



2024 // TO GO MENU

Don't need on-site service? Want just the food? We've got you covered.
Thoughtfully packaged and ready to display and serve.

GRAZING CHEESE BOARD

a variety of artisan cheeses, charcuterie, bread & crackers, toasted nuts, fruit, pickles, olives, preserves, hummus, seasonal veg, dips, smoked seafood & fruit **\$24 PER PERSON**

BITES

LAMB MEATBALLS

harissa tomatoes / yogurt / mint
\$44/dozen

GRILLED SKIRT STEAK

nan jim / scallion / crispy onion
gf \$48/dozen

PORTOBELLO

black garlic molasses / smoked shallot / hummus **gf, vegan \$36/dozen**

MAINE LOBSTER RANGOON

kelp dusted crushed peanut / sweet chili / cilantro **\$56/dozen**

PAN SEARED SCALLOP

avocado crema / salsa macha **gf \$42/dozen**

SWEET CHILI PORK BELLY

five spice cashew / pickled shiitake
gf, df \$42/dozen

FRIED PORK DUMPLING

lemongrass / ponzu / scallion
df \$42/dozen

BLACKENED SHRIMP SKEWER

preserved lemon remoulade
gf, df \$42/dozen

DEVILED EGGS \$36/dozen

kimchi / sesame / nori / fried shallot **gf, veg**

MADEIRA MUSHROOM TART

house puff pastry / duxelles / parmesan / thyme **VEG \$36/dozen**

MARINATED WATERMELON

sumac / olive oil / mirin / mint / pistachio
VEGAN \$34/dozen

BLUEFIN TUNA

sesame / cilantro lime / furikake
gf, df \$48/dozen

FRIED CHICKEN

gochujang mayo / scallion **gf, df \$38/dozen**

FALAFEL

spiced cucumber / tzatziki / mint
VEG \$36/dozen

SALADS

TOMATO

variety of sliced and wedged tomatoes / stracciatella / pistachio aillade / pickled onion / black pepper **gf, df \$11 per person**

BUTTERMILK CUCUMBER

dill / pickled onion / za'atar / nigella
gf, VEG \$10 per person

CAESAR

romaine / marinated boquerones / parmesan / butter fried bread / pepper **\$11 per person**

MELON SALAD

fresh melons / prosciutto / sumac / almond **gf, df, VEG \$10 per person**

WEDGE

buttermilk chive dressing / radish / crumbled bacon / pickled red onion / parmesan **gf \$11 per person**

GREEN SALAD

greens / tomato / carrot ribbons / radish / fennel / champagne vinaigrette **gf, VEGAN \$10 per person**

GOLDEN BEETS

jasper hill bleu / cippolini / hazelnut
gf, VEG \$11 per person

MAINS

PAN ROASTED COD

black garlic & smoked shallot glaze **gf, df** \$11 per person

HARISSA GRILLED SKIRT STEAK

served sliced on miso braised cabbage with ried shallot.

gf, df \$25 per person

PORK TENDERLOIN

chargrilled & served on chorizo salmorejo with salsa verde

gf, df \$20 per person

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined chickens slow roasted and chopped / broth / thyme

gf, df \$21 per person

SOY GINGER SHORT RIB

slow braised, topped with toasted dukkah and scallion **gf, df** \$25 per person

MUSHROOM PENNE

lemon / mushroom / spinach / mascarpone

VEG \$20 per person

BUTTERMILK FRIED CHICKEN

brined & soaked in buttermilk, fried golden crispy

\$26 per person

MISO ROASTED SQUASH

miso roasted squash / lentils / coconut vegan yogurt / golden raisins / sesame cashew

gf, VEGAN \$18 per person

SIDES

ROASTED POTATOES

tossed in herbed olive oil and paprika salt, and drizzled with green goddess **gf, VEG** \$10 per person

ROASTED VEGETABLES

charred and tossed with champagne vinegar, olive oil, and fresh herbs **gf, df, VEG** \$10 per person

CURRIED CAULIFLOWER

lime and raisin chutney / yogurt / fried garlic

BREAD SERVICE

Freshly baked breads, sliced and served with whipped salted butter

\$8 per person

BUTTERMILK CUCUMBER

dill / pickled onion / za'atar / nigella **gf, VEG** \$11 per person

COLE SLAW

mixed cabbage / carrot / red onion / creamy lemon dressing / poppy seed **gf, VEG** \$10 per person

GOLDEN BEETS

jasper hill bleu / cippolini / hazelnut **gf, VEG** \$11 per person

DESSERTS

BROWN BUTTER CHOCOLATE CHIP COOKIES

\$36/dozen

TAHINI CHOCOLATE CHIP COOKIES

(vegan) \$36/dozen

PEANUT BUTTER COOKIES (gf)

\$36/dozen

GANACHE BROWNIES (gf)

\$48/dozen

SEASONAL FRUIT BARS

\$48/dozen

WHOOPIE PIES

\$48/dozen

Flavors: Classic or Pumpkin

CHEESECAKE BARS

\$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

MINI GANACHE TARTS

\$36/dozen

Shortbread crust, ganache filling, Maldon sea salt, chocolate shavings

MINI CARAMEL GANACHE TARTS

\$38/dozen Shortbread crust, caramel filling, ganache filling, Maldon sea salt, chocolate shavings

MINI FRUIT TARTS

\$38/dozen Shortbread crust, pastry cream filling, fresh fruit, apricot glaze

MINI S'MORES

\$28/dozen Mini honey graham cracker, marshmallow, milk chocolate

PIES & GALLETTES

\$35 each/serves 6-8
Seasonal Varieties Available