

COCKTAIL HOUR

PASSED

LAMB MEATBALLS

harissa tomatoes / yogurt /
mint
\$44/dozen

CRAB RANGOON

kelp dusted crushed peanut /
sweet chili / wakame
\$40/dozen

PAN SEARED SCALLOP

cajun pickled cucumber /
fried prosciutto // gf, df
\$42/dozen

DEVILED EGGS

kimchi / sesame / nori / fried
shallot // gf, veg \$36/dozen

TOMATO TART

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

TEMPURA LOBSTER TAIL

yuzu mayo / eel sauce
gf \$52/dozen

SWEET CHILI PORK BELLY

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

FRIED MAC & CHEESE

panko fried with creamy
béchamel / onion &
bacon jam \$40/dozen

FALAFEL

housemade falafel /
tzatziki / mint / spiced
cucumber
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
salad / avocado crema
gf \$38/dozen

STATIONARY

GRAZING BOARD

a variety of artisan cheeses,
charcuterie, bread & crackers,
toasted nuts, fruit, pickles, olives,
preserves, hummus, seasonal veg,
dips, smoked seafood & sliced
fruit and berries
\$24 / person

MARINER BOARD

a variety of smoked whole fish,
cured and sliced fish, shrimp with
house cocktail sauce, marinated
squid salad, lump crab dip with
crostini, smoked mussels, cajun
blackened shrimp with remoulade,
chargrilled sweet chili octopus
legs, a variety of crackers and
sliced bread
\$30 / person

DINNER

SALADS // FIRST COURSE

Served first course family-style or pre-plated, or with buffet

TOMATO

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

BUTTERMILK CUCUMBER

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

CAESAR

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

WEDGE

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

GREEN SALAD

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

BEETS

golden and red beets / jasper hill bleu / black lentils /
candied pepitas / greens gf, veg \$11 per person

BREAD SERVICE

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

MAINS // FAMILY STYLE -or- BUFFET**HALIBUT**

coconut curry broth / chili crisp / black garlic glaze
gf \$26 per person

HARISSA GRILLED HANGER STEAK

served sliced with mushroom & fried shallot.
gf, df \$25 per person

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined chickens slow roasted and chopped / broth / thyme gf, df \$21 per person

BRAISED SHORT RIB

slow braised in tamari ginger broth, topped with mushrooms, scallions, and dukkah gf, df \$25 per person

PORK TENDERLOIN

pan roasted & served with chorizo salmorejo and smoked salsa verde
gf, df \$23 per person

MUSHROOM PENNE

broccolini / lemon / mushroom / baby spinach / mascarpone
veg \$21 per person

BRAISED CHICKEN THIGH

preserved lemon olive salad with toasted pine nut / broth \$22 per person

SLOW COOKED PORK SHOULDER

za'atar / pickled onion / chimichurri
gf / df \$23 per person

MISO ROASTED SQUASH

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

ASSORTED CHARGRILLED SKEWERS

\$21 / per person

- 1) Preserved Lemon Chicken w/ yogurt, rosemary, and mint pesto gf
- 2) Curry Rubbed Sirloin with tomatoes gf, df
- 3) Mushroom and Vegetable with green goddess gf, veg

SIDES**ROASTED POTATOES**

tossed in herbed olive oil and paprika salt
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
gf, veg \$11 per person

BUTTERMILK CUCUMBER

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

ISRAELI TOASTED COUSCOUS

charred carrots / dried figs / chickpea / feta / cilantro // veg \$10 per person

GOLDEN BEETS

golden and red beets / jasper hill bleu / black lentils / candied pepitas / greens gf, veg \$11 per person

DESSERT**BROWN BUTTER CHOCOLATE CHIP COOKIES**

\$36/dozen

PEANUT BUTTER COOKIES

(gf) \$36/dozen

BROWNIES

\$48/dozen

WHOOPIE PIES

\$48/dozen

MINI GANACHE TARTS

\$36/dozen

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

MINI FRUIT TARTS

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

SEASONAL PIES

\$36 ea

MINI S'MORES

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

CHEESECAKE BARS

\$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

COFFEE SERVICE**COFFEE STATION**

\$4 per person, minimum order 25

regular / decaf / milk / half & half / sugar

Self service station includes urns and accoutrements