



SAMPLE

Appetizer Menu

Signature Appetizer Spread

- Local cheese & charcuterie assortment with spreads, fruit, nuts, olives, pickles, assorted local crackers, and crudité with dips

Passed Appetizer Options

- Antipasti skewer w/ salami, basil, feta, roasted cherry tomato, balsamic drizzle
- Mini Italian beef meatballs w/ marinara reduction or chimichurri
- Mini Vietnamese pork meatballs w/ cucumber & chili lime dipping sauce
- Greek meatballs with coriander yogurt sauce
- Herbed buttermilk chicken salad endive boats w/ capers, edible flower
- Thai chicken salad cucumber bites
- Banh Mi lettuce wrap w/ pulled pork, sriracha mayo, cucumber, pickled carrot, cilantro
- Korean beef lettuce wrap w/ scallion, cucumber, sesame seeds, zesty sauce
- Crostini with pulled beef, garlic aioli & chimichurri
- Crostini with pulled pork, kimchi, scallion, garlic aioli
- BLT crostini - heirloom tomato, garlic aioli, bacon, lettuce
- Cuban bites: pork, ham, swiss, mustard aioli, pickle
- Potato medallion with ricotta, chili-fig caramelized onion & bacon, chives
- Rice cracker with smoked salmon, avocado, chili sesame aioli, scallion, black sesame seeds

- Melon-feta-basil skewers w/ olive oil drizzle, smoked salt & fresh cracked black pepper
- Stuffed cucumber medallions w/ herbed caper cheese filling
- Mini mushroom toasts with garlicky oyster mushrooms, whipped ricotta, fresh herbs
- Bruschetta crostini with heirloom tomato, farmers cheese, chimichurri
- Roasted tomato crostini with smoked mozzarella & gremolata
- Pita canape with chevre, tapenade & parsley
- Sweet potato medallion with lemon herb ricotta, sesame seeds
- Stuffed mushrooms with spinach, roasted garlic, cheese & herb filling
- Herbed deviled eggs with edible flower
- Tapenade deviled eggs
- Crispy tofu skewers with soy tamarind glaze, cherry tomato, cucumber, scallion



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CGS Classic Dinner Menu

- Roasted pork shoulder au jus
- Citrus-garlic-herb roasted chicken thighs
- Pulled beef with chimichurri
 - Sausage
 - Baked mac 'n' cheese
- Harissa roasted chickpeas with roasted red onion, sundried tomato, herbs, pepitas
 - French lentil and fennel salad
- Roasted potatoes tossed with roasted garlic and fresh herbs
 - Roasted seasonal vegetable and farro salad
 - Seasonal green salad
 - Seasonal Kale salad
- Fresh cabbage slaw w/ toasted pepitas, parsley, and sherry-wholegrain mustard vinaigrette
 - Cornbread w/ honey butter
 - Country French bread w/ herb butter



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Indian Dinner Menu

- Chicken tikka masala
 - Chana masala
 - Basmati rice
 - Saag
- Roasted curried cauliflower
 - Green chutney
- Tamarind date chutney
 - Naan



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Mediterranean Dinner Menu

- Harissa roasted chicken thighs
- Kofte meatballs with green sauce
 - Chopped greek salad
 - Lentil and roasted carrot salad
- Tomato, eggplant, zucchini casserole
- Kale salad with apricot, scallion, red pepper, almond, shredded carrot, moroccan dressing
 - Tabouli
 - Tzatziki
 - Pita bread



Sample Taco Bar Menu

- Soft Tortillas
- Garlic cilantro rice
- Choice of: Pork Carnitas, achiote chicken, taco beef, carne asada
 - Seasoned black beans & roasted sweet potatoes
- Toppings: Salsa verde, sofrito, crema, cilantro, chopped onion, lime, pickled radish
- Fresh slaw with toasted pepitas, cilantro, honey-cumin-lime dressing
- Elote (corn on the cob with chili, lime, cilantro, cheese)



Sample Thai Dinner Menu

- Coconut chicken curry (or tofu curry) (red or green)
 - Jasmine rice
 - Pad Kra Pao: fried minced pork with thai basil
- Green papaya-style chopped salad with chili lime dressing
 - Sweet chili garlic green beans



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Signature Dinner Menu

(Family-style or Plated service only)

(Head-count restrictions & different pricing structure applies)

- Seasonal plated salad
- Roasted tenderloin
- Roasted chicken thighs
- Seared haddock with lemon caper herb sauce
- Harissa roasted chickpeas with roasted red onion, sundried tomato, herbs, pepitas
 - French lentil, farro, and fennel salad
 - Roasted lemon tarragon potatoes
- Honey-citrus roasted beet salad with pickled onion and pistachios
 - Roasted vegetable salad with gremolata
 - Focaccia with spreads