



Catering & Event Guide

Passed Hors d'oeuvres

\$36 per dozen

Hot

House Flatbread, Mozzarella, Olives, Zucchini (v)

Chicken Croquettes, Lemon Aioli, Pea Shoots

Lump Crab Cake, Pepper Jam, Mustard Seeds

Seared Polenta, Goat Cheese, Oven Cured Tomato (v gf)

Beef Tenderloin Pintxo, Hummus, Pistou, Pickled Chiles (df)

Braised Meatball, Tomato Ragu, Parmesan

Cold

Grilled Shrimp, Harissa Horseradish Relish (gf)

Buratta Toast, Peppers, Salsa Verde, Balsamic (v)

Beef Tartare Crostini, Truffle Aioli, Fried Capers (df)

Smoked Salmon, Cucumber, Avocado Mousse (gf)

Prosciutto Wrapped Dates, Blue Cheese, Almonds (gf)

Confit Tuna, Sourdough, Tomato, Citrus, Gardinera (df)

v = vegetarian gf = gluten free df = dairy free

Platters & Displays

Artisan Cheese Display \$9 per person

Fruit Mostarda, Grapes, Marcona Almonds, Assorted Crackers (v)

Charcuterie Platter \$11 per person

Cured Salumi, Marinated Olives, Jardinera, Roasted Peppers, Assorted Crackers

Beef Tenderloin Sandwiches \$9 per person

Potato Bun, Arugula, Tomato, Horseradish Aioli (df)

Fresh Vegetable Crudité \$6 per person

Tahini Hummus, Blue Cheese Mousse (v gf)

Chilled Jumbo Shrimp & Market Fresh Oysters \$14 per person

Bloody Mary Cocktail, Citrus Caper Remoulade, Lemons (gf df)

Miniature Desserts

Choose Two \$8 Three \$11 Five \$13 per person

Espresso Profiteroles, Dark Chocolate Ganache (v)

Tahini & Rosemary Butterscotch Cookies (v)

Flourless Chocolate Cake Bites, Citrus Icing (v gf df)

Vanilla Bean Cheesecake Mousse Tartlets, Fresh Berries (v)

Almond Olive Oil Petite Gateau, Lemon Thyme Glaze (v)

Dark Chocolate Mint Truffles (v)

Fresh Fruit Skewers, Mascarpone Sabayon (v gf)

Cookies & Brownies \$6 per person (v)

Coffee Station \$135 Initial Setup, \$45 per refill

Served with Cream & Sugar

Add Assorted Herbal Tea \$50 Initial Setup, \$45 per refill

Served with Honey & Lemons

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Plated Lunch Menu

Two Course Menu \$24 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$32 per person (Starter, Entrée, Dessert)

Starters (Choose Two)

Butternut Squash Soup, Crème Fraiche, Pepitas (gf)

Hearts of Romaine Salad, Parmesan Dressing, Croutons, Grana Padano (v)

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette (v gf)

Roasted Cauliflower, Saffron Raisin Compote, Pistachio Gremolata (v df)

Burrata Toast, Avocado Mousse, Red Pepper Jam, Marcona Almonds, Pea Shoots (v)

Entrees (Choose Three)

Basil Gnudi, Poached Pears, Walnuts, Spinach, Gorgonzola, Pistou (v)

Pork Belly BLAT, Burrata, Avocado, Heirloom Tomato, Truffle Aioli

Brisket Pastrami, Gruyere, Apple Slaw, Caraway Lemon Aioli, Ciabatta

Salmon Salad, Asparagus, Tomatoes, Beets, Blue Cheese, Fennel, Balsamic (gf)

Black Angus Burger, Gruyere, Tobacco Onions, Pickle, Spiced Remoulade

Rotisserie Chicken, House Frites, Carrots, Watercress, Herbs de Provence (gf)

Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis (v gf)

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries (v)

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato (v)

Chocolate Olive Oil Torte, White Chocolate, Pomegranate Coulis, Caramelized Filo (v)

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Plated Dinner Menu

Two Course Menu \$42 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$54 per person (Starter, Entrée, Dessert)

Starters (Choose Three)

Calamari Fritti, Zucchini, Lemon, Tomato Sauce, Lemon Aioli

Roasted Cauliflower, Saffron Raisin Compote, Pistachio Gremolata (v df)

Burrata Toast, Avocado Mousse, Red Pepper Jam, Marcona Almonds, Pea Shoots (v)

Butternut Squash Soup, Crème Fraiche, Pepitas (gf)

Hearts of Romaine Salad, Parmesan Dressing, Croutons, Grana Padano (v)

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette (v gf)

Entrees (Choose Three)

Basil Gnudi, Poached Pears, Walnuts, Spinach, Gorgonzola, Pistou (v)

Pork Shoulder Bolognese, Tagliatelle, Brussel Leaves, Fresh Cream

Roast Salmon, Butternut Squash, Snap Peas, Artichoke, Dill Pesto (gf)

Gulf Shrimp Bouillabaisse, Potatoes, Haricot Verts, Fennel Orange Salad, Rouille Toast

Rotisserie Chicken, House Frites, Carrots, Watercress, Herbs de Provence (gf)

Aspen Ridge Short Rib, Roast Garlic Mash, Brussels Sprouts, Beets, Natural Jus (gf)

6oz Filet Mignon, Soft Polenta, Asparagus, Cured Tomato, Pimenton Steak Sauce (gf)
(\$8 supplement)

Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis (v gf)

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries (v)

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato (v)

Chocolate Olive Oil Torte, White Chocolate, Pomegranate Coulis, Caramelized Filo (v)

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