

EVENT RENTAL (CATERING MENU)
APPETIZERS / COCKTAIL RECEPTION

COLD APPETIZERS

SPRING BACKYARD GARDEN

- MICRO VEGETABLES | BLACK GARLIC
ONION DIP | EDIBLE DIRT

BEEF TATAKI

- BLISTERED TOMATO | BASIL | PEPPERED
ONION RELISH

LOBSTER PANNA COTTA

- DUNGENESS CRAB SALAD

CATALAN TOMATO TOAST

- FRESH TOMATO | PROSCIUTTO

SEARED TUNA ESCABECHE

- FINE HERBS | SESAME DRESSING

MANGO SHRIMP CEVICHE

- FILO | JALAPENO | LIME | CILANTRO

MEDITERRANEAN SKEWERS

- MOZZARELLA | HEIRLOOM TOMATO |
ARTICHOKE | BASIL | KALAMATA OLIVES |
BALSAMIC REDUCTION

HOT APPETIZERS

WILD MUSHROOM ARANCINI

- BASIL PESTO

ARTICHOKE BEIGNET

- SUNDRIED TOMATO PESTO |
MICROGREENS

HABANERO MANGO CHICKEN SKEWERS

- MINT CHUTNEY

BEEF WELLINGTON

- CILANTRO CHIMICHURRI

DUCK CONFIT

- SEASONAL COMPOTE

CHARRED SPANISH OCTOPUS

- ROMESCO SAUCE

MOJO PORK BITES

- SALSA VERDE

COCONUT SHRIMP

- SPICY REMOULADE

FIG AND MASCARPONE CRISP

- LEMON CREAM SAUCE

GRILLED POLENTA CAKE

- OLIVE TAPENADE | CONFIT TOMATO

SALADS

AUTUMN PANZANELLA

- BUTTERNUT SQUASH | PICKLED RED ONION | CHARRED ZUCCHINI | DRIED CRANBERRIES | TOASTED PEPITAS |
HEIRLOOM TOMATO | GARLIC PARM CROSTINI | RED WINE VINAIGRETTE

TRI-COLOR BEET & BURRATA

- GOAT CHEESE MOUSSE | WATERMELON RADISH | FRISEE | BABY ARUGULA | TOASTED PISTACHIO | LEMON
VINAIGRETTE

WINTER CITRUS SALAD

- CARA CARA ORANGE | RUBY GRAPEFRUIT | SHAVED FENNEL & CUCUMBER | RADICCHIO | PICKLED SHALLOTS |
HONEY TARRAGON DRESSING

WINTER CAESAR SALAD

- GARLIC PARMESAN STRUSEL | SHAVED PARMESAN | FRIED ANCHOVIES | ROASTED RED ONION | CAESAR

HONEYED CAULIFLOWER

- WATERCRESS | PRESERVED LEMON | ZAHTAR GARBANZO | SWEET CARROT PUREE | CURRIED RICOTTA |
HARISSA VINAIGRETTE

FARRO & FUJI APPLE SALAD

- RED CABBAGE | SWEET POTATO | TOASTED WALNUTS | FRIED SHALLOTS | BABY ARUGULA | HEIRLOOM
TOMATO | WHITE BALSAMIC DRESSING

EVENT RENTAL (CATERING MENU)

TORN KALE SALAD

- ORANGE REHYDRATED RAISINS | CANDIED QUINOA | TOASTED PEPITAS | BASIL VINAIGRETTE | SHAVED PARMESAN CHEESE | FRISEE | ROMAINE LETTUCE

STARCH

WILD GRAINS

- TRI-COLOR QUINOA | WILD RICE | FARRO | SPINACH | CHIMICHURRI

4 CHEESE RAVIOLI

- MARINARA | GRANA PADANO | CHARRED ONION | FINE HERBS

DUCK FAT FINGERLING POTATO

- THYME | PICKLED RED ONION | ROSEMARY | CONFIT GARLIC | SHALLOTS

BOURSIN MASHED POTATO

- CREAM | CONFIT RED BELL PEPPER | BLACK PEPPER

LEMON CAPER ORECCHIETTE

- FRIED CABBAGE | KALE | LEMON ZEST | PARMESAN | CHILI FLAKES

BUTTERNUT SQUASH RISOTTO

- LEEKS | SAGE | BROWN BUTTER KABOCHA | PANCETTA | BALSAMIC REDUCTION

VEGETARIAN PAELLA

- SOFRITAS | SAFFRON | BRAISED ARTICHOKE | CHARRED WINTER SQUASH | SMOKED PAPRIKA | LEMON

VEGETABLES

BRUSSEL NANBANZUKE

- CONFIT GARLIC & ONION | CITRUS VINEGAR | RED CHILI FLAKES

ZA'ATAR BROCCOLINI

- ROASTED BROCCOLI, MARCONA ALMONDS, LEMON ZEST

BRAISED COLLARD GREENS

- CHILE DE ARBOL, PISTACHIOS, ONIONS, GARLIC

WINTER SQUASH MEDLEY

- BUTTERNUT, ACORN, APPLE, SWEET POTATO, CIPOLLINI ONION, BABY SPINACH, CHIMICHURRI

ROASTED TRI-COLOR BEET

- POMEGRANATE, TOASTED PINE NUTS, MINT GREMOLATA

CHARRED HEIRLOOM CARROT

- FRIED SHALLOT STRINGS, CARROT BRAISED CARROT, GINGER CREMA, SAGE CHIPS

EVENT RENTAL (CATERING MENU)

ENTREES

PRIME RIB*

- HERBS DE PROVENCE | BLACK GARLIC DEMI | TRI-COLOR POTATO

FRENCH ONION SHORT RIBS

- CIPPOLINI ONION | CARAMELIZED CARROT | PARSNIP STRINGS

NEW ZEALAND LAMB RACK*

- SWEET POTATO FARROTTO | DIJON MUSTARD | FINE HERB PANKO | ROSEMARY JUS

KING SALMON*

- CARAMELIZED FENNEL | LAPSANG SOUCHONG | GINGER MISO | CHARRED TOMATO

PROSCIUTTO WRAPPED HALIBUT*

- CAULIFLOWER TRIO: ROASTED TRUFFLE | BROWN BUTTER CREMA | LEMON COUSCOUS
- SAGE | TOASTED HAZELNUTS

BEEF WELLINGTON*

- PROSCIUTTO | DEMI GLACE | WILD MUSHROOM DUXELLE | BRAISED ROOT VEGETABLE

MAPLE LEAF DUCK BREAST

- CELERIAC | POMEGRANATE REDUCTION | CONFIT BABY CARROTS | BASIL

MARY'S ORGANIC CHICKEN

- JUNIPER CREAM SAUCE | SMOKED POTATO

DESSERT

GLUTEN-FREE CHOCOLATE CARAMEL TART

- STRAWBERRY | CHOCOLATE ALMOND CREAM | CHOCOLATE SHORTBREAD

PEPPERMINT CHEESECAKE

- CHOCOLATE COOKIE CRUMB | MINT COMPOTE

CARAMEL APPLE CHEESECAKE

- APPLE STREUSEL | ALMOND TOFFEE

MOCHA MOUSSE CAKE

- DARK CHOCOLATE CRUNCH | CHOCOLATE SPONGE CAKE

COCONUT MANGO MOUSSE CAKE

- ALMOND SPONGE CAKE | COCONUT FLAKES

RASPBERRY VELVET CAKE

- WHITE CHOCOLATE CHANTILLY CREAM | RASPBERRY | WHITE CHOCOLATE PEARLS

*ACTION CARVING STATION (IF BUFFET)

EVENT RENTAL (CATERING MENU)

FOOD PRICING (MINIMUM 25 GUESTS)

COCKTAIL RECEPTION \$35/PERSON
COLD APPETIZERS: CHOOSE 2
HOT APPETIZERS: CHOOSE 3
ADDITIONAL APPETIZERS: \$9/PERSON

BUFFET STYLE \$120/PERSON
SALAD: CHOOSE 2
ENTREE: CHOOSE 2
VEGETABLE: CHOOSE 1
STARCH: CHOOSE 1
DESSERT: CHOOSE 1
ADDITIONAL SALAD: \$10
ADDITIONAL ENTREE: \$25
ADDITIONAL VEGETABLE: \$15
ADDITIONAL STARCH: \$10
ADDITIONAL DESSERT: \$15

PLATED
3 COURSE: \$100/PERSON
4 COURSE: \$120/PERSON