pickled cabbage, tahini

TEMPURA CAULIFLOWER FLORETS (vegan)

pink peppercorn aioli drizzle

**the above menu, components and prices are subject to change and are based on availability of ingredients*

