



Back to Earth<sup>inc</sup>  
ORGANIC CATERING

## Spring Gala Fundraiser

*Organic Seasonal Menu*

### Passed Hors D'oeuvres

Ahi tartar

*On cucumber with ginger ponzu*

Fresh spring rolls \*

*With sweet chili sauce*

Grilled chicken satay

*With spicy peanut sauce*

Candied wild salmon and avocado sushi

Seasoned spinach and squash sushi\*

*With sake nama glaze*

### Martini Mash Bar

*Martini glasses with:*

Yellow fin potatoes, or yams & parsnips

*Carrot habañero sauce*

*Dill crème*

*Exotic mushroom duxelle*

*Fried shallots and chives*

### Soup Shooters

*Catalina shot glasses with:*

Creamy potato leek with chive oil

Ginger carrot puree with cucumber relish\*

Seafood bisque with fresh lemon

*Served with house-made herb focaccia*



Delicious foods that feed the soul.



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## Salad Station

Russian red kale salad

*With carrots, cucumber, golden beets and meyer lemon dill dressing\**

Baby greens

*With balsamic vinaigrette and Clementine tangerines\**

Sesame ginger noodles

*With sunflower sprouts, scallions, sugar snap peas and rangpur lime dressing\**

## Dessert

Chocolate trinity\*

*Chocolate cake, white chocolate ganache, candied orange peel*

Coco-amaretto cakes (raw)\*

*Dates, walnuts & vanilla coconut frosting*

Seasonal fruits & artisan dessert cheeses

## Beverages

Blackberry lemonade

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Fair-trade coffee

Lemon verbena mint herbal tisane



\*Vegan dishes



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