

ELITE MENU

\$60 per person

FIRST COURSE choice of two

Beets & Goat Cheese Salad gF vg

Kale & Spinach Salad gF2

Fresko Salad gF vg

DESSERT choice of two

ADDITIONAL \$5 PER PERSON

Molten Chocolate Cake gF

Seasonal Desserts gF

ENTRÉE

SEE CURRENT MENU FOR DESCRIPTIONS

Half Roasted Chicken gF

Short Ribs Pasta

Salmon gF

Lobster Ravioli

Filet 7oz gF

Hanger Steak

Included with all menus - Vegan Steet Noodles
v vegan

1-20 guests choose five entrees

21-30 guests choose four entrees

31-40 guests choose three entrees

PREMIUM MENU

\$35 per person

FIRST COURSE

Mixed Greens Salad gF2 v

DESSERT choose one

ADDITIONAL \$5 PER PERSON

Seasonal Ice Cream gF vg

Seasonal Sorbet gF vg

1-20 guests choose five entrees

21-30 guests choose four entrees

31-40 guests choose three entrees

ENTRÉE

SEE CURRENT MENU FOR DESCRIPTIONS

Chorizo Seitan Tacos vg

Shrimp Tacos gF

Achiote Chicken Tacos gF

Short Rib Tacos gF

Chicken Caprese gF2

Fresko Burger gF2

Pita Wrap gF2

Steak Sandwich gF2

Included with all menus - Vegan Steet Noodles
v vegan

CUSTOM PRIVATE CHEF'S DINNER

Chef meetings, 4 courses or more

Wine or cocktail pairings

\$75-\$150 average per person depending on the menu, wine, and cocktail choices

vg vegetarian v vegan gF gluten-free gF2 can be modified to be gluten-free

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information.