

June 2023 Private Event Menu Suggestions

Sunday	M	Tuesday	Wednesday	Thursday	F	Saturday
Easy Eating for Sunny Days - Arugula & Stone Fruit Salad - Spinach Feta Phyllo Pie - Grilled Tuna Nicoise w. Green Beans, Eggs, Olives & Basil dressing - Strawberry & Pink Pepper Shortbread Cookies		Healthy, Fast & Fresh - Kale Salad w. Lemon-Anchovy Dressing - Cauliflower, Chickpea & Farro w. Preserved Lemon Dressing - Grilled Swordfish w. Herb Sauce - Chocolate Almond Torta Caprese	Spanish Seaside - Charred Peppers w. Manchego, Almonds & Sherry Dressing -or- Gazpacho - Spanish Tortilla <i>Egg & Potato</i> w. Saffron Aioli - Mixed Seafood Paella -or- Salt Crust Fish - Homemade Churros w. Grated Chocolate	Cal-Mexican - Muddled Guac -or- Avo-Mango Salsa - Husk Roasted Corn w. Chile & Lime -or- Charred Poblano & Sweet Potato w. Cotija - Grilled Fish Tacos -or- Cocoa-Cumin Tri Tip or Seared Tuna w. Chipotle Tamarind - Homemade Churros w. Grated Chocolate -or- Mexican Choc Ice Cream		Grilling Party - Tepache <i>fermented Pineapple rind drink</i> - Muddled Guacamole - Husk Roasted Corn w. Basil Dressing - Grilled Tri Tip w. Charred Peppers - S'Mores Cupcakes
French Favorites - Arugula Salad w. Avocado & Tarragon -or- Warmed Chevre Salad - Buckwheat Crepes w. Tarragon Zucchini -or- Ratatouille - Crisp-skinned Salmon over French Lentils -or- Coq au Vin -or- Tuna Nicoise - Profiteroles -or- Creme Brulee		Tropical Tastes (GF) - Shaved Cabbage w. Honey-Ginger Sesame Slaw - Coconut Braised Squash & Sweet Potato w. Chile-Lime - Peruvian Ceviche -or- Yellowfin Poke - Crepes w. Dulce de Leche -or- Coconut Cupcakes w. Passionfruit Curd	Sunny Day Celebrations - Summer Bruschettas <i>Tomato, Peach, Basil</i> - Stuffed Zucchini -or- Soft Polenta w. Tomatoes -or- Ratatouille Tian - Zuni Roast Chicken over Quinoa -or- Favorite Grilled Chicken in Herb-ACV - Raspberry Rhubarb Meringue Tart	Elegant & Easy GF - Stone Fruit Salad w. Fresh Mozzarella & Basil -or- Farro w. Cucumber & Tomatoes - Gigante Beans w. Grilled Vegetables -or- Julienned Zucchini w. Mint & Almonds - Fig Leaf Baked Halibut Leaves w. Aioli -or- Whole Grilled Fish -or- Pistachio Ling Cod - Pavlova w. Berries & Cream		Peak Season Produce (GF) - Arugula Salad w. local Blueberries & Fromage Blanc - Smashed Potatoes w. Herb-Almond Pesto - Whole Grilled Mt Lassen Trout w. Cherry-Shallot Salsa - Lemon Creme Fraiche Ice Cream
Summer Parties - Prosciutto Arugula Salad Rolls - Rosemary Pizza Bianca w. fresh Pesto - Salmon Slab baked w. Basil, Lemon & Bread Crumbs - Pavlovas w. Berries & Whipped Cream		Mediterranean Mix - Charred Cabbage w. Chile-Preserved Lemon Butter & Herbs -or- Fattoush - Spinach, Feta Phyllo Triangles - Roast Lamb w. Oregano & Garlic - Almond & Orange Flower Water Macaroons	Vietnamese (GF) - Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers -or- Tofu Satay w. Peanut Sauce & Cucumbers - Cha Ca La Vong <i>Turmeric marinated Ling Cod over rice noodles & herbs</i> - Coconut Sticky Rice w. Mango & Lime	Summer Italian - Zucchini-Ricotta Salata and Eggplant-Mozz seared stacks - Handmade Pasta w. Homemade Ricotta & Fresh Tomatoes - Chicken Piccata -or- Lemon Rosemary Brick Chicken w. Gremolata - Brutti ma Buoni -or- Stone Fruit Crostata		Seasonal Spectacular - Husk Roasted Corn w. Basil Vinaigrette & Tomatoes - Halibut Crudo w. Rhubarb & Pink Pepper - Buckwheat Crespelle <i>layered crepes w. greens, asparagus & bechamel</i> - Strawberry Tarts w. Chamomile Cream
Modern Middle Eastern - Fattoush Salad <i>Crisp Salad w. Cucumber, Tomatoes, Mint & Sumac-toasted bread</i> - Seared Halloumi w. Lemon, Tomatoes & Grilled Vegetables - Yogurt marinated Chicken Shawarma - Strawberry, Pink Pepper & Rosewater Shortbread -or- Cardamom Cake		A Pass through Provence - Provencal Baked Tomatoes - Spinach & Gruyere Souffle - Moules Marinières <i>Steamed Mussels w. Saffron Aioli</i> - Apricot & Tarragon Galette	Going Greek - Watermelon, Feta & Mint Salad - Spinach & Feta Phyllo Pie -or- Med Orzo Salad - Grilled Swordfish w. Oregano & Lemon - Olive Oil Cake w. Seared Stone Fruits	Gluten Free Italian (GF) - Prosciutto-Arugula Salad Rolls -or- Tricolore Salad - Softly Cooked Polenta w. Tomatoes - Pork Loin rolled w. Peaches & Thyme - Chocolate Almond Torta Caprese		Asian at Home - Steamed Shrimp & Chile Dumplings - Dry Fried Green Beans -or- Burmese Noodles w. Turmeric & Greens -or- Lemongrass Tofu w. Thai Basil - Sake Marinated Salmon w. Shiitakes -or- Thai Red Curry -or- Chinese Chicken w. Ginger & Soy
Patriotic Parties - Little Gem Caesar Salad - Old Bay Oven Fries & Roasted Corn - BBQ Spatchcocked Chicken w. Sweet Potato Medallions - S'Mores Cupcakes			Gluten Free Desserts - Pavlovas w. Berries & Cream - Homemade Ice Cream - Chocolate Almond Toffee - Almond & Orange Flower Water Macaroons - Berry & Stone Fruit Crisp	Cocktails - Freshly squeezed Margaritas or Palomas - Passionfruit Mojitos - Lemon Rosemary Vodka Spritz - Grapefruit Negroni Sbagliato - Cucumber, Gin & White Tea w. Rose Water - French 75s - Freshly squeezed Lynchburg Lemonade		

All classes feature sophisticated yet uncomplicated recipes that even novice chefs can recreate. Recipes are health-minded and use fresh, locally & sustainably sourced, seasonal ingredients and everything is made from scratch. Private Event menus include 1) Salad/Soup/Starter; 2) Vegetable/Grain; 3) Entree; 4) Dessert and in many instances you can select courses from across menus/themes. Classes marked with a (V) are menus that can accommodate a vegetarian adaptation and (GF) indicated a Gluten-free adaptation; Please make us aware of dietary concerns and we can do our best to accommodate. These are merely suggestions, many more options are possible.