

COCKTAIL HOUR

PASSED -or- STATIONARY

MEATBALLS

lemon garlic marinara,
parmesan, breadcrumbs //
\$38/dozen

CRAB RANGOON

kelp dusted crushed peanut /
sweet chili / cilantro // \$48/
dozen

PAN SEARED SCALLOP

pickled apples / prosciutto //
gf, df \$42/dozen

SWEET CHILI PORK BELLY

five spice cashew / scallion
// gf, df \$42/dozen

MAINE LOBSTER TEMPURA

yuzu mayo / black garlic eel
sauce // df \$mkt

FALAFEL

housemade falafel / tzatziki /
mint / spiced cucumber // veg
\$36/dozen

TOMATO TART

house puff pastry / chevre /
parmesan / pickled onion // veg
\$36/dozen

MARINATED WATERMELON

sumac / mirin / mint / pistachio
vegan \$34/dozen

BLUEFIN TUNA

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

FRIED CHICKEN

gochujang mayo / scallion
df \$38/dozen

BRISKET TOSTADA

chipotle / blackened corn salsa /
avocado crema
gf \$38/dozen

DEVILED EGGS

caviar / jamon serrano // gf, veg
\$36/dozen

STATIONARY

GRAZING BOARD

an abundant spread of multiple self-service
boards arranged thoughtfully with:
a variety of artisan cheeses, thinly sliced
charcuterie, sliced bread, crackers, toasted
nuts, cornichon, mixed marinated olives,
preserves, house hummus, crudité, dips,
smoked seafood, sliced fruit and melons, and
berries // \$24 / person

MARINER ADD-ONS

+ fresh maine oysters on the half shell
with mignonette and citrus
+ shrimp with house cocktail sauce
+ \$6 / person

DINNER

SALADS // FIRST COURSE -or- BUFFET

TOMATO & BURRATA

variety of sliced and wedged tomatoes / burrata /
pistachio aillade / pickled onion / fresh herbs // gf,
veg \$11 per person

BUTTERMILK CUCUMBERS

feta / artichokes / dill / chickpea / za'atar / greens /
buttermilk dressing // gf, veg \$11 per person

BREAD SERVICE

Freshly baked, sliced and served
with whipped salted butter
\$8 per person

GREEN SALAD

greens / tomato / carrot ribbons / radish / fennel /
crumbled chevre / toasted hazelnuts / champagne
vinaigrette // gf, veg \$10 per person

BEET & LENTIL

red and gold beets / labne / / black lentils / fresh
greens / nigella // gf, veg \$11 per person

MAINS // FAMILY STYLE -or- BUFFET

TOMATO SAFFRON COD

pan seared fresh cod filet in a slow cooked tomato saffron
broth, topped with a preserved lemon and castelvetro
olive salad with toasted pine nuts // gf, df // \$26 per
person

GRILLED HANGER STEAK

chargrilled hanger steaks served sliced with a fresh herb
chimichurri, fried shallot, and lime // gf, df \$25 per person

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined whole chickens slow roasted on site and roughly
chopped, served with jus, fresh herbs, and charred lemons //
gf, df \$21 per person

BRAISED SHORT RIB

slow braised boneless beef short ribs, topped with a
mushroom demi and herbs // gf, df \$25 per person

**WE CELEBRATE
THE COMMUNAL
AND FESTIVE
ATMOSPHERE OF
FAMILY-STYLE
DINING:
GUESTS PASSING
AND SHARING.**

Plated dinners are also available,
but require more discussion
concerning cost, dishes, and
logistics

MUSHROOM GEMELLI

wild mushrooms, broccolini, and baby spinach in a lemon
tomato broth topped with grated parmesan, aleppo
breadcrumbs, and fresh herbs
vegetarian \$20 per person // add fennel sausage \$22

PORK SHOULDER

slow cooked, slightly pulled pork shoulder in jus and topped
with cilantro chimichurri and smoked tomatillo salsa verde //
gf, df \$20 per person

MISO ROASTED SQUASH

squash / miso braised lentils / kale / coconut vegan yogurt /
sesame cashew // gf, vegan \$18 per person

GRILLED HALF MAINE LOBSTER

grilled open face in the shell and basted with cilantro garlic
ghee // gf MKT price

SIDES // FAMILY STYLE -or- BUFFET

ROASTED YUKON CREAMER POTATOES

tossed in herbed olive oil // 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 cilantro chutney / yogurt / fried garlic
gf, veg \$11 per person

TOASTED PEARL COUSCOUS

charred carrots / raisin / chickpea / feta / red onion / parsley and
cilantro // veg \$10 per person

DESSERT

BROWN BUTTER CHOCOLATE CHIP COOKIES \$36/dozen

PEANUT BUTTER COOKIES (gf) \$36/dozen

GANACHE BROWNIES (gf) \$48/dozen

WHOOPIE PIES \$48/dozen

MINI FRUIT TARTS

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

CHEESECAKE BARS

\$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

FRESHLY BAKED SEASONAL PIES

\$36 each

COFFEE SERVICE

\$4 per person, minimum order 25

Self service station includes regular / decaf / milk / half & half / sugar

LATE NIGHT SNACKS

BUTTERMILK FRIED CHICKEN SANDWICH

breaded and fried chicken breast with melted american cheese, pickles, shredded lettuce, and ranch mayo on a soft potato bun // packaged in individual foil packets for easy grab-and-go // \$12 each (min. 25)

PORK BELLY NOODLES

slow braised pork belly, chopped and glazed, then served on ramen noodles with light miso broth, scallion, carrot, and cashews // packaged in individual take-out boxes // \$12 each (min. 25)

GRILLED CHEESE

buttered thick cut sourdough bread with mild cheddar // packaged in individual foil packets for easy grab-and-go // \$6 each

HERBED POPCORN

freshly popped popcorn tossed in a salty and savory seasoning // packed in individual paper popcorn bags // \$4 each

BAR PACKAGES

FULL BAR

\$55/pp

- 4 beers and 4 wines
- full assortment of liquor, mixers, and garnishes for classic cocktails
- assorted non-alcoholic options

BEER & WINE

\$40/pp

- 4 beers and 4 wines
- assorted non-alcoholic options

BARTENDERS ONLY

\$10/pp

- ice, coolers, chilling tubs, and basic bar tools // bartender labor billed separately

All bar packages include necessary ice for chilling and service, tubs for chilling beverages, basic bar tools, cocktail napkins, and necessary garnishes. Glassware can be added to your rental order, or we can supply compostable cups for a service fee.

STAFFING

All necessary staffing and labor needed for the proper execution of your event are broken down into just a few positions:

On-Site Event Manager: A day-of liaison between our on-site team and the ever-changing variables and demands that a large event presents. They balance the logistics of the event, address the client, their planner, and the other vendors and moving parts of the event as needed.

Kitchen: Chef, Cooks

Service: Servers, Bartenders

RENTALS

Most wedding venues will require a catering kitchen as well as serving ware, utensils, glassware and more. We will work closely with you to be sure all the proper equipment and items needed are ordered so that your day goes smoothly.

TASTINGS

For a fee, tastings can be arranged both prior to booking or even following the booking of your wedding / event with Dandelion.