

HOT HOR'S DOUVRES

empanadillas 6
picholine mole

sesame rolls 6
ponzu sauce

sticky rice cakes 5
french lentil caviar

savory tartlets 6

deviled potatoes 4
vegan creme fraiche

croquetas 5
dragonfly hot sauce

skewered nameko "lollipops" 7
bouillabaisse

COLD HOR'S DOUVRES

portabella carpaccio 5
bruschetta style

barnier olive selection 4

***house baguette + dip** 5

***chef's pate selection** 8
rustic bread, condiments

***king oyster mushroom sashimi** 12

***grilled vegetable roulade** 7
nut + seed cheeses

chef's tapas selection *market*
chef's selection of tastes from the season

***platter presentation only**

****all prices are per person**

PLATTERS

dragonfly sandwich platter 17
tofu pita club, shaved tofu baguette
grilled portabella biscuit
nut cheese, aioli, local accompaniments
organic chef salad, pickles

v antipasto platter 12
chef's selection of white bean puree,
butternut squash butter, barnier olive
tapenade, walnut ricotta
raw + grilled vegetables, croutes + pita

nuevo latino platter 15
chef's selection of croquetas,
empanadillas, or tamales
mole + hot sauces, grilled vegetables
citrus sour cream

v asian platter 14
chef's selection of sticky rice cakes or
sesame rolls
pickled vegetables, greens + dipping
sauces

vegetable charcuterie *market*
stuffed local vegetables, pates, mousse,
tartare, french lentil caviar, rustic bread +
condiments

dragonfly pizza assortment
25 per pizza, serves 4-5 people
seasonal pizza selection such as red hot +
raw, white pizza, wild mushroom + jerk
vegetable

***all prices are per person**
please ask for marker price detail

using local organic ingredients in season

12 person minimum for all catered orders

TO START

soup selection 9

sea vegetable caesar 12
tapenade croute

micro greens 13
king oyster sashimi

baby lettuces 11
aged sherry vinaigrette

spinach salad 12
pickled onions, wild walnuts
organic apples
red miso vinaigrette

root vegetable carpaccio 12
toasted almond waldorf

***oyster mushroom calamari style** 16
marinara, aioli

PLATES

pistachio crusted tofu 23
vegan hollandaise

pan seared portabella 24
red wine reduction

****saffron risotto** 26
shiitake pine nut tartare

mixed grill 30
pistachio crusted tofu
pan seared portabella
red wine reduction

king oyster mushroom fricassee 28

best vegetable plate in town *market*
local vegetables, assorted grains
dipping sauces
(seasonal)

each dish comes with chef's selection of
seasonal accompaniments

please refer to our current dinner menu for
more menu requests

COOKING STATIONS

ravioli 18.50
house made ravioli with assorted fillings
and sauces

gnocchi 17
house made gnocchi with seasonal flavors
+ sauces

risotto to order *market*
seasonal local vegetables

BUFFET

pistachio crusted tofu 19

country fried tofu 18

king oyster mushroom fricassee 35

portabella bordelaise 20

accompaniments 7

mashed potatoes
vegan gratin potatoes
sautéed greens
amaranth grits
polenta
featured local organic vegetables

all soups and cold course items available
for buffet

*all prices are per person
12 person minimum for all catered orders