

Liberation Foods

Formal & Elegant Plated

\$45/person for 2 hors d'oeuvres, 2 sides & salads and 2 mains

\$50/person for 3 hors d'oeuvres, 3 sides & salads and 3 mains

Hors d'oeuvres

Braised Pork Belly with Asian Sauce Reduction and Topped with Fried Shallots

Charcuterie Board with a variety of Cheeses, Fruits, Nuts & Meats

Mini Crab and Smoked Salmon Louie

Crab-Stuffed Deviled Eggs

Stuffed Artichoke Hearts

Moroccan-Spiced Carrot Hummus and Bread

Chicken Peanut Satay with Cucumbers, Basil and Cilantro

Baked Brie with Figs, Pistachios, and Orange

Prosciutto Wrapped Burrata Cheese

Truffled Thick-Cut Chips with Parmesan

Sides & Salads

Butternut Squash Gnocchi with Balsamic & Sage Brown Butter Topped with Parmesan Blue Cheese, Pickled Red Onions, Croutons, Crunchy Bacon and Balsamic Vinegar Arugula Green Salad with Balsamic Caviar and Microgreens

Salad of Organic Sliced Ham & Dungeness Crab, Tomato Confit, Artichoke

Fingerling Tomatoes with Cotija Cheese, Steamed Broccoli, Carrots and Red Peppers Wild Rice Pilaf and Steamed Green Bean, Almond and Pepper Medley

Seared Scallops with Apple and Ginger Puree Served with Apple Salad

Sauteed Corn with Manchego, Jalapenos, and Lime

Roasted Brussel Sprouts with House-Smoked Ham and Malt Agrodolce

Sweet-Pepper Risotto with Pecorino and Pickled Spicy Peppers

Grilled Asparagus with Lemon, Olive Oil, and Sea Salt

Mains

Classic Ribeye Steak with Garlic Butter

Grilled Ribeye with Mushroom Garlic Steak Sauce

Stuffed Dover Sole with Lobster Tail and Lemon Pistachio Aioli Sauce

Filet Mignon with Sauce Champignon

Main Lobster Tail with Dill Beurre Blanc

Herb-Crusted Organic Chicken Breast with Roasted Tomato Demi-Glace

Chicken Breast Stuffed with Sweet Apples, Almonds, and Herb Stuffing Topped with Bechamel Sauce

Grilled Chicken Breast with Cranberry and Pomegranate Sauce Roasted Sliced Beef Tenderloin with Pearl Onions and Bordelaise Sauce Roasted Pan-Seared Paprika Spiced Salmon with Burre Blanc