



LAVISH ROOTS

S A M P L E M E N U S

PLATTERS AND CATERING TRAYS

VEGETARIAN

Around the World Cheese

Jams, House Made Crackers and Bread

Crudités

Vegetable Selection with Cucumber Buttermilk,
Lemon Garlic Aioli, and Lavish Hummus

Antipasto

House Made Crackers and Bread

Fruit Selection

Served with Whipped Agave Devonshire Cream

Mediterranean Meze Board

Hummus, Tzatziki, Babaganouj, Cucumber Tomato Salad,
Cured Olives, Grilled Artichokes, House Made Pita

MEAT AND SEAFOOD

Charcuterie

Cured Meats, Pickled Items, Cured Olives,
House Made Crackers

Seafood Selection

Apple Cider Poached Prawns, Snow Crab
Claws, Dungeness Crab Salad, Scallops on
the Half Shell, Seasonal Sashimi

Accompanied by:

Cocktail Sauce, Fennel Apple Mignonette,
Miso Vinaigrette, Avocado Wasabi,
Tamari, Pickled Ginger, Crostini

Caviar Package

Osetra Caviar, Chive Blini, Crème Fraîche,
Red Onion, Egg, Capers

MENUS DEVELOP WITH EACH SEASON



LAVISH ROOTS

S A M P L E M E N U S

COCKTAIL HOUR

'LAVISH PACKAGE'

Everything Salmon Macaron

Marinated Cucumber, Pickled Red Onion,
Crème Fraîche

Chef's 'Bruschetta'

Trio of Chef's Seasonal 'Bruschetta' Selection

Tuna Tacos

Won Ton, Aioli, Salsa

Foie Gras Croquette

Potato, House Made Jam

Avocado Toast

Chili Infused Honey, Microgreens, Chia Seeds

Farmer's Market Salad

Seasonal Garnishes

'ROOTS PACKAGE'

Two-Bite Burger

House Made Brioche Bun, Bacon

Shoestring Duck Fries

Ketchup, Truffle Mayo, Hot Sauce

Chef's 'Bruschetta'

Trio of Chef's Seasonal 'Bruschetta' Selection

Tamarind Wings

Hearts of Palm, Sesame

Farmer's Market Salad

Seasonal Garnishes

MENUS DEVELOP WITH EACH SEASON



LAVISH ROOTS

S A M P L E M E N U S

FOUR-COURSE TASTING MENUS

CHEF'S TASTING

Beet and Squash Salad

Avocado Pesto, Goat Cheese, Pistachio Cracker

Seafood 'Cioppino'

Catch of the Day, Tomato, Fennel, Green Olive

Spice Crusted Lamb or Steak

Celery Root Hummus, Carrot, Apricot Reduction

White Chocolate Mousse Mille-Feuille

Seasonal Fruit and Garnishes

CHEF'S VEGETARIAN TASTING

Fruit 'Tartre'

Seasonal Fruit, Pink Peppercorn, Chile, Ginger

Beet and Squash Salad

Avocado Pesto, Goat Cheese, Pistachio Cracker

Saffron Artichokes and Flageolet Beans

Pickled Cucumber, Croton

Tableside Dessert

Seasonal Fruit and Garnishes

MENUS DEVELOP WITH EACH SEASON