

## Served Dinner

### Hors d'oeuvres to Pass

Samosas - Crispy Won Ton Triangles with Curried Beef, Organic Peas, Ginger and Garlic, served with Minted Strauss Yogurt

Small Porcelain Spoons filled with  
Mediterranean Garbanzo Bean Salad in a Lemon Saffron Dressing  
and  
Pearlino Mozzarella and Heirloom Tomatoes, with a Fresh Basil Purée

Domestic Brie and Roasted Garlic Caramelized Mushrooms,  
in a bite size Filo Cup

### First Course

Organic West Marin Field Greens with Roasted Organic Beets  
and Pt. Reyes Bleu, tossed in an Aged Balsamic Vinaigrette

Artisanal Breads, Rolls and Bread Sticks, Butter

### Entrée

Pan Seared Chicken Breast with Fresh Sage and Lemon, served with Zinfandel Jus  
or

Salmon roasted with Crushed Herbs and Lemon  
served with

Green Garlic Risotto Cakes

Fresh Green Beans with Lemon, Olive Oil, and Dijon Mustard

For your vegetarian or vegan guests  
Tower of Globe Eggplant, Organic Squash, Local Beefsteak Tomatoes,  
and Basil infused Silken Tofu, drizzled with Bell Pepper Coulis,  
served with Roasted Fingerling Potatoes

### Dessert

Tiramisu with Fresh Raspberry Coulis and Passion Fruit Anglaise

Panna Cotta with Praline and Fresh Berry Coulis (for your vegan guests)

Organic Fair Trade Italian Blend Coffee and Tea