



## COLD HORS D'OEUVRES

*Creatively designed and deliciously presented, Curated Catering Hors d'Oeuvres selections will wow every guest. These items can compliment any plated dinner or buffet, or be combined with others to create a beautiful cocktail party.*

### VEGGIES

- . Marinated Papaya Salad / *lime, mint, chili (vegan)*
- . Vegetable Spring Rolls / *sweet & sour cashew dip (vegan)*
- . Wild Mushroom Toasts / *sunflower seed pesto, parmesan reggiano, tiny herbs (vegan)*
- . House Smoked Mozzarella Tartlet / *roasted tomato, tiny herbs (vegan)*
- . Savory Goat Cheese Cheesecake / *lemon, herbs, tomato jam (vegan)*

### SEAFOOD

- . Cured Norwegian Salmon / *sesame seaweed salad, spicy mayo, nori chip*
- . Smoked Mussel Crostini / *parsnip butter, capers, herbs*
- . Salmon Tartare Cucumber Canape / *dill creme fraiche, rice cracker*
- . Grilled Shrimp Escabeche / *sweet + hot peppers, plantain chip*
- . Red Snapper Crudo "Spoon" / *cucumber water, chili, radish & extra virgin olive oil*
- . Tuna Tataki / *vietnamese spice paste, sweet soy*
- . Manchego Stuffed Castel Vetrano Olive Skewer / *herbed crouton, bagna cauda dip*
- . Mini Quiche / *lump crab salad*

### LAND

- . Thai Beef Carpaccio / *crispy shrimp cracker*
- . Filet of Beef Tartar / *fingerling potato chip, arugula, truffle aioli*
- . Thai Chicken Salad / *tomato, chili, herbs, cucumber cup*
- . Carbonara Deviled Egg / *nueske bacon, crushed pea, parmesan (veg option has no bacon)*
- . Vietnamese Duck Crepes / *asian vegetables, spicy mayo*



## HOT HORS D'OEUVRES

### VEGGIES

- . Crispy Corn Cakes / *smokey tomato jam, micro herbs*
- . Indian Vegetable Fritters / *curried aioli*
- . Wild Mushroom Cappuccino / *toasted almond espuma (vegan)*
- . Quinoa-Garbanzo Cake / *curried mango chutney (vegan)*
- . Buffalo Cauliflower / *hot wing sauce, blue cheese dip*
- . Crispy Wild Mushroom + Gruyere Cigarillo / *truffled cream, scallion*

### SEAFOOD

- . Escargot / *herb butter, white wine*
- . Baked Gulf Oysters / *bacon, shiitake, kale, manchego*
- . Potato Crusted Salmon Cakes / *tomato caper aioli*
- . Smoked Salmon Parsnip Latkes / *dill creme fraiche*
- . Smoked Bay Scallop / *parmesan potato, scallion, Manhattan chowda*

### LAND

- Mini Wagyu Sliders / *artisan cheddar, house ketchup, sesame bun*
- Mini Cubano / *pit ham, pulled pork, swiss, pickle chips, mustard, pepper jelly*
- Smoked Brisket Grilled Cheese / *apple fennel confit*
- Pork Belly Bao Bun / *pickled cucumber, asian slaw*
- Mini Monte Cristo / *roasted ham, swiss, pepper jelly*
- Mini Duck Quesadilla / *goat cheese, chipotle cream, pico de gallo*
- Carolina Pulled Pork BBQ / *roasted sweet potato cake*
- Smoked Chicken Polenta Canapes / *spanish olive, tomato*
- Tortilla Chicken / *mole dip*
- Jerk Chicken Skewer / *pineapple mojo*
- Indonesian Chicken Lollipops / *cashew curry dip*



## DISPLAYED HORS D'OEUVRES

### NOSH BAR

- . Roasted Onion Dip / *thyme*
- . Fava Bean Hummus / *smoked paprika oil*
- . Wood Fire Baba Ganoush / *garlic oil*
- . Kale & Artichoke Dip / *parmigiano reggiano*
- . Ezme / *minced turkish tomato salad*
- . Olive Tapenade / *thyme*
- . Assorted crackers, naan, flatbreads

### ARTISAN CHEESE DISPLAY

- . Goat's Milk / *Humbolt Fog, Cypress Grove*
- . Cow's Milk / *Mt. Tam Triple Cream, Cow Girl Creamery, Hazelnuts, Smoky Blue, Rogue River Creamery, Almond Fig Cake*
- . Sheep's Milk / *San Andreas, Bellweather Farms, Fresh Thyme*

### TABLE GARNISH

- . Drunken Fruits / *Brandied Figs, Stoli Apricots, Cabernet Savignon Cherries*
- . Olives / *Castelvetrano, Cerignola, Nicoise, Moroccan Dry Cured*
- . Assorted Crackers & Flatbreads, Rosemary Candied Nuts

### CHARCUTERIE STATION

- . Artisan Salumi / *San Danielle Prosciutto, Olli Chorizo, Molinari Salame Toscano, Creminelli Sopressata, Fra'Mani Bresaola Variety of Pickled Peppers, Cornichons, and Caperberries, Grain Mustard*



## DISPLAYED HORS D'OEUVRES

### VEGETABLES

- . Roasted / *sugar & spice baby carrots, mini bell peppers, broccoli rabe, baby zucchini, patty pan squash*
- . Pickled / *crimini mushroom ceviche, star anise pickled beets, dill pickled cucumbers, pickled*
- . French green beans
- . Raw / *grape tomato with basil, jicama with cilantro, cauliflower, broccolini, radishes, smoked*
- . Blue cheese dip

### CHILLED SEAFOOD STATION - 50 person minimum

- . Citrus + Thyme Poached Shrimp Cocktail / *peppadew cocktail sauce*
- . Chilled Poached Salmon / *kabayaki glaze, green onions, pickled ginger*
- . Scallop Ceviche / *citrus, chilies, sweet peppers*
- . 1/2 Shell Cold Water Oysters / *oyster crackers, peppadew cocktail sauce*
- . Jumbo King Crab Legs / *melted butter*



## BRUNCH DISPLAY OPTIONS

- . Fresh Fruit Display
- . Assortment Of Mini Danishes, Muffins, Mini Croissants
- . Asparagus / Meyer Lemon Hollandaise
- . Fingerling Potato Home Fries / Bay Leaf, Thyme
- . Thick Cut Sweet Chili Bacon
- . Fat Link Sausages / Sage, Peppers, Onions
- . Scrambled Eggs
- . Eggs Benedict / Ham, Poached Egg, English Muffin, Hollandaise
- . Croque Madame / Sunny-Side Egg, Toast, Ham, Gruyere Mornay Sauce
- . Sedona Breakfast Burritos / Scrambled Eggs, Onions, Peppers, Cheddar Cheese, Tomatilla, Salsa, Sour Cream
- . Croissant Bread French Toast / Bananas Foster
- . Buttermilk Pancakes / (Chocolate Chip, Blueberry, Banana, Or Pecan), Maple Syrup
- . House Cured Salmon Gravalox, Bagels / Cream Cheese, Tomato, Onion, Capers

## FIRST COURSE SELECTIO

- . Beet Salad / artisan greens, shaved fennel, passion fruit vinaigrette
- . Poached Pear Salad / artisan greens, candied pecans, gorgonzola, sherry vinaigrette
- . Watermelon / arugula, radish, green pea, champagne vinaigrette
- . Blood Orange / artisan greens, dry cured olive, goat cheese, red wine vinaigrette
- . Frisee Salad / Nueske lardon, dates, red wine vinaigrette
- . Strawberry Goat Cheese Salad / house greens, balsamic vinaigrette
- . Simple Greens Salad / honey basil vinaigrette, ricotta salata, campari tomatoes
- . Artisan Romaine Wedge / avocado buttermilk dressing, grilled corn, blistered tomato, nueske bacon, smokey blue cheese
- . Vegetable "Rainbow" Salad / heirloom carrots, zucchini, yellow squash, red peppers, red cabbage, pumpkin seeds, dried cranberries, cilantro, vanilla bean dressing
- . Kale Caesar / Crushed Foccacia Crouton & Parmesan Reggiano



## GOLD LUNCH BUFFET SELECTIONS

- . Olive Bar
- . Fruit Display
- . Vegetable Display

### SANDWICHES

- . Brisket Burger Slider / *American Cheese, Pickle Chip, Ketchup, Sweet Hawaiian Roll*
- . Turkey Hot Brown / *Sage Béchamel, Roasted Tomato, Cheddar, Bacon (Open Face)*
- . Mini Hot Dog / *Grape Must, House-Made Red Cabbage "Kraut"*
- . Prosciutto + Cappacola Hoagie / *Burrata, Oregano Pepadew Relish*
- . Turkey / *Wheat Toast, Pepper Jack Cheese, Avocado Mash, Cucumber, Alfalfa Sprouts, Tomato*
- . Grilled Portabella Mushroom + Vegetable Wrap / *Brie Cheese, Honey Basil Greens, Sundried Tomato*
- . Beef Tenderloin / *Rogue River Smoky Blue, Celery Root Remoulade, Upland Cress (Open Face)*
- . Duck Rillettes / *Marinated Market Mushroom, Gruyere Cheese, Radish Sprouts (Open Face)*
- . Olive Oil Poached Tuna "Niciose" | *Capers, Olives, Arugula, Tarragon Mayo (Open Face)*
- \* Petit Lobster Rolls (**\$6 Upgrade**) / *Celery Leaf Butter, Truffle Sea Salt*

### SALADS

- . Israeli Couscous Salad / *Chick Peas, Eggplant, Tomato, Olives, Lemon Tahini Dressing*
- . Orzo "Ouzo" Salad / *Fennel, Cucumber, Radish, Mint, Tomato, Olives*
- . 3 Pea + 3 Herb Salad / *(Snow Pea, English Peas, Snap Pea, Tarragon, Dill, Basil)*
- . Soba Noodle Salad / *Spinach, Green Onions, Carrots, Bean Sprouts, Peanuts, Miso-Sesame Dressing*
- . Simple Greens Salads / *Honey-Basil Vinaigrette, Feta + Tomato*
- . Grilled Vegetables / *Sherry Garlic Thyme Vinaigrette*
- . Kale Caesar / *Anchovy Lemon Dressing, Parmesan*
- . Bacon + Egg Potato Salad



## HOT LUNCH BUFFET

### CHICKEN

- . Prosciutto Rosemary Chicken / *Fennel Tomato Confit*
- . "Tandori" Grilled Chicken / *Curry Mango Butter Sauce*
- . Citrus Grilled Chicken / *Hazelnut Romesco Sauce*

### FISH

- . Honey Soy Braised Scottish Salmon / *Miso Vinaigrette*
- . Broiled Scottish Salmon / *Sauce Vierge*
- . Grilled Mahi-Mahi / *Saffron-Tomato-Coconut Curry Sauce*
- . Almond Crusted Mahi-Mahi / *Mango Salsa*

### VEGETABLE

- . Asparagus / *Grilled Lemon*
- . Grilled + Roasted Vegetables / *Sherry Vinaigrette*
- . Baby Vegetables + Herbs

### STARCH

- . Vegetable Couscous
- . Potato Leek Gratin
- . "Granola" Wild Rice
- . Basil Mashed Potato



## PLATED DINNER SELECTIONS

### BEEF

- . Oak Grilled Beef Tenderloin / *wild mushroom risotto, roasted broccolini, gorgonzola butter, red wine demi*
- . Oak Grilled Beef Tenderloin / *jumbo eggplant "ravioli", baby spinach, porcini mushroom cream sauce*
- . Oak Grilled Beef Tenderloin / *herb grilled polenta, swiss chard, roasted tomato demi glace*
- . Buddy Brew Braised Short Rib / *parsnip potato puree, wood fire tomato & asparagus, java jus*
- . Peppercorn Roasted Short Rib / *celery root gratin, baby heirloom carrot, red wine demi*
- . Madeira Braised Short Rib / *rosemary whipped potato, lemon arugula, roasted tomato demi*

### CHICKEN

- . Airline Chicken Saltimbocca / *tomato artichoke salad, lemon caper sauce, olive oil & herb crushed Yukon gold potatoes (prosciutto free option - sage stuffed chicken)*
- . Paneed Chicken & Grilled Polenta / *fire roasted tomato sauce, creamed broccolini*
- . Lemon & Herb Grilled Airline Chicken / *porcini sacchetti, wood fire asparagus, roasted shallot cream sauce*

### VEGETABLE

- . King Trumpet "Scallop" / *truffled potato puree, steamed edamame, shiitake mushroom, miso butter sauce*
- . Jamaican Jerk Vegetable Skewers / *sweet plantain curried quinoa, pineapple salsa*
- . Roasted Spaghetti Squash / *saffron red pepper puree, toasted pumpkin seed, micro green salad*
- . Roasted Stuffed Portabella / *zucchini pasta, almond basil pesto, fire roasted tomato sauce*
- . Saffron Roasted Cauliflower Steak / *Baby Heirloom Tomato Salad, Chimichurri Vinaigrette & Fried Chick Peas*
- . Baked Acorn Squash / *Wild Rice, Dried Fruits, Nuts & Lemongrass Vinaigrette*





**CURATED**  
CATERING  EVENTS

## PLATED DINNER SELECTIONS

### SEAFOOD

- . Grouper / *charred green beans, roasted baby potato, tomato-roasted corn beurre blanc*
- . Scallop / *truffled potato, edamame, shiitake, miso butter sauce*
- . Tortilla Salmon / *black bean ravioli, tomato chili vinaigrette, sweet corn salsa*
- . Scallop / *crushed yukon gold potato, fava beans, crispy pancetta, preserved lemon beurre blanc*
- . Seared Scottish Salmon / *spaghetti squash, toasted pumpkin seed, saffron red pepper puree micro green*
- . Almond Crusted Mahi / *sweet potato cake, sugar snap peas, Myers mango beurre blanc*
- . Oak Grilled Red Royal Shrimp / *lobster ravioli, roasted broccolini, cortez bottarga butter sauce*
- . Everything Bagel Crusted Salmon / *whipped potato, pea & radish salad, lemon aioli*

### DUET PLATE

- . Peppercorn Roasted Beef Short Rib & Crispy Salmon Cake / *english pea-radish salad, potato puree, lemon aioli*
- . Mushroom Crusted Petite Filet Mignon & Citrus Baked Mahi Mahi / *herb grilled polenta, arugula*
- . Wine Braised Short Rib & Truffle Crusted Salmon / *roasted garlic potato puree, grilled asparagus*
- . Braised Short Rib & Ricotta Stuffed Chicken "Raviolo" / *cognac demi cream, tomato basil relish, whipped potato*
- . Roasted Airline Chicken Breast & Short Rib Tomato Ragout / *herb grilled polenta, baby spinach, parmesan reggiano*
- . Braised Short Rib & Herb Roasted Chicken / *soft polenta, prosciutto bound asparagus, natural jus*



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## BUFFET OPTIONS

### PROTEINS

- . Airline Chicken Saltimbocca / *lemon caper sauce*
- . Paneed Chicken / *fire roasted tomato sauce*
- . Lemon & Herb Grilled Airline Chicken / *roasted shallot cream sauce*
- . Buddy Brew Braised Short Rib / *java demi*
- . Peppercorn Roasted Short Rib / *red wine demi*
- . Madeira Braised Short Rib / *demi cream sauce*
- . Oak Grilled Beef Tenderloin / *gorgonzola butter, red wine demi or roasted tomato demi glaze*
- . Everything Bagel Crusted Salmon / *lemon aioli*
- . Oak Grilled Red Royal Shrimp / *Cortez bottarga butter sauce*
- . Almond Crusted Mahi / *Myers mango beurre blanc*
- . Seared Scottish Salmon / *saffron red pepper puree*
- . Tortilla Salmon / *sweet corn salsa*
- . Grouper / *tomato-roasted corn beurre blanc*

### VEGETABLES

- . Creamed Broccolini Tomato Artichoke Salad
- . Porcini Sacchetti Wood-fire Tomato & Asparagus
- . Baby Heirloom Carrot Lemon Arugula Salad
- . Roasted Broccolini Swiss Chard
- . Charred Green Beans Prosciutto Wrapped Asparagus
- . Bacon Brussel Sprouts Butternut Squash Puree
- . Chef's Artfully Displayed Seasonal Grilled Vegetables



## BUFFET OPTIONS

### CHEF DRIVEN CARVING STATION

- . Porchetta / *Niman Ranch roast pork loin, savory herbs, apple-fennel confit, parsnip potato puree*
- . Herb Crusted NY Strip / *cognac creamed wild mushroom, spinach & onion twice baked potato*
- . Rosemary Dijon Crusted Lamb Rack / *french lentils, apricot jam*
- . Whole Roasted Turkey / *cranberry fig jam, roasted garlic potato*

### STARCH

- . Olive Oil & Herb Crushed Yukon Gold Potato
- . Parsnip Potato Puree
- . Potato Leek Gratin
- . Celery Root Gratin
- . Rosemary Whipped Potato
- . Herb Grilled Polenta
- . Wild Mushroom Risotto
- . Jumbo Eggplant "Ravioli" / *porcini mushroom cream sauce*
- . Roasted Baby Potato
- . Truffled Potato Puree
- . Black Bean Ravioli | *tomato chili vinaigrette*
- . Butternut Squash Puree

### SALADS

- . Strawberry Goat Cheese Salad / *house greens, balsamic vinaigrette*
- . Simple Greens Salad / *honey basil vinaigrette, ricotta salata, campari tomatoes*
- . Artisan Chopped Romaine Salad / *toasted cumin + avocado buttermilk dressing, grilled corn, heirloom tomato confit, Nueske bacon, Rouge River smokey blue*
- . Kale Caesar / *Crushed Focaccia Crouton & Parmesan Reggiano*
- . Julienne Vegetable "Rainbow" Salad / *heirloom carrots, zucchini, yellow squash, red peppers, red cabbage, pumpkin seeds, dried cranberries, cilantro, vanilla bean dressing*



## DESSERT MENU

- . *Chocolate Raspberry / Dark Chocolate Cake Layered with White Chocolate Raspberry Ganache and Dark Chocolate Mousse*
- . *Opera / Alternating Layers of Almond Sponge Cake brushed with Espresso Coffee Syrup, Coffee Buttercream & Dark Chocolate Ganache*
- . *Lemon Blueberry / Blueberry Mascarpone Mousse & Biscuit Cuilliere Sponge Cake, topped with a Lemon White Chocolate Mousse & Lemon Curd*
- . *Tiramisu / Espresso Soaked Lady-Fingers & White Chocolate Shavings*
- . *Turtle Cheesecake / Chocolate, Caramel Drizzles & Strawberry*
- . *Banana Chocolate Cream Parfait / Graham Cracker Crumbles & Vanilla Bean Whipped Cream*
- . *Coffee Cake / Caramel, Vanilla Bean Whipped Cream & Strawberry*
- . *Strawberry Shortcake / Vanilla Bean Whipped Cream*
- . *Peanut Butter Cheesecake / Layered Dark Chocolate Brownie with Caramel, Ganache & Garnished with Fresh Local Strawberry*
- . *Brooklyn Blackout Cake / Creme Anglaise, Vanilla Bean Whipped Cream & Fresh Strawberry*
- . *Potted Lemon Curd / Lavender Infusion, Blueberry Compote, Fennel Shortbread*