

# BANYAN CATERING

urban style events & weddings

## dinner

*Listed below is a seasonal sampling of what we offer. We would be more than happy to custom-create a menu for you and your guests. Give us a ring at 619-542-0028 and speak with Tess Brown or Annamarie Jones.*

ASIAN TUNA TARTARE tossed with ginger, jalapeno, cilantro & wasabi  
SOY-GINGER FLANK STEAK with grilled eggplant  
DARK CHOCOLATE & COCONUT CAKE chocolate ganache glaze

BISTRO SALAD mache, haricot verts and leeks topped with roasted beets, toasted walnuts and blue cheese wedge, sherry vinaigrette  
HERB-ROASTED RACK OF LAMB with cabernet sauce  
ROQUEFORT BREAD PUDDING  
FLOURLESS CHOCOLATE CAKE with fresh berries

CRISP FENNEL SALAD with parmesan shavings  
POACHED SALMON in fresh herb and spring pea broth  
CRISPY POTATO & LEEK ROSTI  
ORANGE-ALMOND SHORTBREAD served with strawberry compote

ASPARAGUS SALAD with TOASTED WALNUTS and GOAT CHEESE  
GRILLED RIB EYE TAGLIATA with watercress and potatoes  
APPLE CROSTADA with brown butter streusel

ASPARAGUS SALAD with TOASTED WALNUTS and GOAT CHEESE  
ROASTED VENISON juniper berry sauce  
CHOCOLATE POT DE CRÈME fresh berries