



Back to Earth^{inc}
ORGANIC CATERING

UC Economics Conference Dinner

Organic Seasonal Menu

Passed Hors d'Oeuvres

Artichoke & black olive tapenade on seasoned crostini
Micro herbs

Endive spears with roasted persimmons, blue cheese & toasted walnuts

Bacon-wrapped Medjool dates
Balsamic drizzle

Buffet Dinner

Trio of dips and spreads with vegetable crudités & polenta triangles
*Romesco *Creamy pesto *Mushroom-pâté*

Selection of local artisan cheeses, fresh & dried fruits and seasoned nuts

Charcuterie with marinated & pickled vegetables and olives

Assorted crackers & fresh breads

Buffet Dessert

Spiced apple tart with brown sugar streusel

Beverage

Earl grey iced tea



Delicious foods that feed the soul.