



## ***Signature Welcome Cocktail***

Cucumber-lemon-lime Fizz Chillers And Homemade Lemonade Served In Mason Jars with Paper Straws

## ***Cocktail Hour – Tray-passed Hors D'oeuvres***

Ahi Tuna Tartare Cornet With Sriracha Vinaigrette, Fresh Mango, Avocado-lime Cream And Chive  
Chilled Asparagus Soup Shots With Jumbo Lump Crab And Asparagus Spear Garnish  
Watermelon Cube Salads With Feta And Jicama Salad Filling  
Truffled Mac'n Cheese Served In Handmade Parmesan Crisp Cups With Brown Butter Truffled Panko  
Bite's Signature Mini California Citrus Fish Tacos Served On Fresh Lemons And Limes

## ***To Start***

Fresh Bread Served Hot Out Of The Oven With Choice Of Rosemary-garlic Infused Olive Oil and a Trio Of Compound Butters Including Garden Herb, Cilantro-lime And Blue Cheese & Sundried Tomato

Seared Duck Frisee Salad On A Potato Latke With Citrus Vinaigrette  
Or

Fresh English Peas With Diced Shallot, Wild Arugula, With Meyer Lemon & Marjoram Vinaigrette

## ***Intermezzo Course***

Lemon Sorbet With House Made Mint-infused Vodka

## ***Entrée***

Rack Of Lamb With Mint & Meyer Lemon Marmalade Served Over Black Currant, & Broccoli Quinoa, With Garlic & Herb Sautéed Baby Heirloom Tomatoes  
Or

Herb Salt Crusted Pan Seared Trout Stuffed With Leeks & Wild Mushrooms Served Over Hazelnut Brown Butter Green Lentils, With Grilled Lemon Asparagus

## ***Dessert Duo***

Cashew-crusted Individual Key Lime Pie With Candied Key Lime Slice And Chantilly Cream  
And  
Individual Pavlova With Pluot & Bing Cherry Salad And Meyer Lemon Curd

