



# Menus

## Stationary Appetizers

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**Spicy Sausage, Currant and Chicken Pate**

**Pear, Pistachio and Chicken Pate**

**Spicy Lemon Jumbo Prawns with Black Olives and Bell Peppers**

**Blood Orange Scallop Ceviche with House Made Tortilla Chips**

**Assorted American and European Cheese**

*Garnished with Dried Fruit and Nuts*

**Assorted Cured Meats and Spanish Chorizos**

*Garnished with Marinated Olives and Fresh Dates*

**Farmer's Market Crudité's with Herbed Dipping Sauce**

**Prosciutto Wrapped Grilled Asparagus**

**Roast Pork Loin with Sweet and Hot Mustard and Miniature Brioche Rolls**

**Vegetable Spring Rolls, Wrapped in Rice Paper**

*Served with Sweet Chili Dipping Sauce*

**Black Mission Figs with Peppered Mascarpone and Fresh Basil**

**Gazpacho "Shooters" with Lump Crab Meat**

*Served in Chilled Shot Glasses*

**Hummus and Curried Sweet Potato Spread with Marinated Feta**

**Honeyed Onions and Marinated Olives**

**Grilled Flat Breads and Focaccia**

*with Infused Pasolivo Olive Oils and Tapenades*

**Fresh Fig, Mascarpone and Serrano Sandwiches**

**Tour de Torta**

*Dried Cranberry and Candied Pecan, Sun Dried Tomato and Pesto, Black Mission Fig and Prosciutto,  
Lavender Pollen and Honey, Shitake Mushroom and Leek*

## Passed Hors d'oeuvres

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### **Crab and Corn Parcels**

*With Pasolivo Lime Infused Olive Oil*

### **Sun Dried Tomato and Kalamata Olive Toasts**

**Feta, Arugula and Mushroom Bruschetta**

**Salt Cod and Potato Cakes with Garlic Aioli**

### **Herbed Pancakes**

*With Bosc Pear and Blue Cheese Topping*

**Bite-Sized Beef Wellingtons**

**Caramelized Onion and Feta Tartlets**

**Macaroni and Cheese Cupcakes  
with Bacon and Chives**

**Smoked Salmon Mouse with Dill on Crostini**

**Heirloom Tomato Bruschetta on Parmesan Crisps**

**Pea and Basil Soup with Parmesan Straw**

*Served in Demitasse Cup*

**Tomato Soup with Basil Oil and Miniature Grilled  
Cheese**

*Served in Demitasse Cup*

**Pint-Size Fish and Chips with Tartar Sauce**

**Miniature Cheeseburgers**

**Ricotta Basil Tartlets with Grilled Asparagus**

**Rosemary, Goat Cheese and Honey Crostini**

**Moroccan Lamb Mini Pies with Curried Aioli**

**Manchego y Membrillo**

*Goat's Milk Cheese with Quince Preserves*

**Thai Peanut Chicken Cakes**

*Served with Sweet Chili Dipping Sauce*

**Toasted Turkey, Cranberry and Brie Sandwiches**

**Rare Sesame Crusted Ahi**

*With Wasabi Aioli on Crostini*

**Wild Mushroom Strudel with Brie and Fresh Thyme**

**Blue Cheese, Black Mission Fig and Prosciutto Tartlets**

**Shitake Mushroom and Leek Wontons**

**Chipotle Chicken, Cheddar and Cilantro Rolls with  
Cool Avocado Dip**

**Chicken and Apple Empanadas with Tarragon  
Dipping Sauce**

**Lamb "Lollipops"**

*Grilled New Zealand Lamb Racks with Mint Pesto*

**Miniature Crab Cakes with Cilantro Pesto**

**Roasted Pork Loin**

*With Horseradish Cream and Pomegranate Seeds on Crostini*

**Smoked Salmon and Green Onion Mascarpone  
Baskets**

**Beef and White Bean Puree Tartlets with Parsley**

**Potato Pancakes**

*With Confit Duck and Red Beet Cabbage Slaw*

**Tuna Carpaccio on Orange Slices**

**Pine Nut Dolmades with Cucumber Feta Dip**

**Ahi and Fennel Tart**

*Puff Pastry with Fennel Puree and Rare Tuna Crab and Corn  
Parcels with Pasolivo Lime Infused Olive Oil*

# Trumpet Vine's Buffet

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## STATIONARY APPETIZERS

### Tour de Torta

**Dried Cranberry and Candied Pecan**

**Sun dried Tomato and Pesto**

**Black Mission Fig and Prosciutto**

*Made with Cream Cheese, Goat Cheese and Mascarpone*

*Presented on Rustic Wooden Tables*

*Served with Freshly Baked Crostini and Baguette*

## PASSED HORS D'OEUVRES

**Wild Mushroom Strudel with Fresh Thyme and Brie**

**Heirloom Tomato Bruschetta**

*Olive Oil Toasted Bread*

*Topped with Chipped Heirloom Tomatoes, Green Onions and Garlic*

**Miniature Crab Cakes**

*Topped with Roasted Red Pepper Romulade*

## DINNER

**Grilled Peach and Asparagus Salad**

*Tossed with Arugula and Mint Vinaigrette*

**Roast Pork Loin Stuffed with Swiss Chard, Roasted Garlic and Red Onions**

**Herb Crusted Organic Grass-Fed Beef Tenderloin with Cilantro Pesto Sauce**

**Grilled Parmesan and Green Chili Polenta Cakes**

**Windrose Farms Grilled Vegetables**

*With Cracked Sea Salt and Reduced Balsamic*

**Freshly Baked Baguette with Herbed Butter**

# Mediterranean Buffet

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## *STATIONARY APPETIZERS*

### **Trumpet Vine Hummus**

*With Honeyed Onions and Garlic and Sage Marinated Olives*

### **Marinated Baby Artichokes**

### **Grilled Flat Bread and Lavash Crackers**

## *PASSED HORS D'OEUVRES*

### **House made Dolmades**

*Served with Cucumber Feta Sauce*

### **Parmesan Stuffed Medjool Dates**

### **Individual Moroccan Lamb Pies**

*With Curry Aioli*

## *DINNER*

### **Cucumber, Chickpea and Feta Salad**

*With Vine Ripe Tomatoes and Basil  
Tossed with Garlic Lemon Vinaigrette*

### **Organic Lamb Racks**

*Roasted on Black Mission Figs and Fennel*

### **Roasted Pork Tenderloin**

*With Pomegranate Sauce*

### **Herb and Lemon Couscous**

### **Sautéed Spinach with Golden Raisins and Pine nuts**

### **Grilled Flat Breads with Olive Tapenade**

# Family-Style Fall Feast

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## *STATIONARY APPETIZERS*

### **Assorted California and European Cheese**

*Garnished with Fresh and Dried Fruit*

### **Seasonal Vegetable Crudités**

*With Green Peppercorn Dipping Sauce*

### **Prosciutto Wrapped Asparagus**

## *PASSED HORS D'OEUVRES*

### **Herbed Pancakes with Pear and Blue Cheese Topping**

### **Pea and Basil Soup with Parmesan Straw**

*Served in Demitasse Cup*

### **Miniature Beef Wellingtons**

## *DINNER*

### **Heirloom Tomato Salad**

*With Fresh Basil and Crème Fraiche*

*Drizzled with Pasolivo Tangerine Infused Olive Oil*

### **Rosemary and Garlic Oven Roasted Chicken Breasts**

### **Wild Coho Salmon with Pistachio Pesto Crust**

### **Heirloom Cauliflower Gratin**

### **Sautéed Haricot Verts with Shitake Mushrooms**

### **Freshly Baked Baguette with Herbed Butter**

# Winter & Wine Inspired Plated Dinner

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## *SALAD*

### **Winter Chopped Salad**

*With Radicchio, Red Apples, Cranberries, Candied Pecans and Goat Cheese  
Tossed with Honey-Dijon Vinaigrette*

## *SOUP*

### **Carrot Soup with Thyme and Fennel**

*Garnished with Crème Fraiche*

## *FISH*

### **Hazelnut and Sesame Crusted Bluenose Sea Bass**

*With Wild Mushroom Beurre Noisette  
Over Soy Bean, Tomato and Pearl Onion Broth*

## *MAIN DISH*

### **Organic Grass Fed Petit Filet**

*With Cognac Shallot Reduction Sauce  
Over Creamy Smoked Gouda Polenta*

## *DESSERT*

### **Warm Pear and Raspberry Bruschetta**

*Served on Tasted Cinnamon and Sugar Baguette  
Garnished with Chopped Pistachios*

## “Party of the Year” Themed Stations

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*These are just a few examples of some of the unique dinner stations we can create for your event.  
Other stations include French, Italian, Seafood, Pasta, Grill, and Salad.*

### PASSED HORS D’OEUVRES

#### Miniature Cheeseburgers

*Vegetable Spring Rolls with Soy Dipping Sauce*

#### Blood Orange Scallop Ceviche

*Served on Toasted Polenta Cakes*

### GOOD OL’ COMFORT STATION

#### Macaroni and Cheese Cupcakes

*Garnished with Fresh Chives*

#### Braised Short Ribs

*With Wild Mushrooms and Fire Roasted Tomatoes*

*With Garlic Mashed Potatoes*

*Served in Miniature White Bowls*

#### Three Bean Vegetable Chili

*With Corn Bread Muffins*

*Served in Individual Chili Pots*

### ASIAN INSPIRATION STATION

#### Crab and Corn Wontons

*With Pasolivo Infused Olive Oil*

#### Chicken Satay with Ginger Lime Glaze

#### Vegetable Stir Fry

#### Edamame

#### Steamed White Rice

*Served in Chinese Food Boxes with Chop Sticks*

### SOUTH OF THE BORDER STATION

#### Tres Tamales

*Miniature Tamales with Sauces Ranging From Mild to Spicy*

**BBQ Chicken, Red Onion, Cilantro and Gouda**

**Beef, Roasted Garlic and California Chili Sauce**

**Spinach, Artichoke, Fresh Corn and Chipotle**

#### Quesadilla Action Station

*CHEF ATTENDED*

#### Farmer’s Market Vegetables with Jack and Cheddar Cheese

### SALAD “BAR”

*Butler Passed to Guests*

*While Seated or Mingling Between Stations*

#### Traditional Cobb Salad “Neat”

*With Egg, Bacon, Avocado, and Tomato*

*Served in a Rocks Glass*

#### Green Papaya Salad “Up, With a Twist”

*With Cabbage, Peanuts, and Ginger*

*Served “Up” in a Martini Glass*

#### Black Bean, Grilled Corn and Jicama Salad

*“Stirred, Not Shaken”*

*Over Romaine with Cilantro Vinaigrette*

*Served “Up” in a Martini Glass*

### ICE CREAM, YOU SCREAM

#### Do-it-Yourself Ice Cream Bar

*Strawberry, Vanilla and Chocolate Ice Cream*

*Maraschino Cherries, Whipped Cream,*

*Toasted Almonds, Carmel and Chocolate Syrup,*

*Fresh Strawberries, Rainbow Sprinkles, Oreos and M&Ms.*

## To Eat By Whim, Tapas-Style

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*This Spanish dining tradition features various small-plate Spanish and Mediterranean inspired cuisine to be enjoyed cocktail style or shared over a large lazy susan as the centerpiece of your dining table.*

### **Trumpet Vine Hummus**

*With Curry Sweet Potato Spread, Honeyed Onions and Pepperonata*

### **Local Olives Marinated with Garlic and Thyme**

### **Assorted Cured Meats and Spanish Chorizos**

### **Salt Cod Fritters with Garlic Aioli**

### **Pan Tomate Con Jamon**

*Serrano Ham and Oven Dried Tomato Toasts*

### **Sherried Mushroom Empanadas**

### **Manchego y Membrillo**

*Sheep's Milk Cheese with Quince Preserves*

### **Spanish Tortilla**

*Traditional Egg Dish with Potato, Capers and Sweet Onions*

### **Albondigas**

*Meatballs in Tomato Garlic Sauce*

### **Paella Mixta**

*Traditional Spanish Rice and Saffron Dish  
With Fresh Vegetables, Chicken, Chorizo, and Seafood*

### **Marinated and Grilled Organic Grass-Fed Lamb Racks**

*With Crumbled Feta and Mint Pesto*

### **Sautéed Spinach**

*With Red Chili Flake and Golden Raisins*

# Summer Brunch

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## **Organic Baby Greens**

*Tossed with Lemon Honey Vinaigrette*

## **Individual Spinach and Mushroom Frittatas**

## **Chicken Apple Sausage**

## **Smoked Salmon Platter**

*With Red Onion, Tomato, Capers, Lemon Wedges, Cream Cheese and Bagels*

## **Potato and Wild Rice Griddle Cakes**

*Served with Garlic Aioli*

## **Farmer's Market Strawberries**

*Served with Sour Cream and Brown Sugar*

## **Freshly Squeezed Orange Juice**

# Dessert Party

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## *WINTER*

### **Chocolate French Toast**

*With Black Berry Coulis*

### **One-Bite Apple Pies**

*With Miniature Root Beer Floats*

### **Pumpkin Chocolate Bread Pudding**

*Garnished with Crème Fraiche*

### **Fig Tarts with Brown Sugar Mascarpone**

### **Warm Pear and Raspberry Bruschetta**

*Served on Cinnamon Toasted Baguette*

### **House-made Marshmallows**

### **Trumpet Vine Coffee Bar**

*Organically Grown Fair-Trade*

*Regular & Decaf Coffee*

*With Vanilla, Caramel and Chocolate Syrup*

### **Hot Chocolate, Assorted Herbal Teas and Warm**

### **Apple Cider**

*Served with Cinnamon Sticks, Whipped Cream, and  
Miniature Marshmallow*

## *SUMMER*

### **Cheesecake "Lollipops"**

*Served with Selection of Fresh Berries and Dipping Sauces*

### **"So Many Sorbets"**

*Lemon-Mint*

*Tangerine-Basil*

*Pineapple-Raspberry*

*Served in Martini Glasses*

### **Assorted Chocolate Truffles**

### **Lemon Curd Tartlets**

*Topped with Fresh Berries*

### **"Shake n' Cake"**

*Miniature Milk Shakes with Brownie Bites*

*Served in Shot Glasses*

### **Fresh Pineapple with Basil Lime Sugar**

## Additional Menus

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### *SOUTHWESTERN MEDITERRANEAN*

**Homemade Hummus with Pita Crisps**

**Ratatouille Cous Cous**

**Cucumber, Fava Bean and Tomato Salad**

**Yogurt Marinated Grilled Leg of Lamb with Feta Sauce**

**Roasted Red Snapper with Fresh Mediterranean Salsa**

### *COMFORT*

**Traditional Caesar Salad with Sourdough Croutons and Shaved Parmigiano-Reggiano**

**Greek Salad with Cucumber, Tomatoes, Kalamata Olives and Feta Cheese**

**Grilled Breast of Chicken Served with Natural Jus**

**Char-Grilled New York Steak**

**Fire-Roasted Cheese Sandwiches**

**Sautéed Summer Squash**

**Black Forest Ham Stuffed Chicken Breast with Smoked Gouda Cream Sauce**

**Scalloped Potatoes**

**Hush Puppies**

**Shrimp and Crab Gumbo**

**Macaroni and Cheese**

**Buttermilk Biscuits**

**Wild Rice Pilaf**

**Roasted Brussel Sprouts**

*PACIFIC RIM*

**Asian Rice Salad**

**Ginger Marinated Cucumber Salad**

**Crab and Mango Summer Rolls**

**Green-Papaya Salad**

**Coconut Chicken**

**Grilled Tofu with Teriyaki Glaze**

**Gingered Beef with Onions and Peppers**

**Rare Seared Sesame Tuna with Wasabi Cream**

*REQUIRES CHEF-ATTENDED STATION*

*ASIAN*

**Mango, Pineapple and Orange Tossed in Coconut Milk**

**Vegetable Spring Rolls with Sesame Peanut Dipping Sauce**

**Edemame**

*(Steamed Soy Beans)*

**Thai Beef Salad**

**Pork Pot-stickers**

*Served with Hoisin Dipping Sauce*

**Crab Sui Mei with Red Bell Pepper Sauce**

**Honey-Grilled Lamb Chops**

*Served with Jalapeno Puree*

**Beef Dumplings in Ancho Chile Sauce**

**Firecracker Shrimp**

**Cold Szechwan Noodles**

**Asian Glazed Salmon**

**Grilled Chicken Breast with Thai Chili Marinade**

*ITALIAN*

**Tuscan Bread Salad**

**Fresh Tomatoes, Basil, Mozzarella, Fennel and Artichokes**  
*Tossed with Toasted Tuscan Bread in a Balsamic Vinaigrette*

**Traditional Caesar Salad**

**Rigatoni Salad**

*With Toasted Garlic, Arugula and Shaved Parmigiano-Reggiano*

**Baked Ziti with Spicy Italian Sausage, Zucchini and Wild Mushrooms**

**Sautéed Broccoli Raab with Pancetta and Onions**

**Eggplant Baked with Fresh Mozzarella and Parmesan**

**Portobello Mushroom Caps Stuffed with Butternut Squash and Goat Cheese**

**Fennel Crusted Roasted Pork**

**Cannellini Bean and Roasted Garlic Salad**

**Lemon and Rosemary Roasted Potatoes**

*NUEVO LATINO*

**Avocado Soup**

**Grilled Quesadillas**

**Black Bean and Corn Salad**

**Jicama Mango Salad with Achiote Lime Dressing**

**Fresh Melon Salad**

**Grilled Center Cut Pork Chops with Mango Mojo**

**Chipotle Glazed Halibut**

**Adobo Rubbed Lamb Loinette with Rosemary Pineapple Mojo**

**White Bean Puree**

**Grilled Chayote Squash**

*DESSERTS*

**Fresh Berry Tartlets**

*Filled with House Made Lemon Curd*

**Miniature Fruit and Venezuelan Chocolate Pastries**

**Tiger Brownies**

**Macaroon Madness Bars**

**Triple Berry Crumble Cookie Bars**

**Lavender Sponge Cake Layered with Lemon Curd**

**Miniature Lime Meringue Pies**

**Apple Strudel a la mode**

**Assorted Chocolate Truffles**