



SAMPLE MENU 1

season: late summer

THE MENU

PASSED HORS D'OEUVRES

based on 6 pieces per person

chipotle beef short ribs in a taro taco
purple cabbage and heirloom carrot slaw, guacamole, cilantro

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coconut breaded shrimp
with honey jalapeno dipping sauce

...

mini aged cheddar grilled cheese with caramelized onions
on mini brioche loaf slices

...

salad rolls with vermicelli noodles, mango, daikon, carrot, snow pea, lolla rossa
sweet chili sauce

...

smoked chicken and mango salad with mango aioli
in a phyllo cup

...

THE PLATED DINNER

ON THE GUEST TABLES

L-eat's own rosemary and sea salt focaccia
house bakery multi grain and white rolls
mixed herb flat breads
creamery butter balls
artichoke and chickpea dip with lemon

...

Leat

CATERING

APPETIZER

grilled peach bellini salad

endive, arugula, treviso, dried fig, pistachios, mint, edible flowers and bellini dressing

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MAIN COURSE

roasted manhattan cut ny striploin

succotash of sweet corn and red pepper

smashed redskin potatoes with fresh herbs

french green bean and heirloom carrot bundle

fresh rosemary

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maple syrup glazed salmon fillet

roasted fingerling potatoes with fleur de sel

french green bean and heirloom carrot bundle

green pea sprouts

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butternut squash risotto

arborio rice, salt roasted butternut squash

crispy sage

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DESSERT

lemon sabayon tart

pine nut crust, raspberry geles

strawberry meringue kisses

fresh berries and lemon balm

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\$70 per guest

staffing and rentals coordination available