



PICK UP|DROP OFF

SUMMER MENU

APPETIZERS

Elote Pancakes with Crab Salad

FRESH CORN CAKES, DUNGENESS,
AVOCADO, COTIJA, HERBS

Grilled Peach, Prosciutto, Buratta Bites

Gazpacho Shooters

TOMATO, CUCUMBER, PEPPER, SHERRY

DINNER

Watermelon & Feta Salad

CUCUMBER, TOMATO, PICKLED RED
ONION, ROMAINE, HONEY VINAIGRETTE

Roasted Tumeric Salmon

WILD SALMON, CORN PUREE, FRIED
SHALLOT

Tamari & Orange Flank Steak

MARINATED FOR 24 HOURS AND SERVED
WITH CHIMICHURRI

Miso & Furikake Grilled Summer Vegetables

MARINATED AND CHARRED ZUCCHINI,
EGGPLANT, MUSHROOMS

Cheddar & Chive Biscuits

WHIPPED HONEY BUTTER

DESSERT

Summer Berry Cheesecake

SAGE BLEU CATERING