Passed Hors d’Oeuvre

Heirloom Tomato Bruschetta VN
Toasted baguette slices topped with diced heirloom tomatoes, fresh basil, garlic and a drizzle of aged balsamic vinegar.

Stuffed Zucchini Blossoms VN GF
Tender zucchini blossoms filled with herbed cashew cheese Lightly fried to a crisp perfection.

Corn Fritters with Smoked Paprika Aioli VG
Crispy fritters made with fresh corn kernels and jalapeño Served with a creamy smoked paprika aioli.

First Course

Cucumber & Avocado Soup VG GF
Cucumber and ripe avocado, seasoned with fresh dill and a touch of lemon zest Garnished with diced watermelon, crème fraîche, and mint.

Corn & Cucumber Squash Soup VN GF
Sweet corn, summer squashes, onions, and thyme, pureed until smooth and chilled Garnished with a dollop of coconut yogurt and fresh chives.

Main Entrées

Summer Vegetable Paella with Saffron & Peas VN GF
Bomba rice simmered in saffron-infused vegetable broth stuffed with summer vegetables such as bell peppers, peas, artichoke hearts, and asparagus Served in a large paella pan, garnished with freshly chopped parsley and wedges of lemon.

Panzanella Salad with Lentil Fritters, Grilled Corn & Garden Vegetables VG
Lentil fritters tossed with cucumbers, tomatoes, sweet corn, red onion chopped fresh herbs, and a lemon-dijon dressing Served with slices of crusty artisan bread and herb-infused olive oil for dipping.

Desserts

Peach & Blueberry Crisp VN
Peaches and blueberries, baked with a crunchy oat and almond topping Served warm with a scoop of house-made almond milk ice cream.

Zucchini Bread Pudding with Vanilla Bean Sauce VG
A comforting bread pudding made with chunks of spiced zucchini bread Baked in a rich custard and served warm with a decadent vanilla bean sauce.

**VN - Vegan, VG - Vegetarian, GF - Gluten Free**