



DRIFT CATERING

MAIN PLATES

FISH & SEAFOOD

Pan Seared Catch of the Day \$30 ^{GF}

with potato and yam puree, seasonal vegetables
sauteed rainbow chard, your choice of sauce:
White Wine & Shallot Reduction, Tarragon Cream,
Chimichurri or Citrus Soy Glaze

Tequila Lime Seafood Plate \$36 ^{GF}

Pan Seared Catch of the Day with Grilled Shrimp
cilantro pearl couscous, heirloom vegetables
tequila lime shrimp with citrus avocado crema

Miso Glazed Mahi \$30 ^{GF}

with coconut jasmine rice, sauteed asian vegetables,
ginger greens, kombu miso broth

Seared Sesame Crusted Tuna \$30 ^{GF}

with wasabi potato puree, sauteed asian vegetables,
ginger greens, shitake & kombu dashi broth

Macadamia Crusted Sea Bass \$32 ^{GF}

with potato & cauliflower puree, sauteed green beans
asparagus, honey roasted heirloom carrot, baby zucchini
Spiced mango cream sauce

Mixed Seafood Grill \$42 ^{GF}

Catch of the Day, Seared Tuna & Jumbo Shrimps with
lemon butter sauce. Served with rosemary roasted
potatoes & seasonal vegetables

Creamy Seafood Risotto \$36 ^{GF}

served with pan roasted catch of day & jumbo shrimp
glazed baby vegetables, lemon basil reduction drizzle

CHICKEN

Organic Chicken Breast or Thigh \$30

Pan roasted, served with potato and yam puree, seasonal
vegetables, sauteed rainbow chard, your choice of sauce:
White Wine & Shallot Reduction, Tarragon Cream,
Chimichurri or Citrus Soy Glaze ^{GF}

Pistachio Crusted Chicken Breast \$32

with homemade gnocchi, herbed mascarpone &
parmesan sauce, heirloom vegetables ^{GF}

Prosciutto Wrapped Chicken Breast \$36

with potato and cauliflower puree, french green beans
asparagus, romanesco, honey glazed heirloom carrot
sherry cream sauce ^{GF}

BEEF

Choose your cut:

Tenderloin or Ribeye \$45 ^{GF}

Served with brown butter glazed heirloom vegetables &
your choice of:

- Truffle & Parmesan Potato Puree •Potato & Yam Puree
- Roast Potatoes •Twice Baked Jacket Potato
- Smashed Potatoes •Sweet Potato Puree
- Creamy Polenta •Parmesan Risotto

Select you sauce:

- Peppercorn •Merlot Demi •Rosemary Demi •Bearnaise
- Chimichurri •Mushroom Marsala •Herbed Butter

Braised Short Rib \$42 ^{GF}

with creamy polenta, honey glazed heirloom vegetables
rich Cabernet sauce

Surf and Turf \$50 ^{GF}

Grilled Ribeye or Tenderloin with herbed butter, grilled
jumbo shrimp, twice baked jacket potato, with crispy
bacon, roasted vegetables

Mixed Grill \$50 ^{GF}

Grilled tenderloin or ribeye, organic chicken breast &
pork loin. Served with roast potatoes, grilled vegetables
chimichurri sauce & chili crisp

Classic Roast Beef Dinner \$42

served with roast potatoes, brown butter glazed heirloom
vegetables, Yorkshire pudding, demi-glace gravy

VEGETARIAN

Roasted Harissa Cauliflower Steak \$30

with tahini & roasted garlic whipped potatoes,
Mediterranean chickpea & spinach, heirloom vegetables
cilantro chile sauce ^{V GF}

Nasu Dengaku \$30 ^{V GF}

Miso glazed eggplant, sticky jasmine rice, sauteed asian
vegetables, ginger greens, shitake & Kombu miso broth

Homemade Raviolis \$28

Stuffed with sweet potato, ricotta, sprouted almonds,
sundried tomato and basil

Served with browned butter & crispy sage

Mediterranean Plate \$28

Tabouleh, Spanish chickpeas, Greek salad, hummus,
roasted vegetables, tzatziki & falafel