

Mains- Half Trays Feed 8 Full Trays Feed 18

Air -

Lemon Thyme Pan Roast Skin On Breast +
Spring Vegetables - gf/df

Sticky Lime & Coconut Chicken + Honey +
Rhubarb & Cucumber Salsa - gf/df

Chimichurri Grilled Chicken +
Avocado & Grape Tomato Salsa - gf/df

Summer Ratatouille Chicken + Zucchini + Yellow Squash +
Eggplant + Red Onions + Blistered Grape Tomatoes +
Garlic Confit - gf/df

Cajun Grilled Chicken - Sweet Potato + Corn + Black Bean
+ Pineapple Salsa - gf/df

Panzanella Grilled Chicken + Heirloom Tomatoes + Cucumbers +
Red Onions + Capers + Basil + Parsley + Oregano + Grilled Bread
+ Red Wine Vinaigrette - df

Mediterranean Salsa Verde Grilled Chicken + Jersey Peaches &
Multi-Colored Toy Box Tomato Salsa - gf/df

Balsamic Grilled Chicken - Grape Tomato + Sweet Red Onion +
Fresh Basil Salsa + Balsamic Gastrique - gf/df

Half Trays \$80 Full Trays \$155

Sea -

Grilled Miso-Soy Salmon + Thai Cucumber & Jalapeno
Salsa + Brown Rice - df- \$110/\$215

Citrus Honey Ginger Cedar Plank Grilled Salmon +
Avocado Salsa - gf/df- \$110/\$215

Grilled Spiced Red Snapper + Mango & Red Onion
Salsa- \$150/\$300

Brazilian Adobo Spiced Tuna +
Avocado & Jalapeno Salsa + Plantain Crisps - gf/df-
\$240/\$475

Grilled Salmon + Summer Corn & Tomato Salad +
Zucchini Ribbons + Za'atar Dressing - gf/df- \$110/\$215

Gulf Shrimp + Fregola + Grape Tomato + Baby Spinach +
Kalamata + Lemon Dill - df- \$110/\$215

Seared Tuna + Citrus Gremolata + Tomato & Corn Salsa -
gf/df- \$240/\$475

Land -

Grilled Chipotle Flank Steak + Chimichurri + Grilled Asparagus + Tomato, Corn & Avocado Salad - gf/df- \$280 Platter

Braised Grass Fed Boneless Beef Short-Ribs + Carrots + Cipollini Onions- \$190/\$375

Wild Garlic & Herb Crust Beef Tenderloin + Charred Broccolini + Grilled Scallions + Green Sauce #5 - gf/df- \$425 Platter (6 LB. Average)

Lemongrass, Garlic & Cilantro Marinated Pork Tenderloin + Vietnamese Peach Relish - gf/df- \$85/\$160

Primavera Pork Tenderloin + Zucchini + Yellow Pepper + Asparagus + Tomato + Pickled Red Onions + Balsamic + Oregano - gf/df- \$85/\$160

Herb Roast Pork Tenderloin + Bacon & Onion Jam + Rainbow Swiss Chard - gf/df- \$85/\$160