

# Creekside Cafe & Catering

2017 Spring/Summer Season Sample Menu

## Soups

**Creamy Dhal** A blend of herbs and spices consisting of turmeric, cayenne, cumin, and curry/bay leaves

**Miso & Grain** Miso & Brown rice broth with green cabbage, mushroom, clarified yellow onion

**Yam and Coconut** Roasted Golden Yam seasoned then pureed with Coconut milk, topped with delicate microgreens

## Salads

**Mix n Micro Greens** Beets, cucumber, toasted almonds, pear, avocado, with a citrus vinaigrette

**Braised Red Cabbage & Apple** Golden Raisins, Walnuts with a sweet balsamic vinaigrette

**Quinoa and Grain Salad** Quinoa, basmati brown rice, black bean, green onion, avocado, mint & cucumber dressing

**Panzanella** Bread salad made with heirloom tomato fresh herbs basil, garlic, black pepper and olive oil

## Entrees

**Thai Curry Eggplant Stack** Herbed crusted Eggplant, basmati rice, millet, salad, sauteed Vegetables, cilantro in a green curry sauce

**Heirloom Tomato Torte' with a White Bean Pesto** Lightly grilled heirloom tomatoes, parsley, lemon zest, white bean basil pesto, atop a bed of arugula & micro greens garnished with red cabbage

**Wild Rice Steamed Kale Parcels** Shiitake mushroom, thyme, carrots, wild rice, tarragon, perfectly steamed in a kale parcel served with a light Miso sauce

**Grilled Portobello Mushroom** Panko filled Portobello mushroom, herbs and spices daikon, scallions,

## Sweets

**Silken Cocoa Cream Pie** Cacao, avocado, banana, spices, gluten crusted pie

**Tea Poached Bosc Pear** served with a Dried fruit compote'

**Berry Coconut Crisp** Blueberry, raspberry, Coconut, with a Oat and grain spiced crisp'