



## EVENTS MENU SAMPLE

**EVENT:** TBD  
**DATE/S:** TBD  
**VENUE:** TBD  
**GUESTS:** TBD  
**START TIME:** TBD  
**END TIME:** TBD

*Menu*

**SAMPLE MENU**

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**HORS D'OEUVRES**

*Passed or Stationary*

**SMOKED TROUT RILLETES**

Creme fraiche, pickled red onion and mustard seeds on rye crisp

**WILD CAUGHT TUNA TEA SANDWICH**

With olive oil poached tuna, aioli, olives & capers on whole wheat mini bread

**CRAB CAKE**

With remoulade & chervil

**PARMESAN+CORNMEAL CAKE**

Grilled cayenne shrimp, rosemary aioli

**TUNA CRUDO**

Gem lettuce cup, pine nuts & Meyer lemon

**GARLIC SHRIMP SPIEDINI**

With Calabrian chili

**BACCALA MANTECATO**

Salt cod and potato croquette

**SALMON TARTARE TART**

Crème fraiche & caper berry

**SCALLOP YAKITORI**

With togarashi & mirin

**CURED SALMON**

With quark, pickled shallot & everything seasoned brioche

**CRAB & DAIKON ROLL**

With heirloom carrot, dill & Meyer lemon aioli

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*Menu*

**SAMPLE MENU**

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**HORS D'OEUVRES**

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**POPPYSEED BAGEL**

With smoked trout roe, mascarpone & dill

**EGGPLANT PARM**

Fried eggplant, burrata, sundried tomato & basil

**ZUCCHINI & CIPOLLINI SKEWER**

With saffron aioli

**FRESH MOZZARELLA & TOMATO**

With tomato & basil on focaccia

**GOLDEN BEET CUPS**

With goat cheese brulée

**HEIRLOOM TOMATO CONFIT TART**

Basil & crispy shallots

**GRILLED SPRING ONION CROQUETTE**

With lemon & oregano

**BURRATA**

Sundried tomato, burrata & pesto on focaccia

**VEGGIE SLIDER**

House made veggie burger with aioli, tomato & caramelized onion on sesame roll

**FRIED ARTICHOKEs**

With Meyer lemon aioli

**POLENTA CAKE**

With seared scallop & pickled fennel

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*Menu*

**SAMPLE MENU**

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**HORS D'OEUVRES**

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**PERSIAN CUCUMBER TEA SANDWICH**

With sumac cucumber, chevre & dill on rye

**CACIO E PEPE ARANCINI**

**TORTILLA ESPAÑOLA**

With potato, egg & onion

**PIMENTO CHEESE TART**

Pickled jalapeño & cilantro

**CHICKEN YAKITORI**

With ginger glaze & sesame

**KOREAN SHORT RIB**

Skewer with gochujang

**CHICKEN LIVER MOUSSE ON BRIOCHE**

Fig & balsamic

**DRY AGED STEAK SLIDER**

Smashed beef patty with gruyere, bacon jam & aioli on mini brioche

**DRY SAUSAGE PROVENCAL**

Saucisson sec with Dijon & cornichon on baguette

**PROSCIUTTO COTTO**

Cured ham with butter & seasonal jam on sourdough

**SMOKED BEEF TARTARE**

With cheddar, horseradish & yuca chip

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*Menu*

SAMPLE MENU

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**STATIONS**

**MEZZES**

Assorted grilled & fresh vegetables  
Marinated olives  
Beet hummus  
Baba ghanoush  
Tzatziki  
Pickled beets  
Pomegranate yogurt  
Crispy za'atar chickpeas  
Grilled flatbread made in-house

**CRUDITES WITH DIPS**

An assortment of raw, grilled and blanched seasonal market vegetables served with an assortment of dips:

Harissa yogurt  
Avocado green goddess  
Turmeric Hummus  
Roasted Garlic Aioli

**CROSTINI TABLE**

Toasted sourdough bread brushed with olive oil and garlic.

Served with the following toppings:

Whipped lemon mascarpone, snap peas & mint  
Carrot top pesto, shaved roasted carrot & crispy vadouvan  
Brousse (*fresh cheese like ricotta*), lardons & frisée  
Smoked white fish, cashew spread & dill  
Wild mushrooms with cultured butter & sage  
Goat cheese with roasted butternut squash & honey

*Menu*

**SAMPLE MENU**

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**STATIONS**

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**CHEESE & CHARCUTERIES**

Curated offering of hard, semi-hard, soft cheeses from all over the world served with a selection of dried figs, apricots, mixed nuts and rye crisps, domestic and Italian prosciuttos, coppa, pistachio mortadella, nduja, chorizo, house made pickled vegetables, house made focaccia

**MEDITERRANEAN**

Feta & olives  
House pickles  
Marinated grilled vegetables  
Stuffed grape leaves  
Fresh figs  
Roasted garlic & white bean dip  
Tahini dip  
Beet hummus  
Apricot labneh  
House made mini pita

*Menu*

SAMPLE MENU

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STATIONS

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**ALIMENTARI**

Prosciutto with melon & mint  
Roasted peppers with pine nuts & pesto  
Pecorino Pepato with honey  
Burrata with heirloom tomato & balsamic  
Agrodolce carrots  
Whipped ricotta with lemon & thyme  
Sundried tomato & Calabrian chili dip  
Carrot top pesto

**PLANT BASED SPREAD**

A mix of vegetable focused, all-vegan spreads & dips  
Turmeric hummus  
Whipped avocado  
Roasted eggplant & garlic  
Carrot top pesto with pickled carrots  
Cashew chive cream cheese  
*A mix of cashews, cashew milk & nutritional yeast blended  
with cider vinegar to a smooth spread very similar in  
texture and flavor to cream cheese*  
Roasted & sundried tomato and basil

*Menu*

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**HORS D'OEUVRES - SWEET**

**ALMOND AND RASPBERRY FINANCIER**

With maple cashew cream

**TIRAMISU**

Ladyfingers dipped in coffee, layered in a whipped sweet mascarpone cheese cream

**JUNIPER & FIG**

Shortbread cookies

**LEMON MERINGUE TARTLET**

With fresh strawberries

**SALTED VEGAN CHOCOLATE MOUSSE**

With seeds

**ICED LEMON CAKE**

With blueberries and clotted cream

**PANNA COTTA**

Vanilla panna cotta with macerated and fresh strawberries

**SEMOLINA CUSTARD**

Rich semolina and cream custard with phyllo dough, honey and pistachios

**RASPBERRY BROWNIE**

**PECAN BLONDIES**

**VANILLA BEAN CUSTARD**

With strawberries and candied almonds

**KEY LIME PIE TARTLETTE**

With meringue

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