

Mon. -Thu. 11 am to 9 pm
Fri.- Sat. 11 am to 10 pm
Sun. 8 am to 9 pm

HORS D'OUVRES

Pita stuffed with fingerling potatoes, shallots, fontina & goat cheese	serves 15 \$25
Wild prawns with ginger ancho sauce	1 doz \$18
Salmon and Potato Cakes	1 doz \$24
Stuffed mushrooms with polenta, fontina cheese, goat cheese and fresh herbs	1 doz \$16
Grilled flank steak crostini with horse radish aioli	1 doz \$23
Goat cheese and pesto crostini	1 doz \$23
Crostini with fresh mozzarella, pesto and sun dried tomato	1 doz \$23
Risotto Balls with fontina cheese, grana padano cheese and shallots	1 doz \$12
Tea Sandwiches with prosciutto and fig butter	1 doz \$23
Mushroom quesadilla with jalapeno pepper, jack cheese, herbs & truffle oil	1 doz \$23
Oven roasted ribs with ginger ancho sauce, scallion and parsley relish	1 doz \$28
Chicken skewers with red cabbage slaw, wine grape and chile sauce	1 doz \$24
Spicy salmon tartar on hominy with spicy mango and ancho chile sauce	1 doz \$26
Sliced Grilled Chicken Breast on Focaccia squares basil aioli	1 doz \$15
Grilled Salmon Halves with Cucumber-Dill Sauce and Marinated Bell Peppers	\$60
Goat Cheese with preserved meyer lemons, Kalamata olives, roasted garlic and thyme	\$4 per 4 oz disk (serves 3 or 4)
<i>Served with Crostini \$1.25 per dozen or with water wafers at \$2 per box</i>	
Prosciutto and Port Fig Butter sandwiches	\$15 per dozen
Eggplant Crisps with mozzarella cheese, tomato, & bread crumbs	\$15 per dozen
Mushrooms Stuffed with polenta, pecorino Romano cheese & fresh herbs	\$15 per dozen
Maple Glazed Duck Breast on Sweet Potato Gaufrettes	\$20 per dozen
Turkish Meatballs with mushrooms & tomatoes	\$12 per dozen

SALADS

Garden green salad with goat cheese, maple roasted walnuts, cranberries and apples	serves 15 \$60
Spinach salad with feta cheese, apples, bacon & maple roasted walnuts	serves 15 \$60
Caesar salad with grilled chicken, Parmesan cheese, & croutons	serves 15 \$60
Tabulleh salad with organic bulgar, scallions, shallots, parsley, cucumber, tomatoes & lemon	serves 15 \$60

PARTYS FOR ALL OCCASSIONS

Menu 1 - 20 people \$350

Southwestern potato salad
Zucchini and corn fritters
Chicken and wine grape crepes
Borek (white wine marinated rock cod in filo dough served with seasonal vegetables)
Gonul's bread pudding
Seasonal fruit platter

Menu 2 - 20 people \$380

Roasted asparagus and wild mushroom salad with toasted pecans, feta cheese,
Maras pepper & Dijon mustard vinaigrette
Sauteed wild Mexican prawns with ginger chile sauce
Gonul's Organic rice
Pork tenderloin with bourbon ancho sauce and grilled seasonal vegetables
Pita plate with hummus, cacik, baba ganoush and olive taponade
Cumin scented kofte brochettes
Seasonal fruit and cheese platter
Chocolate decadence cake

Menu 3 - 20 people \$420

Salmon and butternut squash cakes with seasonal fruit relish
BBQ duck crepes with Maras pepper sauce
Zekiye – Turkish calzone filled with potato, shallots and herbs
Seasonal roasted vegetables
Pan roasted venison with blood orange & roasted jalapeno sauce
Sweet potato gratin
Apple crisp

Menu 4 - 20 people \$410

Smoked shrimp cakes with roasted corn and Italian pepper relish & a cilantro vinaigrette
Roasted rack of veal with Chanterelle, porcini and shiitake mushroom sauce
Bresaola wrapped in arugula with saffron aioli
Marinate olives with Maras pepper, lemon, extra virgin olive oil and pesto
Salade – melange of chestnuts, Lima beans with roasted peppers, apples, shallots, pine nuts & tarragon
Rosemary lemon lime pasta
Apple tarts