

# 2022 MENU FOR RECEPTION DINNER

## HORS D'OEUVRES

### Choose three:

Caprese Skewers

Prosciutto Wrapped Asparagus

Deviled Eggs with a variety of toppings

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

Frozen Watermelon Skewers

Arancini three cheese and fresh herbs

Fresh Thai Spring Rolls with peanut dipping sauce

Mini Quiches assorted flavors

Shrimp Skewers with cocktail sauce

Chicken and waffle bite with honey maple drizzle

Curried Chicken Salad in lettuce cup

Housemade Meatballs with a variety of sauces

Deep Dish mini pizza tart

Upgrade to:

Elaborate Cheese display, 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

Fresh Flash Pickled Vegetables

## **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

Burrata cheese and pickled nectarine, red onion on greens

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

## **Entree Options**

### **Pick two or upgrade to three:**

Moroccan Lamb Tagine

Tarragon Butter Pan Seared Chicken Breasts

Pesto Burst Cherry Tomato Garlic Chicken Breasts

Artichoke Mushroom Chicken Breasts

Roasted Chicken Thigh and Leg with seven spice rub

Poached Salmon with garlic butter lemon thyme cream sauce

Pesto Macadamia Crusted Roasted Salmon

Garlic Lemon Butter Poached Salmon

Meyer Lemon Relish on pan Seared Salmon

Teriyaki Salmon with sesame seeds and scallions

Baked Salmon with cherry tomatoes and olives

Slow Cooked Brisket with grilled onions

Grilled Tri Tip with housemade BBQ sauce

Grilled Flank or skirt steak with chimichurri

California Tri Tip with housemade bbq sauce

Butternut Squash Ravioli with browned Butter Crispy sage and wild mushrooms

Pesto three cheese Tortellini with Toasted Walnuts

Stuffed Portabella with fresh herbs

Eggplant Caponata

Yellow Potato Cauliflower Curry

## **Starch Selections**

### **Choose one:**

Moroccan Wedding Rice

Curried Quinoa

Wild Rice with Grapes and Almonds

Roasted Baby Marbled Potatoes with Rosemary and garlic

Creamy Cheese Polenta with herbs

Saffron Rice with Citrus Zest and herbs

Scalloped Gruyere Potatoes and leeks

Mashed Garlic Potatoes

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 Lemon Zest, Parsley and Garlic Confit with Toasted Hazelnuts

Roasted Ginger Carrots and Herbs

Green Beans with Almonds