

# Continental Catering Spring Menu

## Tray Passed Appetizers

English Pea Soup \$3.50 served chilled with lemon cream and mint

Green Garlic Arancini \$3.50 served with a lemon aioli

Antipasto Cup \$4.25 pesto dressing with olives, salami, provolone, red onion, cucumber

Smoked Salmon Bilini \$4.00 buckwheat bilini with dill crème fraiche

Beet Pickled Deviled Eggs \$3.25 tangy bright pink deviled eggs with a creamy filling

## Small Plates

Citrus Coast Seafood Trio \$19.95

- classic white fish ceviche with fresh pico de gallo garnished with cilantro and fresh citrus zest
- spicy aguachile verde shrimp with serrano, jalapeno blended with lime, cucumber and cilantro served with pickled red onions
- shrimp capachana- poached shrimp with clamato and citrus base, avocado, cucumber, cilantro
- served with tortilla chips on the side

King Oyster 'Scallop' \$14.95

served with an asparagus lemon risotto finished with a chive oil

Moroccan-Spiced Carrots \$14.95

served with house made Labneh, pickled golden raisins, carrot top cilantro chutney, dukah served on herbed couscous

Spring Short Rib \$15.95

served with spring pea puree, asparagus tips and citrus gremolata

## Dessert

Magic Garden Planting Pot \$5.95

salted honey panna cotta with edible soil, snap pea butter cake, edible flowers served in a mini flower pot

