



experience the past, present and future of manhattan beach. california dreaming.

Welcome to Shade the only luxury boutique hotel in Manhattan Beach, California. Shade landed on the prestigious Condé Nast Traveler's Hot List for 2007. One of just 19 U.S. properties to make the Hot List, Shade is a cool retreat after a long day at the office or a hot day at the beach. An exquisite environment designed to maximize comfort and inspire relaxation while capturing the essence of coastal living.

Choose your space, menu, technology needs, add your unique requests, our "can do" attitude and you have one successful event. Each of our individual spaces is designed with the flexibility to hold a variety of functions. Rooms can be configured in many different ways. For that intimate meeting, networking or corporate event, you can rely on our equipment to be state-of-the-art. Hardware, software, and even "humanware" are updated regularly. From simple to elaborate, our chef will design a menu specifically for you. At Shade, we pride ourselves on flexibility and service. Our staff's attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don't have to.

General Banquet Information

Guarantees:

A final guarantee of your anticipated number of guest is due to Shade by Noon, 7-10 days prior to the function. This guarantee may not be reduced.

Service Charges:

A twenty (20%) percent service charge and applicable state tax will be added to all food and beverage charges. Please note that the service charge is taxable by California state law.

Buffet Minimums:

Each menu has a minimum number of persons required. Shade reserves the right to charge an additional fee for menus that fall below the minimum guarantee.

Stations:

Receptions with food stations require a minimum of 2 stations.

Tables will not be set with silver or glassware.

Dinner Stations:

Dinners with food stations require a minimum of 3 stations. Dinner events have full table (s) set with silver and glassware for your guaranteed number.



continental breakfast selections

all options include coffee, water and tea

european	\$15pp
Chilled Fresh Orange Juice	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
deluxe	\$20pp
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
manhattan	\$25pp
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Smoked Salmon with Vine-Ripe Tomatoes, Red Onions and Capers	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
Assorted Fruit Yogurt and Granola Parfait	
still hungry...	
Individual Berry, Yogurt and Granola Parfaits	\$6pp
Assorted Breakfast Cereals and Milk with Bananas and Strawberries	\$4pp
Applewood Smoked Bacon or Sausage and Scrambled Farm	\$10pp
Organic Eggs with Breakfast Potatoes	\$7pp
Steel Cut Oatmeal with Bananas, Strawberries and Brown Sugar	\$5pp
All day Soft Drinks and Bottled Water	\$9pp
Regular and Sugar Free Red Bull	\$7pp
Gloria Ferrar Sparkling Wine	\$40pp



breakfast selections a la carte

Fresh Chilled Citrus Juices – Apple, Cranberry, Tomato	\$5pp
Fresh Muffins, Tea breads, Croissants and Danish Pastries	\$5pp
Assorted Bagels with Plain and Chive Cream Cheese. Also served with Michel Blanchet Smoked Salmon, Whipped Butter and Preserves.	\$7pp
Seasonal Fresh Sliced Fruits and Berries with Vanilla Yogurt	\$5pp
Imported and Domestic Cheese Display	\$6pp
Baby Mix Green Salad with Spiced Pecans. Laura Chenel Goat Cheese and Vanilla Balsamic Vinaigrette	\$4pp
Fluffy Organic Scrambled Eggs with Mushrooms and Swiss Cheese	\$6pp
Eggs Manhattan, Poached Organic Eggs on Crab Cakes with Spinach and Hollandaise Or Shade Benedict, Poached Organic Eggs on Ham with Hollandaise and Sliced Truffles	\$10pp
Brioche French Toast with Fresh Berries Or Blueberry Pancakes with Pecan Maple Butter (Both served with 100% pure maple syrup)	\$8pp
Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage	\$6pp
Fingerling Breakfast Potatoes	\$5pp
Organic Scrambled Eggs/Omelet Station To include: Shredded Swiss, Cheddar, Jack and Goat Cheeses Green Onion, Red Onion, Tomato, Avocado, Mushrooms, and Peppers Ham, Bacon and Sausage Upgrade with: Lump Crab or Lobster	\$8pp \$4pp



meeting breaks

fast

\$15pp

Assorted Soft Drinks
FIJI Natural Spring
Voss Sparkling Water
Iced Tea
Fresh Lemonade
Array of Fresh Baked Cookies and Brownies

chocoholic

\$25pp

Assorted Soft Drinks
FIJI Natural Spring
Voss Sparkling Water
Array of Fresh Baked Cookies and Brownies
Swiss Chocolate Dipped Strawberries
Display of Assorted Chocolate Truffles
White and Dark Chocolate Mousse Parfaits
Whole, Low-Fat, Skim and Chocolate Milk

power

\$22pp

Assorted Soft Drinks
FIJI Natural Spring
Voss Sparkling Water
Regular and Sugar Free Red Bull
Granola, Energy and Protein Bars
Wild Berry and Yogurt Parfaits
Fresh Fruit and Mixed Nuts with Dried Fruit
Orange Juice, Grapefruit, Cranberry and Tomato Juices

south of the border

\$15pp

Assorted Soft Drinks
FIJI Natural Spring
Voss Sparkling Water
Iced Tea
Shade Made Lemonade
The Freshest Tortilla Chips and House Made Guacamole
Roasted Tomato Salsa, Salsa Verde and Pico de Gallo
Freshly Made Churros



need more...

Buttered Popcorn	\$3pp
Warm Pretzels with 3 Mustard Dipping Sauces	\$4pp
Wasabi Peas	\$3pp
Shade Nuts	\$4pp
Vegetable Chips	\$4pp
House Made Potato Chips with Onion Dip	\$5pp
Protein and Granola Bars	\$4pp
Regular and Sugar Free Red Bull	\$8pp
Fresh Juice Smoothies	\$12pp
All day Soft Drinks and Bottled Water	\$9pp



made in the shade afternoon tea

a wonderful selection of miniature mouth watering delectables

martini salad (choose one for your group)

Mixed Baby Greens with Cucumbers, Carrots Teardrop Tomatoes with Aged Balsamic Vinaigrette

Shrimp and Crab Louie Salad

Classic Grilled Chicken Caesar

Couscous with Zucchini, Pine nuts, Raisins and Basil

mini mouthwatering savory surprises (choose 3 for your group)

Miniature Goat Cheese and Caramelized Onion Tartlets

Salmon and Cream Cheese Roulade

Domestic and Imported Cheese Selection

Wonton Wrapped Asian Shrimp

Bread and Tomato Salad

Pistachio and Goat Cheese Crusted Grapes

Grilled Baguette with Olive Tapénade

Chefs Seasonal Soup of the Day in Espresso Cups

Caprese Salad

Mediterranean Shrimp Salad in Artichoke Cup

tea sandwiches (choose 4 for your group)

Cream Cheese and Cucumber

Smoked Salmon and Cream Cheese

Proscuitto with Date Butter

Curried Egg Salad

Chicken Salad with Grapes, Pine nuts and Celery

Zucchini, Roast Peppers and Goats Cheese

Tuna Salad

Ham and Swiss

Roast Beef with Red Onion & Horseradish Mayo

Turkey with Cranberry Mayonnaise

delectable desserts (Inclusive of all)

Petit Fours

Chocolate Dipped Strawberries

Lemon Tartlets

Delicate Macaroons

\$50 pp

\$75 pp with Unlimited Gloria Ferrer "Blanc de Noir" NV Carneros

\$25 Children (Under 12)



luncheon buffets

deli style

Mixed Baby Greens with Laura Chenel Goat Cheese and Teardrop Tomatoes in Vanilla Balsamic Vinaigrette

Chef's Soup of the Day

Pasta Salad

House made Garlic Herb Potato Chips

Sandwiches – make your own **\$35pp**

Sandwiches – prepared **\$40pp**

Freshly Baked Sourdough, Whole Wheat and Rye

Herb Crusted Sirloin of Beef, Pan Roasted Turkey Breast, Honey Smoked Ham and Imported Salami

Swiss and Aged Tillamook Cheddar

Shredded Lettuce, Shaved Red Onion, Vine-Ripe Tomatoes, Mayonnaise and House Made Mustards

salads and wraps **\$35pp**

Mixed baby Greens with Creamy Herb Dressing and Fresh Mozzarella

Roast Vegetable Salad with Roast Peppers, Zucchini, Japanese Eggplant served with an
Vanilla Balsamic Dressing with Laura Chenel Goat Cheese, Apples and Candied Walnuts

House made Garlic Herb Potato Chips

Potato and Celery Root Salad

Smoked Turkey Cobb Wrap

Chicken Caesar Wrap with a Whole Wheat Tortilla

Spinach Tortilla Wrap with Grilled Vegetables, Cream Cheese and Dakon Radish Sprouts

tuscany **\$40pp**

Chilled Hearts of Romaine Caesar Salad

Slow Roasted Red Peppers, Mushrooms, Zucchini, Yellow Squash and Asparagus

Vine-Ripened Tomatoes, Mozzarella and a Micro Basil drizzled with Aged Balsamic and Extra Virgin Olive Oil

Artisan Breads, House Salami and Selected Gourmet Cheeses

Chicken Breast Picatta

Three Cheese Ravioli with Tomato Basil Sauce

south of the border **\$40pp**

Tortilla Soup

Mixed Baby Greens with Roasted Corn, Red Peppers, Tomatoes and Scallions in Chipotle Lime Dressing

House Made Quesadillas with Queso Fresco and Roasted Poblano Chilies

Cumin Spiced Black Beans and Mexican Rice Served with Fresh Corn and Flour Tortillas

Grilled Carne Asada and Marinated Chicken Breast

Prices are exclusive of 20% service charge and 8.75% sales tax



two course plated luncheons

all luncheons include choice of one starter

guests must choose one option for entire group

two predetermined entrees allowed

vegetarian options are at no additional charge

luncheon starters (choose one)

Oven Roasted Tomato Soup with Goat Cheese Crostini and Basil Oil

Chicken Tortilla Soup with Avocado Salsa, Jack Cheese and Cilantro

Roasted Sweet Corn and Leek Chowder with Red Peppers and Applewood Smoked Bacon

Hearts of Romaine Salad with Herb Croutons, Shaved Parmesan and Caesar Dressing

Mixed Baby Green Salad with Crisp Goat Cheese, Strawberries and Spiced Pecans

Warm Spinach Salad with Portobello Mushrooms, Roast Peppers, Bacon Shallot Vinaigrette

Chicken Mushroom Ravioli with Truffle Oil, Thyme and Marsala Wine

...more starters

Fresh Seafood Marine Salad with Bay Shrimp, Bay Scallops, Crab, Arugula, Papaya Relish and Lemon Tarragon Aioli

\$6pp

Pan Seared Scallops with White Polenta, Parmesan Cream Sauce and Herb Salad

entrees

Butternut Squash Ravioli, Brown Butter Sage Sauce, Shaved Parmesan Cheese, Sicilian Pistachios

\$35pp

Pan Seared Chicken Breast, Fingering Potato and Sweet Yellow Corn Hash, Farmers Market Mushrooms, Whole Grain Honey Mustard Sauce

Half Herb Roasted Chicken, Parmesan and Polenta Fries and Asparagus, Arugula Pesto Sauce and Tomato Oil with Smoky Paprika

...more entrees

Roasted Atlantic Salmon, Sundried Tomato and Asparagus Risotto, Crispy Leeks, White Wine and Thyme Beur Blanc

\$45pp

Local Halibut with Pan Fried Noodles, with Slivered Almonds, Shitake Mushrooms, Julienne Carrots and Green Onion with a Creamy Wasabi Sauce

Grilled Swordfish on a bed of Crispy Couscous with Roasted Garlic and Zucchini with an Exotic Fruit Salsa

12 hour Braised boneless Short Ribs, Parsnip and Potato Puree with Tahitian Vanilla Bean, Chinese Long Beans with Red Wine Jus



hors d'oeuvres

stationary

House Made Potato Chips with Sweet Onion Dip	\$5pp
Crispy Pita Chips with Hummus and Green Olive Tapenade	\$6pp
Fresh Tortilla Chips with House Made Guacamole, Salsa Verde and Pico de Gallo	\$5pp
Vegetable Crudités with Dipping Sauces	\$6pp
Fruit served with Vanilla Yogurt & Berries	\$7pp
Charcuterie Board	\$9pp

passed

choice of 3 hot and 3 cold approximately 6 pieces per guest

\$25pp per hour

hot

Truffled Oxtail Tartlets
Prosciutto Wrapped Shrimp Skewers
Seared Beef with Mini Yorkshire Pudding and Horseradish Foam
Tomato Basil Olive Tartlets
Mini Beef Burgers with Maytag Blue Cheese, Onions and Applewood Smoked Bacon
Wild Mushroom Pizza
Mini Rice Cakes with Curried Crab
Gruyere Cheese Puffs
Parsnip and Mushroom Tartlets
Chicken Piccata served in spoons
Wonton Wrapped Shrimp Skewer
Crispy Smoke Salmon Cakes with Lemon Dill Crème Fraîche
Beef Tenderloin with Maytag Blue Cheese Crostini and Wine Glaze
Manila Clams Casino with Serrano Ham and Piquillo Peppers
Coconut Chicken Skewer with a Roasted Maui Pineapple Relish
Curry Chicken Sate
Zinc's Mini Crab Cakes
Fried Oysters with Lemon and Balsamic Vinaigrette
Zinc's Baby Lamb Chops
Duck Confit with a Spicy Plum Sauce and Crispy Wontons
Prosciutto and Burrata Grilled Cheese
Caviar and Crème Fraiche on a Crispy Shallot Potato Cake



Cold

Sliced Ahi Tuna with Micro Arugula, Caramelized Onions and Soy Lime Dressing

Beef Tartare on a Crostini with a Red Wine Reduction

Shaved Prosciutto di Parma with Melon Relish served in spoons

Smoked Salmon and Cream Cheese Stack

Pistachio Goat Cheese Crusted Grapes

California Rolls

Gazpacho in Cucumber Cups

Bread and Tomato Salad in a Puff pastry Cup

Spicy Tuna Rolls

Mediterranean Shrimp Salad in Artichoke Cups

Curried Chicken Salad and Grilled Crostinis

Caprese Salad Skewers

Date and Goat Cheese Bruschetta with Mild Chorizo

Feta Cheese, Olive, Cucumber, and Tomato Salad on a Crostini

Beef Tataki with Mustard and Parmesan on an Olive Crostini

Yellowtail Tartar with Lime, Ginger, and Cilantro served in spoons

Zinc's Ahi and Yellowtail Tartare Cones

Maine Lobster with Mango Salsa served in spoons

Crab Mango Stack



stations

a minimum of two stations are required for each group

carving

all carving stations are served with bread and one choice of side
chef attendant included

Whole Roasted Turkey <i>Served with a House Made Pan Gravy, House Made Cranberry Sauce and Rosemary Aioli</i>	\$18pp
Bone-In Maple Glazed Ham <i>With a Maui Pineapple Relish</i>	\$18pp
Cedar Planked King Salmon Herb Cream Sauce	\$18pp
Roasted Organic Chicken <i>Basted in Herb Butter</i>	\$17pp
Baked Halibut <i>with a Lobster Cream Sauce</i>	\$19pp
Chipotle and Molasses Rubbed Pork Tenderloin <i>Served with a Black Bean Sauce</i>	\$18pp
Herb-Roasted Whole Prime New York Sirloin <i>Served with a Creamy Horseradish and Red Wine Sauce</i>	\$22pp
Black Pepper-Crusted Beef Tenderloin <i>Served with Crispy Shallots and a Red Wine Sauce</i>	\$22pp
Leg Of Lamb <i>With Natural Jus</i>	\$23pp
Slow Braised Short Ribs <i>Red Wine Jus</i>	\$23pp

carving sides

Cornbread Herb Stuffing served with House Made Pan Gravy
Tillamook Cheddar Cheese Potato Au Gratin
Mixed Herb Salad with a Lemon-Black Pepper Vinaigrette
Rosemary-Garlic Roasted Red Potatoes
Cilantro Creamed Potatoes
Mashed Potato with Green Onion, Tillamook Cheddar and Crispy Prosciutto
Couscous
Sautéed Roasted Wild Mushrooms
Creamed Spinach
Green Beans
Grilled Asparagus
Creamy White Beans



pastas

2 / \$22pp

served with Italian Bread, Grissini and Parmesan

Penne

Sweet Italian Sausage, Garden Tomatoes, Yellow Peppers, Kalamata Olives and Fresh Basil in an Oven Roasted Tomato Sauce

Rigatoni

Pesto Cream Sauce, Sun Dried Tomatoes and Zucchini

Farfalle

Bay Shrimp, Bay Scallops, Shitake Mushrooms, Arugula and Tarragon in a Slightly Spicy Tomato Sauce

Butternut Squash Ravioli

Sicilian Pistachios and Shaved Parmesan Cheese in a Sage Brown Butter Sauce

Three Cheese Ravioli

Baby Spinach in a Roasted Garlic, Chive and Parmesan Cream Sauce

risottos

2 / \$22pp

served with Italian Bread, Grissini and Parmesan

Garden Vegetable

Seasonal Vegetables from our local Farmers Market, Basil, Parsley, Vegetable Broth and Parmesan Cheese

Mushroom and Asparagus

Wild Mushrooms, Pearl Onions, Fresh Basil, Prosciutto di Parma, Asparagus and White Truffle Oil

Mexican White Shrimp

Oven Roasted Tomatoes, Chives and Sweet Peas in a Lemon Essence

Shellfish and Tomato

Clams, Mussels, Shrimp and Calamari

asian

\$25pp

average of three pieces per person

Served in Bamboo Baskets with Hot Mustard, Soy Sauce and Fortune Cookies

Pork, Chicken & Vegetarian Pot Stickers with a Ginger Scallion Sauce

Beef and Chicken Satay with a Peanut Sauce

Crispy Shrimp Spring Rolls with a Sweet Chili Sauce

soup

\$9pp

choice of two

Butternut Squash with Nutmeg Crème Fraîche and Toasted Pumpkin Seeds

Roasted Wild Mushroom with Herb-Crusted Crostinis

Maine Lobster Bisque with Tarragon Cream

Oven Roasted Garden Tomato with Basil Oil and Garlic Croutons

Chicken Tortilla with Jack Cheese and Crispy Tortillas

Green Lentil with Smoked Paprika and Chorizo

Chilled Avocado with Roasted Pasilla Peppers

Roasted Sweet Corn and Leek Chowder with Roasted Peppers and Applewood Bacon

Chilled Tomato Gazpacho with Crab, Avocado and Cilantro Oil



salad

choice of two
choice of three

\$14pp
\$20pp

Hearts of Romaine

Grilled Chicken, Herb Croutons, Shaved Parmesan Cheese and a House Made Caesar Dressing

Ahi Tuna Niçoise

Seared Ahi, Kalamata Olives, Green Beans, Red Onion and Hard Boiled Eggs in a Ranch-Herb Dijon Vinaigrette

Chinese Chicken

Romaine Lettuce, Napa Cabbage, Crispy Chicken Breast, Shredded Carrots, Snow Peas, Toasted Almonds, Crispy Wontons and Daikon Radish Sprouts in a Sesame-Ginger Dressing

Boston Bibb Lettuce

Shaved Fennel, Orange Segments, Toasted Pecans and Applewood Smoked Bacon in a Creamy Herb Vinaigrette

Grilled Asparagus

Red and Gold Beets, Spiced Pecans, Arugula, Goat Cheese and Raspberries

Roasted Vegetable

Mixed Baby Greens, Zucchini, Squash, Eggplant and Roasted Peppers in an Aged Sherry Vinaigrette

seafood

Maine Lobster and Avocado

in a Mango Relish Served in Martini Glasses

\$22pp

Jumbo Lump Crab Cocktail

with a Traditional Horseradish and Cocktail Sauce, Lemon Aioli Served in Martini Glasses

\$22pp

Poached Shrimp

Four Pieces per person

Poached in Court Bouillon, Traditional Horseradish and Cocktail Sauce, Chipotle-Ranch Dipping Sauces, Lemon and Limes

\$12pp

Oysters on the Half Shell

Three Pieces per person

Traditional Horseradish and Cocktail Sauce, Sparkling Wine Mignonette, House Made Serrano Chili, Lemon and Limes

\$6pp

Florida Key Stone Crab Claws

Three Pieces per person

Mango-Chili Dipping Sauce

\$20pp

Maine Lobster Medallions

Four Ounces per person

Caviar Crème Fraîche and Chives Served on Brioche Toast

\$28pp

Sushi

Average Four Pieces per person

Assorted Sushi served with Wasabi, Pickled Ginger, and Soy Sauce

\$21pp

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Avocado Roll, Cucumber Roll, Ginger Crab Roll, Ahi Nigiri, Salmon Nigiri, Yellowtail Nigiri,



dessert

Dessert Crepes	\$20pp
Attendant Included	
(For Parties of 30 or more only)	
Fillings to include Whipped Cream, Nutella, Seasonal Fruits	
Toppings to include Chocolate, Vanilla, Orange, Carmel and Wild Berry Sauces	
Strawberry Shortcake	\$8pp
Flakey Housemade Biscuits Topped with Marinated Strawberries, Whipped Cream and Vanilla Ice Cream	
Mini Desserts	\$12pp
To Include Petite Fours, Tiramisu, Cheesecakes and Crème brûlée	
Chocolate Fountain	\$20pp
Attendant Included	
(For Parties of 30 or more only)	
May Choose between White, Dark or Milk Chocolate	
To Include Rice Krispy Treats, Marshmallows, Graham Crackers, Pretzels, Strawberries, Bananas and Oreo Cookies	



three course plated dinner selections

all dinners include choice of one starter, one entree and one dessert option
guests must choose one option for entire group
vegetarian alternatives are at no additional charge

dinner starters

Sweet White Corn Soup with Crab and Potato Hash
Lobster Bisque with Corn Fritters and Chives
Mixed Baby Green Salad with Strawberries, Crisp Goat Cheese, Spiced Pecans
Wedge of Iceberg Lettuce with Prosciutto, Shallots, Chives and Blue Cheese Dressing
Warm Tartlet of Goat Cheese with Caramelized Onions, Tomato, Thyme and Black Olives
Jumbo Lump Crab Cakes with Warm Arugula Salad and a Bacon Vinaigrette
Pan Seared Scallops with Basil Potato Puree, Chanterelle Mushroom, Lobster Broth
Crab Stuffed Prawns with Jalapeño Hollandaise, Cucumber Noodles and Hot and Sour Vinaigrette

entrees

Pan Roasted Atlantic Salmon	\$55
<i>Fingerling Potatoes and Corn Hash, Creamed Wild Mushrooms with a Myer lemon sauce</i>	
Chilean Sea bass	\$55
<i>Herb Risotto, Creamy Tomato Sauce and Olive Breadcrumbs</i>	
Seared Rare Tuna	\$60
<i>Grilled Polenta Cake, Vegetable Caponata with a Sweet Balsamic Sauce</i>	
Grilled Chicken Breast with White Wine	\$50
<i>Roasted Garlic Mash Potatoes, Oven Dried Tomatoes, Asparagus and Rosemary Chicken Jus</i>	
Pan Roasted Breast of Chicken with a Honey Glaze	\$50
<i>Fried Jasmine Rice, Sweet and Spicy Chinese Long Beans</i>	
Whole Roasted Cornish Game Hen	\$60
<i>Yukon Gold Smash Potatoes with olive Oil, Organic Baby Carrots in a Lemon Caper Sauce</i>	
Prime Rib of Beef	\$75
<i>Lobster Mac 'n' Cheese, Steamed Zucchini and Yellow Squash with Cabernet Sauce</i>	
Grilled New York Steak	\$70
<i>Loaded Mashed Potatoes, Asparagus with a Tarragon Bear Naise Suce</i>	
Pan Seared Filet Mignon	\$75
<i>Root Vegetable Grattan, Baby Arugula and a Dijon Green Pepper Corn Sauce</i>	
Crispy Polenta with Portobello Mushrooms	\$50
<i>a Sautéed Spinach and Pomegranate Balsamic Vinaigrette</i>	
Tomato Risotto with Baby Zucchini	\$50
<i>Crispy Artichokes and Black Olive Vinaigrette</i>	

vegetarian alternatives

Spinach Pasta Cannelloni	\$50
<i>with Swish Chard, Ricotta & Potato Stuffing, with a Sage Cream Truffle Sauce</i>	
Barbeque Tofu	\$50
<i>Hoisin Barbeque Sauce, Asian Vegetables with Buckwheat Noodles</i>	
Stuffed Portobello Mushroom Involtni	\$50
<i>Warm Chickpea Puree with sundried Tomato Pesto and Fried Capers</i>	



dessert

Vanilla Bean and Blueberry Swirl Cheesecake with a Spiced Graham Cracker Crust	\$9pp
Chocolate Panna with Hazelnut Sugar and a Raspberry Coulis	\$9pp
Oreo Cookie Semifredo with a Warm Chocolate Sauce	\$9pp
Mini Desserts	\$12pp