

The Sequoia Kitchen ~ Welcome Dinner Menu



Chill and Connected [Instagram Inspiration]

California Fresh Grillin' Fare Menu

Beverage choose one:

Fresh Lemonade with your choice of flavor: lavender, strawberry or lemon lime

Starters, choose one:

Chips, salsa, guacamole

Fresh simple crudite with ranch and hummus (carrots celery, cucumbers, and red bell pepper)

Pickled vegetables, fresh made pickled vegetables served in mason jar

Mains, choose two:

Grilled Portobellos with a chimichurri drizzle

Assorted Sausages, vegan option, with all the fixings

Grilled Chicken, thighs and legs (bone in) and or boneless breasts grilled and served with house made BBQ sauce

Grilled Tri Tip served with house made BBQ sauce

Fried Buttermilk Chicken, thighs, legs and breasts

Baby back pork ribs, slow cooked and grilled with house made BBQ sauce

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Sides, choose three:

Fresh watermelon cubes, feta chunks served on a bed of butter greens with a honey lime dressing

Organic Strawberry slices, spiced pecans, feta tossed with mixed spring greens and baby spinach with a maple infused vinaigrette

Sequoia's own Kale salad, fresh organic kale, pickled onions, seeds and fresh avocado marinated lemon bragg olive oil dressing

Caesar Salad, torn crisp romaine with house made garlic seasoned croutons, and caesar style dressing

Very veggie salad, romaine and spinach, cherry tomatoes, red bell pepper, red onion, cucumber served with ranch and honey mustard dressing

Corn souffle, moist cornbread that has extra fresh corn, honey and butter baked in.

Artisan Marbled Potato salad, organic tri color baby potatoes with herbs, and a dijon vinaigrette.

Grilled plattered vegetables, zucchini, yellow squash, red onion red bell and eggplant

House made macaroni and cheese, with creamy 3 cheese sauce, and a light toasted bread crumb topping

Rainbow pasta salad with fresh broccoli, black olives, cherry tomato halves, carrots and green onions tossed with a flavorful italian herbed vinaigrette

Broccoli salad fresh broccoli crowns, raisins, chopped pecans and red onion tossed with a lightly sweet creamy dressing

Orzo salad with plump orange infused cranberries, sliced almonds, parsley and cubed squash in a lightly sweet vinaigrette

Grilled Asparagus with fresh garlic platter, whole spears roasted with salt and garlic

Grilled Corn on the Cob with a subtle spicy dry rub and lime juice and cotija cheese

Traditional Baked Beans with diced bell peppers and a smoky sweet brown sugar tomato sauce

Dessert menu, choose one:

Apple Pie with vanilla ice cream

Fresh baked chocolate chip cookies

House made belgium chocolate brownies

Ice cream bar, choose three flavors of ice cream, served with a do it yourself fixings bar that includes fresh sliced strawberries, bananas, blueberries, chopped nuts of your choice, whip cream, sprinkles

Key lime mason jar pies, a graham cracker crust, and topped with fresh whipped cream

Most menu items can be made gluten free, some vegan. Menu is flexible and can be adjusted to suit your tastes and needs. Menu is served buffet style, staffed and replenished as necessary. Your Ideas are most welcome!