



Passed or Stationary Hors d' Oeuvres

Cheese *in* Cracker

Chevre Foam, Fig jam, Prosciutto

Carpaccio

Gorgonzola-Red Onion Jam Tart, Flank Steak, Local Microgreens

Potato Skins

Crab Salad, Bacon

Deviled Eggs

Boquerones/Crab/Salmon

Sliders

Meatball/Braised Lamb/BBQ Pork

Dates

Goat Cheese, Prosciutto

Serrano Ham

Pears, Arugula, Truffle Oil

Caprese

Mozzarella, Tomato, Basil

Marinated Chickpea Salad

Moroccan Spices

Lobster Corndog

Whole Kernel Corn Batter, Whole Grain Mustard

Roasted Beets

Manchego, Almonds, Parsley

Crab Cakes

Piquillo Pepper Aioli

Shrimp Skewers

Pipette, Horseradish Sauce

Lamb Meatball

Cucumber Yogurt Pipette

Caesar Salad

Parmesan Cup, Boquerones, Quail Egg

Charred Octopus

Frisee, Asian Pear

Banh Mi Slider

Pork Terrine, Pickled Daikon-Carrot Slaw, Cucumber, Spicy Mayo

Spring Roll

Carrot, Enoki Mushroom, Asian Pear, Mint, Cilantro, Wasabi Mayo

Wonton Taco

Dungeness Crab, Pickled Onion, Soy-Sweet Chili, Avocado

Lettuce Wrap

Butter Lettuce, Korean Spiced Beef, Kimchi

Asian Ceviche (Spoon)

Scallops, Scallion, Citrus, Yuzu-Style Caramel, Mint

Shrimp Fried Risotto Ball

Cilantro-Peanut Pesto

Arancini

Saffron Risotto, Mozzarella

Ahi Tuna Tartar

Cucumber Cup, Pickled Shallot

Mini Grilled Cheese

Gruyere

Roasted Vegetable Panzanella Salad

Bread, Seasonal Vegetables, Red Wine Vinaigrette

Grilled Asparagus

Speck, Egg Sauce

Waldorf Tea Sandwich

Chicken Pecan Raisin Terrine, Roasted Apple Aioli, Fleur Di Lis Focaccia

Sweet Potato Latke

Wild Mushrooms, Thyme Crema

Shooters (Warm & Cold)

Vichyssoise

Potato, Leek, Cream

Heirloom Tomato Gazpacho

Sherry Vinegar, Olive Oil, Croutons

Celery Root

Shallot Crème Fraiche

Seasonal Squash

Pea and Tarragon

Prosciutto Wrapped Crouton

Carrot and Ginger

Mushroom

Sour Cream, Smoked Paprika, Thyme

Creamy Tomato

Crostini

White Bean Puree

Prosciutto

Smoked Salmon

Boursin Cheese

Artichoke Caponata

Roasted Grape

Brie, Thyme

Pea and Fava Puree

Chevre Foam

Duck Confit

Roasted Pear, Cinnamon Mascarpone

Spinach and Feta

Flank Steak

Blue Cheese-Horseradish Sauce, Microgreens

Wild Mushroom Duxelle

Chevre

Salmon Rillete

Platters

Artisan Cheeses

Fruit, Crostini

Charcuterie

Mustard, Crostini

Terrines

Country Pork/Chicken Liver Mousse/Seasonal Vegetable and Cheese, Pickled Vegetables, Crostini

Antipasti

Charcuterie, Artisan Cheeses, Seasonal Pickled Vegetables, Crostini

Seafood Antipasti

Marinated Calamari, Mussels, Clams, and Shrimp

Raw Vegetables

Seasonal

Platted, Family-Style, and Buffet Dinners

Three course dinners are crafted on a party by party basis, based on the taste and budget of each client. For family-style dinners, choose a main course as well as one item from the starters or hors d' oeuvres and dessert menus.

Mains

Whole Roasted Chicken or Chicken Breast

Couscous, Braised Chard, Forrestiera Sauce (with breast)

Whole Roasted Turkey or Turkey Breast

Sweet Potatoes, Brussels Sprouts, Veloute

Seared Flank Steak or Ribeye Steak

Fried Potatoes, Roasted Seasonal Mushrooms, Salsa Verde

Hazelnut Shell Smoked Prime Rib

Olive Oil and Garlic Smashed Potatoes, Seasonal Vegetables, Horseradish Crema

Roasted Beef Tenderloin or Braised Short Ribs

Boulangere Potatoes, Roasted Seasonal Vegetables, Blue Cheese Horseradish Sauce

Roasted Pork Tenderloin or Chops

Herb Polenta, Brocolini, Pan Jus

Roasted Leg of Lamb or Loin Chops

Roasted Potatoes, Seasonal Vegetable, Natural Jus

Pan-Seared Trout

Cannellini Beans, Seasonal Vegetables, Brown Butter-Lemon Citronette

Cedar Plank Salmon

Wild Rice, Sautéed Spinach, Dill Yogurt

Baked Halibut

Mashed Peas, Braised Kale, Carrot Vinaigrette

Stuffed Poblano Peppers

Ancho-Tomato Sauce

Lasagna Bolognese or Vegetarian

Seasonal Pastas

Starters

Seasonal Lettuces

Cheese, Nuts, Vinaigrette

Steamed Clams or Mussels

Spanish Chorizo, Garlic, Shallots, White Wine, Tomatoes, Parsley

Ahi Tuna Tartar

Local greens, Cucumber, Meyer Lemon Vinaigrette

Seared Scallops

Roasted Cauliflower, Corn, Caper-Raisin Puree

Sautéed Shrimp

Chickpea Puree, Salsa Verde

Brushetta

Tomato, Garlic, Basil

Desserts

Seasonal Fruit Tarts

Chocolate Hazelnut Bread Pudding

Seasonal Panna Cotta
Strawberry Shortcake Pipette (Seasonal)
Crepe Torte
Cookies
Cupcakes
Pies