



## EARTH, WATER, FIRE & WIND MENU

### EARTH STATION

Beet and Strawberry Panzanella Salad with Burrata, Artisan Bread, Micro Basil, and Balsamic Reduction (V)

Grilled Antipasto including Summer Squash, Roasted Pepper, Sweet Pepper, Portabella, Asparagus Spear, Artichoke Heart, and Eggplant (GF, V)

Local and Specialty Cheese and Salami Grazing Board | Beehive Cheddar, Brie, Manchego and Membrillo, Creminelli Salami (Piccante & Casalongo), Bresaola, Fresh and Dried Fruits, Pickled Vegetables, Marinated Olives, Marcona Almonds, Honey Comb, Fig Tapenade, House Hummus & Muhammara, Crostini, Crackers (including GF)

### WATER STATION

Seafood Ceviche on Plantain Chip (GF)

Seaweed Salad with Tofu and Toasted Sesame Seeds (GF, V)

Sesame & Nori Crusted Branzino with Wasabi Aioli (GF)

Watermelon Skewer with Slivered Mint and Balsamic Reduction (GF, V)

### FIRE STATION

Chipotle Marinated Chicken Skewer with Lime Aioli served over Spanish Rice with Cilantro (GF)

Fire Roasted Corn Elotes with Tajin Butter, Cilantro and Cotija Cheese (GF, V)

Grilled Flank Steak Skewer with Horseradish Crema served over Roasted Potatoes with Rosemary & Garlic (GF)

Charred Cauliflower & Romanesco with Turmeric Black Pepper Parm (GF, V)

### WIND STATION

Pavlova with Lemon Curd

Mixed Berry Bowl with Whipped Cream

White Cotton Candy with White Paper Cones (GF)

Aperol Spritz Cookies with Candied Orange

(GF: Gluten Free, V: Vegan)

### BEVERAGES

French Press Coffee and Tea Service

Still and Sparkling Water

Rosemary Lemonade

Wine - Red & White Varietals

Beer - Local Beer Selection

Specialty Cocktails



the blended table

CATERING & EVENTS