

INN ABOVE TIDE CATERING MENU

SALADS

- Simple Green** *Mixed lettuces, cherry tomatoes, English cucumber, red onion, red wine vinaigrette*
- Classic Caesar** *Romaine lettuce, parmesan, crouton, anchovies, Caesar dressing*
- Caprese** *Heirloom tomatoes (seasonal), fresh mozzarella, basil, aged balsamic vinaigrette*
- Roasted Beet** *Red and gold beets, butter lettuce, chevre, Marcona almonds, Dijon vinaigrette*
- Louie** *Grilled shrimp, romaine lettuce, hard-cooked egg, avocado, tomato, Louie dressing*
- Nicoise** *Seared ahi, butter lettuce, green beans, hard-cooked egg, creamer potatoes, tarragon vinaigrette*

SANDWICHES

- Chicken** *Grilled Rocky organic chicken breast, lettuce, tomato, Chipotle mayonnaise, whole grain bread*
- Vegetable** *Grilled Japanese eggplant, baby Portobello, zucchini, sweet onion, garlic aioli, sweet baguette*
- Roast Beef** *Thinly sliced rare beef, lettuce, tomato, onion, mayonnaise, horseradish cream, sourdough bun*
- Sliders** *Two grass-fed beef mini burgers, house sauce, brioche buns*

PLATTERS

- Antipasto** *Marinated vegetables, mozzarella, salami, olives, focaccia*
- Cheese** *Manchego, sharp cheddar, Cambazola, berries, Asian pears, grapes, crackers, baguette*
- Crudite** *Fresh vegetables, hummus, parmesan pita chips*

STARTERS

- Bruschetta** *Roasted cherry tomatoes, burrata, & basil on crostini*
- Shrimp** *Cajun poached shrimp, lemony cocktail sauce*
- Gyoza** *Crisp dumplings with shiitake mushroom filling, sesame soy scallion dipping sauce*

ENTREES - rice or potato and seasonal vegetables can be added

Chicken Piccata with Rice Pilaf

Mediterranean Salad with Quinoa, Persian cucumber, kalamatas, feta, tomato, almonds

Grilled Salmon Fillet with lemon butter sauce or fresh herb chimichurri

Shrimp Scampi with egg pasta or toasted crusty bread

Penne Pasta with fresh tomato sauce and wild mushrooms

Medallions of Beef Tenderloin with horseradish cream

Margherita Pizza – San Marzano tomatoes, fresh mozzarella, basil

DESSERTS

Lemon Bars and Fudge Brownies

Chocolate Mousse with Sweet Cream

Fruit Sorbets with Italian Wafers

Crème Brulee with Raspberry

PRICING

Continental Breakfast Buffet starting at \$30 per Guest

Morning or Afternoon Break starting at \$25 per Guest

Platters starting at \$30 per Guest

Buffet Luncheon starting at \$55 per Guest

Plated Luncheon starting at \$75 per Guest

Prices subject to 8.75% sales tax, 10% booking fee and gratuity of 20%. Some meal services and or meal selections will incur additional labor and or equipment rental fees.