

Island View CATERING

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

Sample Menu

SY valley wedding

Passed Hors d'oeuvre

Bacon Date

balsamic reduction

Chilled Shrimp and Cucumber

fire grilled shrimp, cucumber round, herbed cream cheese

Salmon Tartare

sesame citrus ponzu, avocado puree, sesame crisp

Chèvre Crostini

asparagus spear, red onion marmalade

Carving Station

IVC Signature Red Oak Grilled Prime Beef Tri-Tip

House Made Sauces

chipotle boysenberry, horseradish cream, knock-ye-socks-off horseradish

Pan Seared Salmon on Fennel Shallot Compote

Dinner Buffet

Organic Field Greens Salad

seasonal berries, feta, brittle cashews, fig balsamic vinaigrette

Seasonal, Locally Sourced, Roasted Vegetables

light whole grain mustard and honey glaze

Roasted Garlic & Shallot Mashed Potatoes

crispy sage

Fresh Baked Garden Herb Focaccia or Fire Grilled Garlic French Bread

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