

PUBLIC

\$65 FEED ME MENU

FOR THE TABLE

QUINOA FLATBREADS AND GLUTEN FREE ROLLS

with sunflower seed hummus and olives

INDIVIDUAL

CURRY COCONUT LAKSA

with rice vermicelli, Thai basil

FOR THE TABLE

BURRATA WITH ROASTED GRAPES with salted savory granola
and maple vinaigrette

CHARRED CARROTS with lemon yogurt and dukkah

LENTILS, GREEN BEANS, AVOCADO with toasted pecan, baby gem,
pomegranate molasses and avocado oil vinaigrette

FAMILY STYLE

RICOTTA CAVATELLI with vegetarian carrot bolognese and kale pesto

HEMP CRUSTED SALMON with baby romaine, pickled rhubarb
and avocado dressing

SPICE RUBBED GRILLED CHICKEN with Meyer lemon and fennel

SIDES TO SHARE

5 GRAIN COUS COUS

WARM CRUSHED SUNCHOKES with capers and cornichon

DESSERT

PLATTER OF SWEET TREATS

\$85 FEED ME MENU

FOR THE TABLE

QUINOA FLATBREADS AND GLUTEN FREE ROLLS

with sunflower seed hummus and olives

INDIVIDUAL

CURRY COCONUT LAKSA

with rice vermicelli, Thai basil

FOR THE TABLE

BURRATA WITH ROASTED GRAPES with salted savory granola
and maple vinaigrette

CHARRED CARROTS with lemon yogurt and dukkah

LENTILS, GREEN BEANS, AVOCADO with toasted pecan, baby gem,
pomegranate molasses and avocado oil vinaigrette

SEAFOOD BOWL with Beau Soleil Oysters and Maine Lobster

FAMILY STYLE

RICOTTA CAVATELLI with vegetarian carrot bolognese and kale pesto

HEMP CRUSTED SALMON with baby romaine, green apple
and avocado dressing

SPICE RUBBED GRILLED CHICKEN with Meyer lemon and fennel

SIDES TO SHARE

5 GRAIN COUS COUS

WARM CRUSHED SUNCHOKES with capers and cornichon

DESSERT

PLATTER SWEET TREATS