

LAURA STEC

I N N O V A T I V E C U I S I N E

APPETIZERS

Note: (V) - denotes vegetarian; (V) denotes vegan*

ROASTED AND RAW VEGETABLE PLATTER

Roasted and raw seasonal vegetables, signature meatballs or tempheh meatballs, olives, housemade pickles, garlic mushrooms, wine bar seasoned nuts, etc.

ARTISAN CHEESE, FRUIT AND NUT PLATES

Selection of favorite local cheeses
Phyllo Wrapped Baked Brie with Sun-Dried Tomatoes and Pine nuts
Crispy Caramel-topped Brie
Cowgirl Creamery Mt. Tam with Seasonal Fruit Compote
Savory Yogurt Cheesecake with Caramelized Onions and Crackers
Warm Cherry Brie en Croute

MODERN DAY CHARCUTERIE

Homemade sausages and dried meats, selection of mustards, rye bread. Sweet Potato Fries, Lavender-Roasted Fingerlings, Candy Garlic Bites, pickles, roasted olives, chutneys, dips, etc.

ANTIPASTO PLATTER

Fresh Buffalo Mozzarella and other Italian favorites, homemade sausages and salamis, Vodka-spiked Cherry Tomatoes, standing raw veggies, olives, peppers, arugula, etc.

TASTE OF CALIFORNIA PLATTER HIGHLIGHTING BEE POLLINATOR CROPS

Local cheeses, honeycomb, nuts, and seasonal fruits and vegetables that are dependent on pollinators, plus the story behind the foods

FRESH BAKED ROLLS AND CRACKERS

Homemade Fennel Focaccini (V*)
Mustard Cheddar Crackers
Parmesan Pecan Cocktail Cookies
Assorted Cocktail Sticks

COLD SELECTIONS

Cumin-Spiced Carrots
Smoked Salmon in Square Cucumber Cups
Endive with Blue Cheese, Roasted Pecans and Cranberries (V)
Mini Corn Muffins with Pesto and Tofu Cutlets (V*)
Green Bean Walnut Pate with Endive (V*)
Eggplant Feta Rolls with Tomato Relish (V)
Pears with Spicy Lime Chile and Peanut Chutney (V*)
Tuna Tartare on Nori Rice Rounds
Blini Cups with Salmon or Caviar
Cornbread and Guacamole Towers (V*)
Purple Potatoes with Peppered Salmon and Crème Fresh
Spice-Crusted Baby Potatoes with Tamarind Cream (V)
Radicchio Leaves filled with Fresh Pineapple Pecan Salad (V*)
Celery with Olive and Parsley Salad (V*)
Caesar Salads wrapped to go (V)
Pastrami Wrapped Breadsticks with 1000 Island Dipping Sauce
Skewered Olives and Tortellini dusted in Parmesan with Pesto Dipping Sauce (V)

Chevre Grapes (V)
Almond-Crusted Curry Chicken Salad Tea Sandwiches
Roasted Fig and Blue Cheese Roulade
Carrot Daikon Canape with Black Olive (V*)
Stuffed Eggs - 3 Ways (Traditional, Avocado and Jalapeno, Sun-dried Tomato)
Eggplant, Feta and Mint Skewers
Romaine Bites with Avocado and Fresh Grapefruit
Fava bean Spread on Walnut Toasts

SPRING ROLLS

Crab Mango Mint Spring Rolls
Tandoori Shrimp Rolls with Pineapple Dipping Sauce
Jicama, Carrot and Green Papaya Rolls with Zesty Peanut Sauce (V*)
Glazed Salmon Spring Rolls

BRUSHETTAS

Walnut Bread with Blue Castello Cheese and Pear (V)
Blue Cheese and Walnut Shortbread with Chutney (V)
Porcini Mushrooms with Camembert (V)
Candy-Roasted Yellow Peppers (V*)
Eggplant Tapanade (V*)
Avocado and Marinated Red Wine Tomato Crostini (V*)
Cypress Grove Goat Cheese with Strawberries with Aged Balsamic
Grilled Grass-fed Beef with Arugula, Green Peppercorn and Dry Jack

DIPS, SPREADS, SALSAS

Creamy Pistachio Dip
Warm Garlicky Spinach Dip with Hearts of Palm (V)
Savory Yogurt Cheesecake with Caramelized Onions
Hummus Trio (Traditional, Cilantro and Sweet Roasted Red)
Tofu Cheese and Olive Spread (V*)
Creamy Truffled Hazelnut Dip
Grilled Pineapple Salsa (V*)
Herbed White Bean Pate (V*)
Muhamarra Sauce (red pepper, habanero and pomegranate) (V*)
Eggplant Hummus Dip (V*)
Grilled Eggplant Dip (V)
Black Soy Bean Hummus (V*)
Greek Garlic Dip (V*)

HOT SELECTIONS

Crispy Carrot and Scallion Cakes (V)
Almond-Crusted Shrimp Cakes with Lemon Soy Aioli
Caramelized Onion and Feta Tarts
Pancetta-wrapped Asparagus with Grilled Mozzarella and Spiced Tomato Sauce
Miniature Onion Tartlets topped with olive or caviar
Chanterelle Mushroom and Bacon Tartlets
New Potatoes stuffed with 3 Cheese or Vegan Cheese (V or non V)
Polenta Cutouts with seasonal toppings (V*) (Tomato Ginger Chutney, Olive Tapenade, etc)
Pine nut Stuffed Mushrooms (V)
Sausage and Sage stuffed Mushrooms
Indian Samosas with Cilantro Dipping Sauce (V*)
Spicy South West Meatballs with Sharp Cheddar and Pine nuts
Stuffed Jalapenos (V)
Thai Shrimp Dumplings with Roasted Red Pepper Coconut Sauce
Sesame-Crusted Ahi on Cucumber Rounds with Wasabi Dipping Sauce
Pastry Wrapped Green Olives

Stilton and Walnut Quesadillas with Apple Fig Salsa
Eggplant and Olive Truffles (V)
Artichoke Toasties (V)
Spice-Crusted Baby Potatoes with Tamarind Cream (V)
Puffed Asparagus Tart
Pancetta-wrapped Grilled Asparagus Bites with Mozzarella and Tomato Chutney
Salmon Skewers with Lime Crème Fraiche

SLIDERS (served hot)

Old Creek Pulled Pork Sliders
Smoked Turkey Rollups with Hemp Seed Mole
Miso Grassfed Burgers with Tomato Walnut Chutney
Puttanesca Meatball Sliders
Grilled Butterfish Lettuce Cups

SKEWERS

Grilled Swordfish and Pineapple on Skewers with Green Curry Pesto
Lemon Rosemary Chicken Skewers
Salmon Skewers with Dill Dipping Sauce
Beef and Mushroom Skewers with Red Wine Sauce
Thai Tofu Satay (V*)
Chicken Satay