



laurel's catering

DISTINCTIVE CUISINE | PERSONALIZED SERVICE
415 608-9200 WWW.LAURELSCATERING.COM

Winery Fete & Feast!

Apps (Amuse Bouche Bites):

Lamb Sliders or Pops w/ Tzatziki

*Fried Artichoke Hearts w/ Caramelized Onion Dip Assorted Cheese
& Fruit Platter w/ Crackers & Baguette Pickled Crudités Platter w/
Creamy Herb Dip and Aioli*

Dinner (A Culinary Journey):

*Heirloom Lettuce Salad w/ Cherries, Burrata, Sprouts, Sweet
Walnuts, & Cherry Shallot Dressing or Spring Salad w/ Beets, Goat
Cheese, Pistachios, Pea Sprouts & Nice Citrus Dressing*

Homemade Popovers & Butter

*Creamy Mashed Potatoes w/ Creme Fraiche & Herbs Roasted
Asparagus, Brussels Sprouts,*

*Sautéed Kale, Chard & Carrots w/ Garlic Oil & Truffle Shavings
Seared Black Cod w/ Sicilian Pesto & Crispy Shallot & Fennel
Chicken or Duck Marbella w/ Plums, Figs, Olives & Capers Vegetarian
Marbella*

Dessert (Sweet Finale):

*Chocolate Covered Strawberries & Marshmallows Chocolate Rum
Torte*