



PERSONAL TOUCH

CATERING EXPERIENCE

EXQUISITE FOOD | ATTENTION TO DETAIL | THE FINEST HOSPITALITY



SEASONAL SAMPLE MENU

2026 MENU COLLECTION



SALAD & 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

Pea Purée, Potato Ash, and Chili Oil

BRANZINO

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

VEGAN | VEGETARIAN

PORCINI RUBBED TOFU

Cauliflower Mash, Asparagus, Vegan Wine Sauce

CAPRESE STUFFED PORTOBELLO

Vegan Mozzarella Cheese, Tomato, Basil and Quinoa Salad

