

Island View CATERING

Executive Chefs Geoffrey A Boyd & Avrey Parsons-Field
www.ivcatering.com
805.569.5747

Sample Menu

Mediterranean Dinner

Stationed Hors d'oeuvre

Mediterranean Dips with warm Pita

romesco rustica
eggplant caponata
lemon zest and garlic hummus
heirloom tomato bruschetta

Passed Hors d'oeuvre

Goat Cheese Stuffed Bacon Date

balsamic reduction

Grilled Lamb Pop

garlic & herb chimichurri or chipotle boysenberry sauce

Greek Shrimp Skewer

garlic, oregano, heirloom cherry tomato

Mini Spinach Spanikopita Triangles

Dinner

My Big Fat Greek Salad

organic heart of romaine, feta, cherry tomato, cucumber, kalamata olive
freshly made Greek vinaigrette

Orzo Salad

garbanzos, plum tomato, zucchini, red onion, kalamata, feta, basil

Grilled Veggie Kabobs

eggplant, sweet peppers, portobellos, lemon & fresh thyme

Pan Seared Salmon on Couscous

cucumber dill sauce

Herb Crusted Rack of Lamb

dijon, thyme, mint, rosemary, mushroom and cabernet reduction

House Made Garden Herb Focaccia

EVOO & balsamic on the side

**Every menu to be customized to your exact needs and wants-
We are 100% custom in every way!**