

SUMMER MENU

SOUP

gazpacho with lobster

black truffle vichyssoise

mushroom crema with chive blossoms

SALAD

caprese with heirloom tomatoes, buffalo mozzarella and fresh herbs on mesclun greens

baby romaine with avocado, red grapes, and pistachios

organic greens, baby tomatoes, cucumbers, wasabi peas and goat cheese

FISH

sesame crusted tuna on a bed of watermelon, cucumber salad, sherry vinaigrette

swordfish with chickpea fritters and harissa aioli

lobster ceviche

ENTREES

adobo rubbed pork loin with sweet potato salad

statler breast of chicken, artichoke barigoule

grilled hanger with roasted asparagus, sweet soy and radish butter

VEGETARIAN

tian of barley and eggplant with turkish braised green beans

DESSERT

lemon and raspberry tartlets

peach melba

blueberry pana cotta

The following is a sample menu constructed by The White Apron to demonstrate a variety of beautiful, seasonally driven recipes and dishes that may be of interest for your event. The truth is though, every menu we build for our clients is customized to their needs and preferences! Even if you have a favorite recipe for stuffed grape leaves – we can figure out a way to include it in the food service at your event! From simple and straightforward, impeccably prepared food to stylized menus that involve technical details and unique ingredients, The White Apron does it all. Please be in touch if you are interested in receiving more information about our catering, event services and event planning, and we'll be happy to begin developing a custom proposal and working with you to schedule a tasting appointment. Enjoy! liz@thewhiteapron.com