



Ventura Open House March 2012, Ventura

Showcasing our own backyard was the theme to this locally inspired cocktail party & open house. New to the Ventura community, our client was happy to embrace the bounty that surrounds our region. Using ingredients from local farms we created a truly Venturan menu. Attended by farmers, council members, winemakers, musicians & artists this event was a fabulous way to welcome our client to downtown Ventura.

STATIONARY ARTISAN CHEESE DISPLAY

Selection of Artisan Cheeses accompanied with Fresh & Dried Fruits, Santa Barbara Cured Olives, House Candied Nuts, Piru Honey, Sliced Baguette & Water Crackers.

TRAY PASSED APPETIZERS

Lump California Dungeness Crab & Santa Paula Avocado Tostada
with Pommer Ranch Finger Lime Caviar

Sesame "Flan" with Toasted Ojai Walnuts & Pickled McGrath Farm Beets

McGrath Farms Cauliflower & Main Course California Spinach Fritters with Sweet Tomato Chutney

Seared Watkins Ranch Piru Beef on Gluten Free Crostini
with Red Pepper Ajvar & Kenter Farms Arugula

Santa Maria Chickpea Cakes with Free Range Camarillo Yard Egg,
Pommer Ranch English Pea & Organic Celery

Roasted Ventura Mushroom Farms Crostini with House-made Goat's Cheese & Fresh Herbs

TRAY PASSED DESSERTS

Vegan Dark Chocolate-Tahini Truffles with Petty Ranch Orange

Basil Wrapped McGrath Farms Strawberries with Feta & Balsamic Drizzle

Camarillo Meyer Lemon Tarts with Driscoll Farms Organic Berries