



Choose 1

APPETIZERS

Coconut Chicken

Panko breaded and served with a ginger-mango sauce

\$12.00 Per Person - 2 Pieces

Sausage Rolls

Sage pork sausage in a delicious puff pastry

\$12.00 Per Person - 2 Rolls

Tuna Poke

Served with wonton chips and a wasabi aioli

\$18.00 Per Person

Vegetable Samosas

Cauliflower, peas, potatoes, and cilantro

Served with a mint-coriander chutney

\$10.50 Per Person - 2 Pieces

Zucchini Fritters

Minced onions, curry spices, and a cucumber dip

\$9.50 Per Person - 4 Pieces

Chicken Lumpia

Celery, carrots, and onions

Served with a sweet citrus chili sauce

\$12.50 Per Person - 4 Pieces

Fresh Vegetable Crudit 

With ranch or a honey mustard dressing

\$10.00 Per Person



Each display serves 10 guests

Raw Vegetable Platter

Carrots, cucumbers, radishes, zucchini, broccoli, cauliflower, red bell peppers, green bell peppers, hummus, ranch dressing, and honey mustard dressing

\$100.00

Grilled & Roasted Vegetable Platter

Carrots, zucchini, yellow squash, red onions, sweet peppers, asparagus, cauliflower, and sweet potatoes

\$150.00

Cheese Platter

Imported and locally sourced cheese:

Aged cheddar, blue cheese, St. Andre Triple Crème, and Brie.

Fruit chutney, candied nuts, seasonal fresh fruit, a baguette, and crackers

\$175.00

Charcuterie and Cheese Board

Salami, cured sausages, prosciutto, Imported and locally sourced cheese:

Aged cheddar, blue cheese, St. Andre Triple Crème, and Brie;

Fruit chutney, candied nuts, seasonal fresh fruit a baguette, and crackers

\$275.00

Chicken Lumpia and Vegetable Samosas Platter

Lumpia stuffed with celery, carrots, and onions served with a sweet citrus chili sauce *and* Samosas stuffed with cauliflower, peas, potatoes, and cilantro Served with a mint-coriander chutney

\$125.00

****2023**



SALADS

Choose 1

Caesar Salad

Romaine lettuce, Caesar dressing, parmesan cheese, and garlic croutons

\$15.00 Per Person

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Pear Salad

Baby spinach with an orange honey dressing
Tossed with candied pecans and crumbled blue cheese

\$16.50 Per Person

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Garden Salad

Cucumbers, tomatoes, carrots, radishes, and a lemon vinaigrette dressing

\$10.00 Per Person

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Kale Salad

Roasted beets, orange segments, quinoa, feta cheese, and a citrus dressing

\$16.50 Per Person

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Field Green Salad

Field greens, candied pecans, raspberries, goat cheese, and a raspberry dressing

\$11.50 Per Person

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Chinese Salad

Chicken, Mandarin oranges, water chestnuts, carrots, green onions,
cilantro, cabbage, crunchy noodles, and a ginger dressing

\$20.00 Per Person

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Greek Salad

Romaine lettuce, tomatoes, cucumbers, red onions, olives, and Feta cheese

\$15.00 Per Person

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Caprese Salad

Romaine lettuce, heirloom tomatoes, mozzarella cheese, and basil

\$17.00 Per Person

Sarda's Fusion

CATERING



Choose 1

Chili

Black beans, pinto beans, spicy sausage, tomatoes, beef, and onions
(Served with Cheddar cheese, green onions, and sour cream)

\$15.00 Per Person

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Seasonal Vegetable Soup

Zucchini, yellow squash, onions, carrots, green beans, and tomatoes

\$12.00 Per Person

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Corn Chowder

Celery, carrots, cream, onions, and sweet corn

\$12.00 Per Person

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Pozole Soup

Pork, garlic, hominy, jalapenos, tomatillos, and cilantro
(Served with limes and radishes)

\$16.00 Per Person