



PERSONAL
TOUCH
CATERING EXPERIENCE

SEASONAL SAMPLE

Menu

2025 MENU COLLECTION

EXQUISITE FOOD | ATTENTION TO DETAIL | THE FINEST HOSPITALITY



FIRST + SECOND COURSE

GRILLED PEACH AND BLACKBERRY SALAD

Frisee, Arugula, Pickled Onions dressed
in a Blackberry Glaze and White Balsamic

DECONSTRUCTED CAESAR SALAD

Gem Lettuce, Crouton Ribbon, Parmesan Crisp with
Creamy Caesar Dressing and Pickled Red Onions



BLACK AND WHITE SESAME SLICED AHI TUNA

Asian Slaw and Yuzu Dressing with Avocado Mousse

SUMMER CAMPANELLE PASTA

Summer Burst Cherry Tomatoes and Basil





MAIN COURSE

LAND

FILET MIGNON

Crackling Potatoes, Tri Color Adelaide Carrots with
PT Steak Sauce

FRENCH CUT CHICKEN

Fregola Sardinia with Tomatoes, Black Olives and
Olive Oil Molasses



SEA

SEABASS

Over a Bed of Mash and Spinach
in a Roasted Red Pepper Sauce

BRANZINO

Lemon Gremolata, Mediterranean Vegetable
Couscous, Haricot Verts and Fried Parsnip



VEGETARIAN | VEGAN

PORCINI RUBBED TOFU

Cauliflower Mash, Asparagus,
Vegan Wine Sauce

CAPRESE STUFFED PORTOBELLO

Vegan Mozzarella Cheese, Tomato, Basil and Quinoa Salad

