

Capers

CATERING

6 Course Vegetarian Menu

Passed Hors D'Oeuvres

Asparagus and Fontina Quesadilla with Cumin Crema
Red & Yellow Watermelon Towers with Minted Feta Mousse
Brioche Box with Epoise and Local Strawberry Chutney
Vietnamese Summer Rolls with Avocado, Papaya, Mint
Cucumber Cups with Tomato, Mozzarella, Pesto Drizzle

Amuse Bouche

Green Tomato-Tomatillo-Avocado Gazpacho Shooter, EVOO
Cracker Crisp, Pea Tendrils

First Course

Corn, Zucchini and Potato Latkes with Grilled Corn and Avocado
Salsa, Chili Oil, Micro Rainbow Greens

Second Course

Olive Oil Poached Heirloom Cherry Tomatoes with House-made
Black Truffle Ricotta and Micro Pea Tendrils

Baskets of House-made Buttermilk Chive Biscuits, Honey Butter

Third Course

Lemon Risotto, Garnished with Shaved Asparagus Salad Tossed in
Lemon Vinaigrette, Aged Parmesan, Tomato Oil

Fourth Course

Imam Bayildi with Chickpeas & a Chilled Garlic Yogurt Sauce

Fifth Course

Petite Summer Local Berry Crumble in a Petite Jam Jar with
Mint Garnish & Basil Gelato