



---

SPRING + SUMMER - 2022

## Tapas

### FISH + SEAFOOD

- Oyster's on the Half Shell {Peter's Point, Island Creek, Kumamoto, Bluepoint - Market Availability}  
\* Compliments - Classic Mignonette, | Jalapeno, Ginger + Lime | Horseradish | Lemon | Hot Sauce
- Caviar on Blini served with Creme Fraiche, Lemon & Scallions
- Tuna Poke in Wonton Cups
- Seared Tuna with Miso Vinaigrette
- Sashimi Tuna with White Soy, Ginger, Sesame Yuzu + Baum Sesame Crack
- Salmon Sashimi with Horseradish, Aioli, Green Onions + Lemon
- Salmon Sashimi with Jalapeno, Roasted Garlic, Sesame Crack + Scallions
- Yellowtail Sashimi with Citrus Chile, Olive Oil + Cilantro
- Flounder Sashimi with Dry Miso
- Nobu's New Style Sashimi
- Sous Vide Scallop Sashimi with Grapefruit, Yuzu + Microgreens
- Shrimp Ceviche with Corn Chips
- Honey Dew + Lox Skewers
- Lobster Roll Sliders
- Shrimp + Mango Spring Rolls with Sweet Thai Chili Sauce
- Grilled Shrimp Cocktail with Tomato, Horseradish + Lime Cocktail Sauce
- Grilled Shrimp Cocktail with Fresh Chili Hot Sauce
- Fettunta Trout Spread, Dill + Lemon Zest
- Crab Cakes with Cocktail Aioli Sauce
- Bacon wrapped Scallops with Spicy Aioli Sauce
- Steamed Mussels with Chorizo & Arugula with Fettunta
- Steamed Mussels in Thai Curry Sauce with Grilled Naan

### MEAT + POULTRY

- Charcuterie Board served with Jams of Roasted Red Pepper & Fig | Pickled Vegetables | Crudités  
+ Assortment of Gourmet Crackers
- Garlic + Rosemary Grilled Lamb Lollipops
- Mirin + Soy Pork Belly Sliders with Kimchi Slaw
- Skewer of Cantaloupe, Prosciutto, Mozzarella & Basil with Fleur de Sel + Balsamic Reduction
- Prosciutto wrapped Jalapeno + Goat Cheese Poppers
- Apple + Ginger Braised Pork Shoulder Sliders with Apple Slaw
- Buffalo Meatballs with Tomato Confit + Basil
- Beef, Sweet Potato & Pea Samosas with Herb Chimichurri
- Chicken Satay with Thai Basil + Cilantro
- Chicken Wings with Three Sauces
- Fried Chicken Spring Rolls with Sweet + Tangy Sambel
- Deviled Eggs with Crispy Prosciutto + Chives

## CHEESE + CROSTINI + PIZZA

- Fried Jalapeño + Goat Cheese Poppers
- Prosciutto & Goat Cheese wrapped Asparagus
- Avocado Toasts with Garlic-Chili Crack
- Melted Havarti, Apples + Mustard Toast
- Crostini with Goat Cheese, Grilled Asparagus, Lemon Zest + Balsamic Glaze
- Fettunta with Fresh Mozzarella, Tomatoes + Pesto
- Fettunta with Ricotta, Feta, Peas + Mint
- Fettunta with Ricotta + Tomato Jam
- Mushroom Toast
- Charred Crostini with Warm Goat Cheese, Roasted Beets, Figs + Mache with Apple - Mustard Dressing
- Crostini with Bacon Bourbon Fig Jam, Goat Cheese + Microgreens
- Cheese Board served with Jams of Roasted Red Pepper & Fig | Pickled Vegetables | Crudités + Assortment
- Pan Fried Feta with Thyme + Marinated Olives
- My Dad's Cheese Stuffed Tomatoes with Burrata, Hard Herbs + Panko
- Spinach + Feta in Phyllo Paper
- Campfire Grilled Cheese with Tomato Soup
- Pizza Pomodoro Crudo
- Pizza with White Mushrooms, Gruyere + Basil Oil
- Pizza with Asparagus, Prosciutto + Goat Cheese
- Pizza with Italian Sausage, Fennel, Fresno Pepper + Ricotta
- Pizza with Chorizo + Kale

## VEGETARIAN | VEGAN

- Dipping Station - Lemony Lentil & Chickpea Hummus, Cucumber & Herb Tzatziki served with Crudités + Pita
- Deviled Eggs with Crispy Shallots + Chives
- Fresh Vegetable + Mango Spring Rolls with Peanut-Soy Dipping Sauce
- Roasted Cauliflower with Garlic, Parsley + Vinegar
- Wine Braised Hazel Dell Mushrooms with Spanish Paprika, Tomato + Olives with Fettunta
- Potato Latkes with Apple Sauce + Sour Cream
- Avocado Toasts with Garlic-Chili Crack
- White Bean + Sofrito Toast
- Steamed Artichokes with Butter + Sea Salt
- Blistered Shishitos with Sesame + Soy
- Artichoke + Kale Dip with Crudités + Pita Chips
- Edamame Potstickers with Sweet Soy + Scallion Sauce
- Naan with Vegan Saag + Ginger Buttered Tomatoes
- Curried Hummus with Peas served with Crudités
- Beet Tartar with Ponzu with Wonton Chips
- Vegetable Ceviche
- Edamame Wontons

## Salads

Simple Green Salad with Apples, Pears & Red Onion with Honey-Miso Vinaigrette

Simple Green Salad with Carrot-Miso Vinaigrette

Simple Salad with Cucumbers, Radishes + Baum Supply Sesame Crack with Sesame-Ginger Vinaigrette

Field Greens with Pickled Beets, Grapefruit, Radishes, Shallots, Candied Pecans + Goat Cheese with Citrus-Shallot Vinaigrette

Field Greens with Peaches, Blueberries, Sweet Corn, Radishes, Pistachios + Shaved Romano with Basil Vinaigrette

Butterhead Salad with Asparagus, Peas, Corn, Pickled Red Onion + Garlic Croutons with Creamy Dill Dressing

Crunchy Colorado Greens with Lemon, Olive Oil + Sea Salt

Butterhead + Endive with Grilled Pears, Gorgonzola, Hazelnuts + Mustard Vinaigrette

Avocado, Grapefruit + Fennel Salad with Ginger-Grapefruit Vinaigrette

Vegan Caesar Salad with Grilled Grape Tomatoes, Mushroom "Bacon", Shallots + Croutons

Rustic "New Style" Caesar with Grilled Romaine

Shaved Zucchini with Tomatoes + Mozzarella

Tuscan Kale Salad with Fennel, Radish + Ricotta Salata

Massaged Kale with Watermelon Radishes, Marcona Almonds, Quinoa + Parm with Lemon, Sea Salt + Olive Oil

Arugula with Nectarines, Burrata + Sesame Krak with Pomegranate Vinaigrette

Arugula with Blistered Cherry Tomatoes, Grilled Artichokes, Pine Nuts + Burrata

Arugula with Watermelon, Radishes, Pickled Shallots & Feta with Mint & Fleur de Sel

Heirloom Tomatoes & Mozzarella Marinated in Olive Oil with Basil & Balsamic Reduction

Tomato Salad with Feta + Pistachios

Tomatoes with New Style Oil

Spinach with Beets, Mint, Candied Pecans + Goat Cheese with Balsamic-Champagne Vinaigrette

Spinach Salad with Cherry Tomatoes Castelvetrano Olives, Feta + Pine Nuts with Honey-Garlic Dressing

Spinach Salad with Dry Miso, Fried Shallots, Parmesan + Yuzu Dressing

Watermelon Salad with Feta, Red Onions, Mint & Lime Zest

Spinach Nectarine Salad with Ricotta, Fine Herbs & Lemon Infused Olive Oil

Thai Crunch Salad

Nobu Style Shaved Cucumber Salad

## *Soups*

### **B R O T H S**

Immunity Broths - Beef, Chicken & Vegetable

Bone Broth with Greens + Poached Egg

### **M E A T Y**

Chicken + Escarole Soup with Charmoula + Lemon

Aunt Lar's Chicken Matzo Ball

Chicken with Peas, Carrots, Radishes, Beans + Basil Oil

Chicken Green Chili with Red Lentils + Corn

Dad's Favorite Italian Sausage + Spinach

## VEGETABLE

Cantaloupe + Tomato Gazpacho  
Watermelon Gazpacho  
Spanish Style Gazpacho  
Pea + Mint Gazpacho  
Chilled Spring Pea Soup  
Corn Bisque  
Carrot-Ginger  
Aunt Liz's Italian Chowder  
Springtime Vegetable Soup with Lemon + Miso  
Butternut Squash, Kale + Leek Soup  
Miso Soup with Spinach + Tofu  
Aunt Lar's Vegan Matzo Ball Soup  
Crispy Fried Tofu Ramen  
Spanish Garbure Vegetable Soup  
Cream of Broccoli {\*vegan option}  
Kale, Lentil + Vegetable Stew  
Creamy Tomato + Cauliflower Soup  
French Onion with Gruyere Toasts

## *Eat Signature's*

## SEA TO TABLE

Pan Seared Salmon with Mustard Sauce - Couscous, Roasted Vegetables

Coffee & Cumin Roasted Salmon - Orzo with Peppers, Tomatoes + Olives, Grilled Corn on the Cob with Butter + Spanish Salt

Sugar, Smoked Salt + Dill Crusted Salmon - Grilled Smashed Potatoes with Horseradish Creme Fraiche, Roasted Brussel Sprouts

Sweet Soy Roasted Salmon - Kale Fried Rice with Truffle, Ginger Roasted Carrots

Pan Seared Salmon with Pesto Vinaigrette - Israeli Couscous with Grilled Vegetables, Roasted Carrots with Fresh Herbs + Hazelnuts

Soy + Ginger Marinated Sea Bass - Sushi Style Forbidden Rice with Scallions + Cilantro, Ginger Roasted Heirloom Carrots

Rose Infused Grilled Sea Bass - Toasted Israeli Couscous with Lemon, Peas + Soft Herbs, Roasted Carrots with Honey + Apple Cider

Grilled Branzino with Salsa Verde - Potato, Leek + Chard Gratin with Taleggio, Grilled Asparagus

Nobu Miso Black Cod - Sushi Style Forbidden Rice with Scallions + Cilantro, Grilled Bok Choy with Sriracha Vinaigrette + Sesame Krak

Pan Seared Cod with Ginger Beurre Blanc - Wasabi Mashed Potatoes, Asian Roasted Broccoli

Grilled Mackerel with Ginger, Garlic, Lime + Scallion - Wasabi Smashed Potatoes, Sesame Roasted Asparagus

Italian Sausage + Mussels in Tomato-Wine Broth with Fettunta

Grilled Shrimp Skewers - Farro with White Beans, Arugula + Cherry Tomatoes, Steamed Artichokes with Lemon Butter  
Shrimp with Carrot-Ginger Coconut Sauce - Steamed Jasmine Rice  
Grilled Lobster with Lime Butter - Lemon Orzo, Roasted Broccoli Rabe with Burrata

## C O U P T O T A B L E

Spatchcocked Cast Iron Grilled Chicken - Lemon, Caper + Wine Sauce, Toasted Israeli Couscous, Roasted Broccoli with Fried Shallots + Roasted Almonds  
Pan Seared Chicken Breast with Balsamic-Fig Reduction - Toasted Fregola, Roasted Carrots with Sumac + Yogurt  
Beer Braised Chicken + Onions - Egg Noodles, Grilled Asparagus  
Crispy Champagne + Paprika Braised Chicken - Penne with Pistachios, Asparagus + Cream  
Ranch Fried Chicken - Quinoa with Beets + Soft Herbs, Roasted Acorn Squash with Hazelnuts, Sage + Brown Butter  
Brick Chicken - Wild Mushroom Bread Pudding, Roasted Asparagus  
Crispy Citrus + Cumin Chicken - Cranberry + Jalapeño Chutney, Toasted Israeli Couscous with Lemon + Spinach, Roasted Asparagus with Lemon + Olive Oil  
Chicken Breast Braised with Mustard + White Wine - Rice Pilaf , Grilled Asparagus with Parmesan Butter Sauce  
Cafe De Federations Braised Chicken Breast - Toasted Orzo with Tomatoes + Mascarpone-Ricotta Sauce, Roasted Carrots with Candied Hazelnuts  
Airline Roasted Chicken with Sauce Chasseur - Horseradish Whipped Potatoes, Roasted Garlic Green Beans  
Brined Cast Iron Chicken with Braised Grape Tomatoes + Basil - Polenta, Roasted Cauliflower with Fried Shallots, Pepitas + Parsley

## R A N C H T O T A B L E

Garlic Lamb Chop with Smoked Paprika - Toasted Fregola with Tomato-Lamb Broth + Charred Scallions, Garlic Roasted Green Beans  
Moroccan Lamb Stew - Israeli Couscous, Charred Zucchini with Yogurt + Herb Chimichurri  
Herb Crusted Rack of Lamb with Horseradish Cream Sauce - Crispy Potatoes with Rosemary + Pecorino Romano Cheese, Roasted Beets with Basil, Mint + Lemon Yogurt  
Herb Crusted Pork Tenderloin with Roasted Apples - Wheat Berries in Fennel Broth, Charred Broccoli  
Pork Chops with Mostarda - Toasted Fregola with Crispy Leeks + Kale, Roasted Acorn Squash  
Grilled Baby Back Ribs with White Barbecue Sauce - Farro with Collard Greens, Grilled Corn on the Cob  
Grilled Short Ribs with Leek + Sumac Chimichurri - Grilled Smashed Potatoes, Grilled Asparagus  
Grilled Honey Hanger Steak - Roasted New Potatoes with Chimichurri, Grilled Asparagus  
Balsamic Skirt Steak - Chili Cherry Tomatoes, Smashed Fingerlings, Grilled Zucchini

Grilled Skirt Steak with Romesco - Toasted Israeli Couscous with Grilled Vegetables, Roasted Carrots

Grilled Butterflied Beef Tenderloin with Horseradish Creme Fraiche - Crispy Potatoes with Rosemary + Pecorino Romano Cheese, Haricot Verts with Lemony Chimichurri

Steak Sauce Burgers - Brioche Bun, Butterhead Lettuce Picked Red Onion, Homemade Pickles, Pepperoncini Aioli, Small Batch Ketchup

## HUNTER'S FEAST

Available upon request - client must provide wild game.

## *Worldly Signature's*

### ITALIAN

Pasta Pomodoro

Old World Eggplant Parm

Mortar + Pestle Classic Pesto with Pasta

Old World Broccoli Pasta

Pappardelle with Ricotta + Hazelnuts

Corn + Tomato Gnocchi

Gnocchi with Asparagus + Mushrooms (

Shrimp Scampi - Blistered Cherry Tomatoes, Lemon, Parsley, Parm + Angel Hair Pasta

Clams Linguini

My Dad's Bolognese with Pappardelle

Baked Meatballs with Tomato Confit + Mozzarella

Pappardelle with Sausage, Mushrooms & Fennel

Sausage Ragu with Torn Lasagna Noodles

My Mom's Chicken Parm with Angel Hair

The Best Roasted Vegetable Lasagna

Spinach & Ricotta Cannelloni with Marinara

Asparagus Cannelloni with Tomato Confit

## S O U T H W E S T E R N / M E X I C A N

Crispy Baja Style Fish Tacos - Roasted Tomatillo Salsa, Charred Green Onion Crema, Fresh Guac + Slaw, Authentic Mexican Rice, Roasted Cauliflower with Cilantro-Pecan Pesto

Cabo Grilled Fish Tacos - Roasted Tomatillo Salsa, Charred Green Onion Crema, Fresh Guac + Slaw, Authentic Mexican Rice, Roasted Cauliflower with Cilantro-Pecan Pesto

Mojo Pulled Pork Tacos - Avocado, Sriracha Mayo, Fried Shallots, Apple Slaw, Cilantro Lime Rice

## A S I A N

Roasted Salmon with Miso Vinaigrette - Coconut-Scallion Rice, Fennel Salad

Nobu Style Miso Sea Bass - Sushi Style Rice with Scallions + Cilantro, Grilled Bok Choy with Honey Sriracha

Vietnamese Caramel Salmon with Pickled Serranos + Enoki Mushrooms - Sticky Rice with Scallions + Cilantro, Roasted Carrots with Coconut Dukkah

Maple - Soy Roasted Salmon - Steamed Brown Rice, Ginger Roasted Sweet Potatoes

Pan Seared Salmon in Thai Coconut Curry Broth - Steamed Jasmine Rice, Grilled Bok Choy

Miso Glazed Roasted Sea Bass - Asian Style Sticky Rice, Ginger Roasted Carrots + Bok Choy

Soy Marinated Sea Bass - Forbidden Rice, Roasted Broccoli with Baum Sesame Krak

Sake Steamed Mussels in Coconut Broth with Grilled Baguette

Beef + Veggie Stir Fry with Ramen

Thai Lettuce Wraps {Chicken/Pork/Beef} - Steamed Forbidden Red Rice with Toasted Coconut + Scallions, Grilled Sweet Potatoes with Candied Ginger + Lime Yogurt

Vietnamese Caramel Chicken - Steamed Forbidden Rice, Grilled Bok Choy

Brined Brick Chicken - Momofuku's Asian Vinaigrette, Ginger + Kale Fried Rice, Grilled Bok Choy with Baum Supply Sesame Krak

Sesame Chicken - Steamed Jasmine Rice, Charred Broccoli

## I N D I A N

Butter Chicken - Jasmine Rice, Naan + Cilantro

Lamb Korma - Jasmine Rice, Naan

Chicken Tiki Masala - Jasmine Rice, Naan

## M E D I T T E R E A N

Moroccan Lamb Stew - Couscous, Charred Carrots + Yogurt-Herb Chimichurri

Lamb Gyros - Tzatziki, Hummus, Feta, Tomatoes, Cucumber + Butter Lettuce

# *Vegan + Vegetarian*

## SIGNATURE

Eggplant Stacks - Quinoa, Pesto, Macadamia Nut Ricotta, Mushroom + Asparagus Risotto

Cauliflower Steak - Steak Sauce, Gremolata, Kale Fried Rice, Roasted Carrots

Thai Coconut Curry with Corn, Bok Choy + Peppers with Steamed Rice

Chickpea Chana Masala with Steamed Basmati Rice + Wilted Spinach

## BOWLS

Tofu Bowl with Eggplant, Shiitake Mushrooms + Steamed Jasmine Rice with Chimichurri

Vegetarian Bibimbap with Spicy Tofu

Carrot + Ginger Grain Bowl

Peanut Noodle Kale Bowl

## BETWEEN BUNS

Beet & Quinoa Burger with Arugula - Apple Cider Infused Roasted Carrots with Fine Herbs & Sumac

Smashed Southwestern Style Black Bean Burgers - Roasted Sweet Potatoes with Poblanos + Corn

Chickpea + Potato Burger - Brioche Bun, Butterhead Lettuce Picked Red Onion, Homemade Pickles, Pepperoncini Aioli, Small Batch Ketchup

Crispy Shiitake BLT

## PASTA

The Best Vegetable Lasagna

Asparagus Cannelloni with Tomato + Wine Confit

Old World Broccoli Pasta

Eggplant Parmesan - Tomato Confit, Angel Hair Pasta, Sautéed Greens

Vegan Lentil + Cauliflower Bolognese over Pappardelle Pasta

Carrot + Tomato Tagliatelle

Eggplant + Mushroom Meatballs - Marinara, Angel Hair

Leek + Lemon Whole Grain Pasta - Chickpeas, Kale, Basil



## MEXICAN

Smoky Cauliflower Tacos - Handmade Guac, Mango Salsa + Lime Infused Sour Cream + Red Cabbage Slaw + Lime and Cilantro Rice with Black Beans, Corn + Fresno Peppers

Quinoa + Black Bean Tacos - Pickled Red Onion, Mango Salsa, Crumbled Feta, Butter Lettuce

Sweet Potato Tacos - Apple Slaw, Avocado, Lime, Cilantro

Green Enchiladas - Butternut, Kale + Green Chili

## INDIAN

Indian Red Lentil Dal - Grilled Garlic Naan + Vegetable Cauliflower Jalfrezi. Steamed Jasmine Rice

Indian Butter Tofu - Steamed Basmati Rice + Curried Zucchini Pancakes with Greek Yogurt + Sumac

Chickpea Chana Masala - Sweet Peas + Steamed Jasmine Rice + Vegan Spinach Saag with Naan Bread (Blue Binder)

Sweet Potato + Pea Samosas with Mango Chutney

## ASIAN

Vegan Pho with Baby Boy Choy Mung Beans, Edamame, Soy Pickled Shiitakes + Herbs

White Miso Ramen - Tofu, Asparagus + Edamame

Thai Coconut Curry with Shrimp /or/ Salmon - with Baby Boy Choy, Bamboo Shoots, Carrots, Serrano + Sweet Red Peppers, Steamed Jasmine Rice

Coconut + Lemongrass Rice Noodles with Eggplant, Cherry Tomatoes + Baby Spinach

Kung Pao Cauliflower - Kale Fried Rice + Roasted Green Beans with Baum Sesame Krak + Sesame Sauce

Soy + Scallion Tofu Bowl - Steamed Jasmine Rice, Grilled Bok Choy with Sriracha Vinaigrette

## *Dessert*

Fresh Fruit Tart

Aunt Liz's Lemon Bundt Cake

Berry Crumble with Vanilla Gelato

Peach Galette with Vanilla Gelato

Berry Galette with Vanilla Gelato

Apple Crisp with Cinnamon Gelato

Ice Cream Cookie Sandwiches

Salted Caramel Brownies with Vanilla Gelato

Chocolate Mousse with Espresso Whipping Cream

Coconut Lemon Bundt Cake

Chocolate Cake with Peanut Butter Frosting

Insanely Moist Chocolate Cupcakes with Chocolate Butter Cream Frosting

Molten Cake with Whipped Mascarpone

Chocolate Tart

Best Healthy Carrot Cake