

# kindred spirits

CATERING & EVENT PLANNING



## Tasting plates

(all items served in cosmo/ martini glasses or mini plates/bowls)

Organic beef tenderloin, lobster studded mashed potatoes, scallions, braised cipolini onion, ancho glaze  
\$9.50

Seared scallop, lime-pineapple foam, mango salad  
\$9.50

Rice noodles, mango, scallion, lemongrass-ginger shrimp, spicy mussels, grilled calamari, sweet and sour mirin vinaigrette  
\$9.50

Panko crusted Japanese eggplant, lobster, corn-roast garlic salsa  
\$10.50

Sweet potato pakoras, butter chicken, mango chutney, raita  
\$7.25

Seared salmon medallion on golden onion and gorgonzola potato mash with olive and basil emulsion  
\$7.25

Roast Muscovy duck breast with fig - balsamic glaze and scalloped potato  
\$8.50

Curried scallops and rock shrimp, ginger-coconut risotto, crispy pappadom  
\$10.50

Shellfish risotto, mussels, shrimp, scallops, clams  
\$9.50

Honey glazed quail, caramelized fennel, tangerine marmalade  
\$10.50

Lamb chop, cumin scented eggplant, harissa, cilantro crème fraiche  
\$9.50

Wild mushrooms, lentils, bison sausage, mustard aioli  
\$9.50

Oven roasted beets, goat cheese, tangerine marmalade, spicy walnuts  
\$7.25

Osso bucco on mushroom risotto with braised rapini  
\$8.50

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Grilled ancho chicken, baby romaine, prosciutto, light avocado Caesar dressing, micro croutons  
\$7.25

Ginger steamed halibut, coriander polenta, grilled pineapple salsa, red curry foam  
\$9.50

Lobster tail, mango salad, Serrano ham, passion fruit, coconut-tamarind dressing  
\$10.50

Roast sea bass, baby squid, prosciutto, navy beans, and saffron-tomato broth  
\$9.50

Roast duck breast, forbidden black rice, oyster mushrooms, honey-kumquat marmalade  
\$9.50

Tuna nicoise, light anchovy dressing, poached quail egg, haricots vert, oven roasted grape  
tomato, sundried olives, basil vinaigrette  
\$9.50

Asparagus spears, truffle oil, black olive foam  
\$7.50

Crab salad, smoked salmon, radish, tomato, assorted cress, mustard vinaigrette  
\$7.50

Assorted roast beets, wild mushrooms, ricotta, lemon oil  
\$7.25

Dates, goat cheese in phyllo, baby romaine, arugula cress, walnut vinaigrette  
\$7.25

Saffron risotto, orange, preserved lemon, nicoise olives  
\$7.25

Lamb chop, rutabaga puree, prune-rhubarb compote  
\$9.50

Tuna tartare, charred eggplant puree, preserved lemon, spicy mint oil, tangerine, olive  
\$9.50