

SUMMER MENU

available through august



APPETIZERS

heirloom tomato & burrata crostini
aged balsamic, micro basil, sea salt
vegetarian
\$4.00

mini baja shrimp tostada
avocado mousse, pickled red onion,
chili-lime aioli
gluten free, dairy free
\$4.50

grilled peach & prosciutto skewer
fresh mint, balsamic reduction
gluten free, dairy free
\$4.00

chilled watermelon bite
tajin, whipped feta, micro cilantro
vegetarian, gluten free
\$3.50



continental

CATERING

STATIONS

mexican fruit cup bar
jicama, cucumber, mango, pineapple,
watermelon, with toppings:
tajin, chamoy, chili-lime salt,
lime wedges, tamarind candy
vegan, gluten free, dairy free
\$6.95

summer seafood
citrus shrimp cocktail - poached shrimp
served chilled with zesty lime-tomato
sauce and micro cilantro
ahi tuna tataki - sesame crusted, lightly
seared, thin sliced with ponzu and
scallion
white fish ceviche - baja style with
citrus, cucumber, serrano, mango, red
onion, house taro chips
gluten free, dairy free
\$16.00

DESSERT

summer shooters
strawberry shortcake, s'mores,
blueberry lemon drop, piña colada
vegetarian
\$6.95

mini summer pies
bourbon peach & blackberry,
strawberry lemon cream,
coconut cream, blueberry lavender
vegetarian
\$5.95 (4 pack \$25.00)