



SUMMER MENU

HORS D'OEUVRES

Prosciutto - Melon Cup

sweet basil melon salad

Spooned Sicilian Caponata

sweet/tart eggplant salad, ciabatta crouton

Ropa Vieja Arepita

*shredded flank, tomato, onion, garlic
herbs, corn pancake*

Tiny Fish Tacos

*fried yucca, grilled fish, tomatillo relish
cilantro-lime crema*

Chicken & Waffle

maple glazed bacon, apricot jam, chipotle aioli

Sweet Corn & Jalapeno Flan

sweet and savory custard

Watermelon Feta Cheese Lollipop

lime, peppercorn, salt-sugar dust

Stuffed Mini Pepper

quinoa, black bean, jicama, lime zest

MEATS/FISH

Mojo Marinated Flank

chile, cilantro, garlic, lime juice

Pepper Crusted Salmon

avocado salsa, wasabi dipping sauce

Thai Style Mussels

coconut milk, red curry, chile, basil

Jerk Pork Shoulder

traditional island spices

Chicken Provencal

*roasted tomato, artichoke hearts, garlic
shallot, white beans, olives*

Grilled Masala Chicken

garam masala, yogurt sauce

PASTA/GRAINS

Sweet & Swine Farro

*peaches, crispy pancetta
roasted pepper, basil*

Grilled Vegetable Cous Cous

*israeli cous cous, summer vegetables
white wine-thyme vinaigrette*

Pasta & Fried Zucchini Salad

*gemelli, edamame, fresh herbs, capers
lemon zest, fresh mozzarella*

VEGETABLES

Asian Cucumber & Mint Salad

lime, chilis, ginger, basil, roasted peanuts

Sunshine Jicama & Melon Salad

*summer melons, red bell pepper, oranges
jalapeno, pimentón vinaigrette*

Sunden's Heirloom Tomato Salad

red onion, basil, chiles, red wine, extra virgin olive oil

Vegetable Caponata

*eggplant, zucchini, tri-color peppers
summer squash, capers, olives*

Bitter Green Salad

*zucchini ribbons, kale, radicchio, local tomatoes
shaved pecorino, lemon-herb vinaigrette*

Grilled Corn, Black Bean & Avocado

grape tomatoes, cilantro, honey lime vinaigrette

Pesto Green Beans

two tomatoes, toasted pine nuts

Braised Sweet Plantains

dark rum, brown sugar, nutmeg

Garden Vegetable Lasagna

*grilled & roasted layered vegetables
three cheeses, smoked tomato sauce*

Balsamic Grilled Fruit Salad

*baby mixed greens, balsamic grilled peaches, plums and nectarines
toasted walnuts, goat cheese, mission fig vinaigrette*

DESSERTS

Stone Fruit Croustade

rustic pastry shell, summer fruit, fresh whip cream

Strawberry Basil Shortcakes

buttermilk biscuit, fresh strawberries, basil anglaise, whipped cream

