



BLUE LION

EVENTS

SAMPLE MENU

SEASONAL · SPECIAL · CUSTOMIZABLE

ENTRÉES

Coconut and Lemongrass Poached Salmon / Garlic Jasmine Rice / Snow Pea,
Radish & Mint Salad

Confit Pork Belly Porchetta / Parsnips & Potato Espuma / Celery & Lime Salad

Vegan Broccoli Quinoa Cakes with Mediterranean Chard Salad, Chickpea,
Pepitas & Lemon Dressing

Chinese Pork Style Spare Ribs or Beef Short Ribs with Sesame and Scallion with
Tuscan Kale, Quinoa, Apple & Marinated Wax Bean Salad / Avocado
Cilantro Green Goddess

Braised Pork Ragu with Creamy Polenta & Peas

Brisket with Onions, Carrot and Dates / Sweet Potato Gratin

Butter Poached Lobster / Parsnip Purée / Mushroom Variations

Flank Steak / Roasted Citrus Herb Potatoes / Marinated Onions and Tomatoes

Vegan Mushroom Wellington with Rosemary, Pecan & Simple Sautéed Greens

Meatballs / Beef, Pork, Veal & Lamb, Cooked Slow in Tomato Sugo

Oaxaca Smoked Chicken Legs & Breast / White Mole / Carrot & Cabbage
Curtido