



## Sample Menus

We like to serve meals Family Style, where platters of food are brought to the table and guests serve themselves. This type of meal is “semi-formal” in feel, inviting interactions, conversation and connectivity among guests.

For the Chef’s Table, we like to set up a “long table”– reminiscent of what you’d see in Tuscany, Provence or on a farm– with guests seated all around.

All menu items are seasonal and based on availability.

### Spring

#### On the table

Assorted artisan breads and  
Good Earth Kitchen signature “phat” butters  
Seeded cheese crisps

#### Salad Course

Roasted rainbow beets with apricots, chèvre and pecans  
over mixed greens with a lemon vinaigrette

#### Main Course

Smoked beef brisket with chimichurri  
Maple-soy glazed salmon filet  
Creamy cauliflower mash  
Grilled spring vegetables

#### Dessert

Mini lemon cakes with lemon buttercream  
Press-pot coffee and tea service with cream and sugar

## Spring

### Stationary Hors d'Oeuvres

Charcuterie platter

Featuring artisanal cheeses, meats, patés (meat and vegetarian), olives, nuts, fruit, spreads, crackers and breads

### First course

Scallops ceviche with rainbow quinoa and flying fish roe

### Second course

Spring pea soup with garlic cream and crumbled bacon

### Third course

Mixed Grill Platter

Rosemary lamb chops, Applewood smoked chicken and grilled jumbo prawns

Served with garlic aioli, remoulade and chimichurri dipping sauces

Wild rice with almonds, raisins and lime zest

Seasonal roasted vegetables

### Fourth course

Orange thyme caramel bread pudding with orange creme anglaise

Press pot coffee and tea service

## Spring

(Birthday celebration for 100 guests)

### Hors d'Oeuvres

Sweet tomato, basil and mozzarella skewers with basil oil and balsamic reduction

Salmon lox crostini with capers and dill

Duck confit on herbed potato crisps with red onion jam

### On the Table

Assorted Breads

Good Earth Kitchen signature "phat" butters

### First Course

Smoked trout, fingerling potato and arugula salad  
with chopped egg and flying fish roe

### Main Course

Dukkah crusted Pacific rockfish  
Meyer lemon risotto  
Spring peas and wild mushrooms with pea sauce and truffle oil

### Dessert Course

Coeur à la Crème\*  
with caramelized strawberries  
Press pot coffee and assorted teas

Coeur à la Crème is a classic French desert made of fresh cheeses and cream. It tastes like a creamy and lightened up version of cheesecake. Here it is served with stewed strawberries cooked down with spices and wine.

## 40th Birthday Celebration

### Hors d'Oeuvres Buffet

#### Artisanal cheese platter

Imported and local cheeses, specialty olives (v), caramelized nuts (v), fresh fruit (v), gourmet crackers

#### Seasonal crudité with a trio of dips

Fresh seasonal vegetables (v)

Artichoke and olive tapenade (v), spicy hummus (v), and green goddess dipping sauces

#### Mini Ahi tuna poke bowls

In crispy wonton cups with avocado and mango

#### Balsamic glazed steak roll-ups

featuring John Ford ranch raised natural beef, asparagus and peppers

### Seated Three-Course Dinner

#### On the Table

Assorted Breads and seeded cheese crisps

Good Earth Kitchen signature "phat" butters

#### First Course

Early Autumn salad with prosciutto wrapped scallops

Sun gold tomatoes, farro and herbs

### Main Course

#### Surf 'n turf platter

Lamb lollipops, rosemary garlic chicken, and jumbo prawns  
with herbed caper salsa verde and garlic aioli

#### Roasted red and gold potatoes (v)

Charred carrots with honey butter and pistachio dukkah

#### Vegan Entree (v)

Berberé spiced lentils, tomato steak and kale  
with charred cauliflower and carrots

### Dessert

#### Coeur à la Crème

with caramelized strawberries  
Press pot coffee and assorted teas

#### Vegan dessert (v)

Fresh and Caramelized strawberries, whipped coconut cream and sugar cookies

(v) = vegan

## Summer

### A Seafood Celebration

#### Hors d'Oeuvres

Smoked trout crostini  
Artichoke and olive tapenade  
Assorted cheeses, fruits and nuts

#### First Course

Scallops ceviche with rainbow quinoa and flying fish roe

#### Second Course

Pacific rockfish with leeks, mushrooms and clams in a light buttery broth

#### Intermezzo

Champagne-peach granita

#### Third Course

Cedar planked salmon  
Grilled calamari with Sungold tomatoes, barley and herbs  
Summer Harvest salad

#### **Fourth Course**

Blackberry honey polenta cake with honey creme anglaise  
Press pot coffee and tea service

### **Summer**

#### **On the table**

Assorted artisan breads and  
Good Earth Kitchen signature "phat" butters  
Seeded cheese crisps

#### **First Course**

Heirloom tomato salad  
with basil, English cucumber, fresh mozzarella and balsamic reduction

#### **Second Course**

Sweet summer corn chowder

#### **Intermezzo**

Blackberry-prosecco granita

#### **Third Course**

Mixed Grill Platter  
Smoked beef brisket, grilled jumbo prawns and rosemary garlic chicken  
Served with garlic butter, remoulade and chimichurri dipping sauces  
Herb roasted potatoes  
Grilled Summer vegetables

#### **Fourth Course**

Red, white and blue berry trifle

## **Autumn**

### **First course**

Charcuterie platter featuring cured meats, artisan cheeses, pates, olives, pickles, crackers and breads

### **Second course**

Charred broccoli rabe and arugula salad  
with shaved parmesan, toasted pine nuts and lemon vinaigrette

### **Third course**

Coffee rubbed slow roasted pork shoulder  
Creamy cauliflower mash with wild mushroom ragout  
Seasonal roasted vegetables

### **Fourth course**

Apple pecan bread pudding with boozy caramel sauce

## **Autumn Wedding**

### **Stationary Hors d'Oeuvre Buffet**

Chicken salad verrine\* with avocado and roasted corn  
Vegetarian verrine\* with white bean puree, avocado and roasted corn (v)  
Artichoke and cheese wonton cups (v)  
Large baskets of popcorn and potato chips (v)

### **On the Table**

Assorted breads  
Good Earth Kitchen signature "phat" butters

### **Buffet Dinner**

Smoked baby back ribs  
Rosemary garlic chicken  
Autumn vegetable gratin (v)  
with red and gold beets, sweet and Yukon gold potatoes  
Farmers market salad (v)  
with farro, apples, goat cheese, candied walnuts, fresh herbs and lemon vinaigrette

### **Dessert**

Mini cheesecake sugar cookie cups

Mini pear cardamom cupcakes with pecan praline  
Seasonal fruit skewers  
Chocolate truffles

### **Beverage Bar**

Water with fresh fruit and herbs  
Coffee and Assorted Teas

## **Winter**

### **On the Table**

Assorted artisan breads and  
Good Earth Kitchen signature "phat" butters (v)

### **First Course**

Creamy red pepper soup (v)

### **Second Course**

Spaghetti squash, garlic and herbs  
with pine nuts and gruyere over mixed greens (v)

### **Intermezzo**

Pink grapefruit-Prosecco granita

### **Third Course**

John Ford Ranch slow braised beef short ribs  
Creamy cauliflower mash (v)  
Roasted Winter vegetables (v)

### **Fourth Course**

Orange thyme caramel "monkey bread" (v)  
Black Oak French press coffee and tea

## **Four-Course Family-Style Dinner**

### **On theTable**

Assorted artisan breads and Good Earth Kitchen signature “phat” butters  
Seeded cheese crisps

### **First Course**

Pan seared scallops salad with spinach, orange, fennel and rainbow quinoa

### **Second Course**

Grilled lamb lollipops with herbed caper salsa verde

### **Intermezzo**

Pomegranate Prosecco Granita

### **Third Course**

Almond herb stuffed trout with romesco  
over creamy polenta  
Wilted winter greens with lentils and warm bacon vinaigrette

### **Fourth Course**

Tiramisu trifle  
Press pot coffee and assorted teas

## **Gentleman’s Dinner**

Grilled Ribeye steak  
Seared pepper crusted Ahi tuna  
Creamy cauliflower mashed potatoes  
Sweet and spicy roast carrots with pistachio dukkah  
Little gem salad with crispy shallots, parmesan and lemony vinaigrette

### **Dessert**

Blackberry honey polenta cake with honey creme anglaise  
Press pot coffee and assorted teas