

A great effort has been made to use as many local, organic and sustainable ingredients as possible. Please enjoy!



**APPETIZERS**

BASED ON 25 PC

<b>AGED GOUDA &amp; RASPBERRIES</b> crostini, pinot-chocolate reduction	<b>50</b>
<b>AUTUMN CROSTINI</b> walnut crostini, ricotta, cranberries, prosciutto	<b>50</b>
<b>AHI TUNA TARTARE</b> on wonton canapé, wasabi crème, sesame seeds	<b>48</b>
<b>APPLE CROSTINI</b> tart apple, caramelized onion, brie	<b>44</b>
<b>BOLOGNESE EMPANADAS</b> beef & pork ragu	<b>44</b>
<b>BUTTERNUT SQUASH EMPANADAS</b> mascarpone, ricotta, sage, cranberries	<b>45</b>
<b>CAVIAR</b> brioche, crème fraîche, chive	<b>MKT</b>
<b>CHAMPAGNE POACHED PRAWNS</b> shallot mignonette	<b>60</b>
<b>CHERRY TOMATO &amp; GOAT CHEESE TART</b> fine herbs, lemon zest	<b>40</b>
<b>CHICKEN SKEWERS</b> sesame ginger vinaigrette	<b>45</b>
<b>CHICKEN SPRING ROLLS</b> rice paper, thai basil, napa cabbage, thai peanut	<b>45</b>
<b>DUNGENESS CRAB STUFFED CUCUMBERS</b> orange-Dijon vinaigrette	<b>60</b>
<b>FILO TARTLETS</b> eggplant caponata, parmesan, capers	<b>40</b>
<b>FRESH SALMON TARTARE</b> ginger, red onion, soy sauce, herbs, toast	<b>48</b>
<b>GRILLED STEAK SKEWERS</b> sweet onion, red bell pepper, citrus-teriyaki	<b>55</b>
<b>GRILLED SPICY ITALIAN SAUSAGE</b> butternut squash, onion, citrus olive oil	<b>44</b>
<b>MINI CRAB CAKES</b> citrus saffron aioli	<b>65</b>
<b>GREEK SALAD</b> cucumber, feta, pear tomato, kalamata olive, oregano vinaigrette	<b>44</b>
<b>PRAWNS IN A BLANKET</b> wild prawns, puff pastry, sweet chili sauce	<b>60</b>
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> aged balsamic reduction	<b>44</b>
<b>ROASTED VEGETABLE EMPANADAS</b> parmesan, salsa fresca	<b>45</b>
<b>SMOKED SALMON CROSTINI</b> citrus crème fraîche, capers, minced onion, dill	<b>55</b>
<b>TUNA SASHIMI   MAGURO</b> cucumber, gari, soy, wasabi, micro greens	<b>85</b>

## PLATTERS

SERVES UP TO 20

<b>CHILLED SEAFOOD</b> chilled prawns, smoked salmon, tuna sashimi, crostini	<b>132</b>
<b>VIVA ANTIPASTO</b> assorted Italian meats, roasted vegetables, and olives	<b>98</b>
<b>BRUSCHETTA BAR</b> grilled Panini, tomatoes, garlic, basil, e.v.o.o., balsamic	<b>50</b>
<b>CHEESE TASTING</b> assorted cheese, nuts, fruit, and crackers	<b>98</b>
<b>CONNOISSEUR CHEESE TASTING</b> local & imported cheese, fruit, nuts	<b>132</b>
<b>CRUDITE</b> assorted chilled vegetables, house-made blue-cheese dip	<b>60</b>
<b>FRESH FRUIT CASCADE</b> ripe seasonal fruits, bush berries	<b>60</b>
<b>ARTISAN BREAD PLATTER</b> walnut raisin, French, sourdough, grains, butter	<b>55</b>
<b>TEA SANDWICHES</b> dijon, honey roasted ham, jarlsberg, butter lettuce	<b>88</b>

## SALAD PLATTERS

SMALL SERVES 8 – 10 GUESTS	LARGE SERVES 15 – 20 GUESTS
WITH NO MEAT \$44 WITH CHICKEN: \$52 WITH STEAK: \$66 WITH PRAWNS \$66 WITH TOFU \$52	WITH NO MEAT \$82 WITH CHICKEN: \$94 WITH STEAK: \$115 WITH PRAWNS \$115 WITH TOFU \$94

**ASIAN SALAD** CABBAGE, CRISPY WONTONS, RED BELL PEPPERS, ALMONDS, GREEN ONIONS, CILANTRO SESAME GINGER VINAIGRETTE

**CAESAR SALAD** HEARTS OF ROMAINE, GORGONZOLA, WALNUTS, PARMESAN, CAESAR DRESSING

**BABY SPINACH SALAD** BABY SPINACH. PEARS, DRIED CRANBERRIES, GRAPES, ALMONDS HONEY DIJON DRESSING

**VIVA SALAD** MIXED FIELD GREENS, CUCUMBER, PEAR TOMATOES, WILD BERRY VINAIGRETTE, GARLIC CROUTONS

**PORTABELLA SALAD** SPRING MIX, PORTABELLA MUSHROOMS, OVEN ROASTED TOMATOES, ONIONS, GORGONZOLA CRUMBLES, BLUE CHEESE VINAIGRETTE

**STRAWBERRY & FETA** SPRING MIX, STRAWBERRIES, PECANS, FETA, GRANNY SMITH APPLES, HONEY-STRAWBERRY VINAIGRETTE

**ORZO PASTA SALAD** ORZO, DICED TOMATOES, GARLIC, BASIL, BALSAMIC, EXTRA VIRGIN OLIVE OIL

**PENNE PASTA SALAD** QUILL SHAPED PASTA, OLIVES, CELERY, ONIONS, ARTICHOKE, FENNEL, ARUGULA, RED PEPPER VINAIGRETTE

**HAWAIIAN FRUIT SALAD** ASSORTED CUBED FRESH FRUIT, COCONUT, LOW FAT VANILLA YOGURT

**MACARONI SALAD** MACARONI PASTA, ONION, CELERY, RED PEPPERS, FRESH HERBS, OLIVES, MAYONNAISE

## ENTREE PLATTERS

SERVES 8

<b>VEGETARIAN LASAGNA</b> ZUCCHINI, RED ONION, EGGPLANT, BELL PEPPER, RICOTTA, MOZZARELLA	<b>60</b>
<b>MEAT LASAGNA</b> GROUND BEEF & SAUSAGE, MARINARA, RICOTTA, MOZZARELLA	<b>66</b>
<b>HOUSEMADE QUICHE</b> ASSORTED VARIETIES OF VEGETABLES, CHEESE AND MEAT	<b>45</b>
<b>ROASTED CALIFORNIA SEA BASS</b> CITRUS SAFFRON RISOTTO. SAUTÉED SUGAR SNAP PEAS, TOMATO SUGO, BASIL	<b>105</b>
<b>LINGUINE POMODORO WITH CHICKEN</b> TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN	<b>55</b>
<b>LINGUINE POMODORO WITH PRAWNS</b> TOMATOES, BASIL, GARLIC, BASIL, CHILI FLAKES, E.V.O.O., PARMESAN	<b>65</b>
<b>HOUSEMADE BUTTERNUT SQUASH RAVIOLIS</b> SAGE BUTTER SAUCE, WHITE WINE, CREAM, SUN DRIED CRANBERRIES, ARUGULA	<b>60</b>
<b>BAKED PENNE PASTA</b> CHICKEN, ITALIAN SAUSAGE, MUSHROOMS, ARUGULA, TOMATO-CREAM SAUCE, MOZZARELLA	<b>55</b>
<b>GRILLED BISTRO STEAK</b> 4 10oz ANGUS BEEF STEAKS, BLUE CHEESE BUTTER, ROASTED GOLD POTATOES, VEGETABLE SAUTE, VEAL DEMI	<b>105</b>
<b>RACK OF LAMB</b> 16 CHOPS, ROSEMARY ROASTED POTATOES, SAUTÉED BABY BROCCOLI, MINT JUS	<b>138</b>
<b>GRILLED MOROCCAN SALMON</b> SAFFRON COUSCOUS, ROASTED MOROCCAN VEGETABLES, MEDITERRANEAN BBQ SAUCE, FENNEL SEED, LEMON PRESERVE	<b>95</b>
<b>ROTISSERIE CHICKEN</b> 2 WHOLE CHICKENS SPLIT 8 WAYS, ROASTED FINGERLING POTATOES, ARTICHOKE HEARTS, SPINACH, PAN JUS	<b>72</b>

## DESSERTS

**ASSORTED MINI DESSERTS** HOUSEMADE MINI DESSERTS, LEMON BAR, DARK CHOCOLATE TORTE, CHEESECAKE, PECAN BAR, 25PC **44**

**HOMEMADE COOKIES** CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, 1dz **22**

### AVAILABLE ONLY ON FULL CATERED EVENTS:

PLEASE INQUIRE ABOUT PRICING

**PASSION FRUIT PANNA COTTA**

**BEIGNETS**

**BREAD PUDDING**

**SEASONAL FRUIT CRISP**

**CRÈME BRULEE**

## SIDES

SERVES 8

**BREAD & BUTTER** FRENCH BREAD, SWEET BUTTER, PER PERSON **1.50**

**SAUTÉED VEGETABLES** SEASONAL VEGETABLES, E.V.O.O., GARLIC **28**

**ROASTED POTATOES** POTATOE CONFIT, HERBS, E.V.O.O. **28**

**AU GRATIN POTATOES** PARMESAN, PECORINO, PROVOLONE, CREAM **35**

**PENNE MARINARA** PENNE PASTA, MARINARA, PARMESAN **35**