

MENU FOR RECEPTION DINNER

HORS D'OEUVRES

Choose three:

Caprese Skewers

Prosciutto Wrapped Asparagus

Italian Sausage Stuffed Crimini Mushrooms

Spinach Parmesan Stuffed Crimini Mushroom

Chicken Satay Skewers with peanut dipping sauce

Moroccan Chicken skewers with Tzatziki

Balsamic Glazed Onion Feta Filo Cups

Mini Quiches assorted flavors

Housemade Meatballs with a variety of sauces

Upgrade to [OR CAN COUNT AS TWO APPETIZERS]:

Elaborate Cheese display on a Redwood Plank, many artisan cheeses, fresh organic fruits, dried fruits, nuts, olives, crackers, hummus, housemade jam, and charcuterie if preferred

Table Starters

Choose one:

Fresh Bruschetta with Toasted Crostini

Artisan Rolls and fresh whipped butter

Sliced Baguette and olive oil and balsamic vinegar

Salad Course

Choose one:

Roasted Red and Yellow Beets on organic spring greens with toasted walnuts and feta

Organic Field Greens with fresh organic strawberries, candied pecans and feta

Caprese with heirloom tomatoes on greens

Caesar Salad with housemade croutons and shaved parmesan

Sequoia's own Organic Kale salad with pickled onions, avocado and seeds

Organic Spring Greens with sliced avocado, toasted almonds, and goat cheese crumbles

Entree Options

Pick two or upgrade to three:

LAMB: Moroccan Lamb Tagine

CHICKEN: Tarragon Butter Pan Seared Chicken Breasts

CHICKEN: Pesto Burst Cherry Tomato Garlic Chicken Breasts

CHICKEN: Chicken Breasts with Artichoke & Mushroom

CHICKEN: Roasted Chicken Thigh and Leg with seven spice rub

SALMON: Poached Salmon with garlic butter lemon thyme cream sauce

SALMON: Meyer Lemon Relish on pan Seared Salmon

SALMON: Teriyaki Salmon with sesame seeds and scallions

SALMON: Baked Salmon with cherry tomatoes and olives

SALMON: Pesto Macadamia Crusted Roasted Salmon

SALMON: Garlic Lemon Butter Poached Salmon

BEEF: Slow Cooked Brisket with grilled onions

BEEF: Grilled Tri Tip with housemade chimichurri

BEEF: Grilled Flank or skirt steak with chimichurri

VEGETARIAN: Pesto three cheese Tortellini with Toasted Walnuts

VEGETARIAN: Stuffed Portabella with fresh herbs

VEGETARIAN: Eggplant Caponata

VEGETARIAN: Yellow Potato Cauliflower Curry

Starch Selections

Choose one:

Moroccan Wedding Rice

Wild Rice with Grapes and Almonds

Saffron Rice with Citrus Zest and herbs

Curried Quinoa

Scalloped Potatoes made with Smoky Gruyere Cheese and Leeks

Roasted Baby Marbled Potatoes with Rosemary and garlic

Creamy Cheese Polenta with herbs

Three Cheese Baked Pasta

Vegetable Sides

Choose one:

Sequoia Roasted Rainbow Organic Vegetables

Roasted Asparagus Spears

Roasted Eggplant spears with pom seeds

Seared Broccolini with garlic

Roasted Cauliflower with Toasted Hazelnuts, Lemon Zest, Parsley, and Garlic Confit

Roasted Ginger Carrots and Herbs

Green Beans with Almonds

Roasted baby Potatoes, carrots and sweet potatoes with herb