

SPECIAL EVENT MENU

SELECTION OF: **FOUR • 16 PER PERSON / FIVE • 20 PER PERSON / SIX • 24 PER PERSON / SEVEN • 28 PER PERSON**

DIPS & SHARABLES

CAULIFLOWER HUMMUS lemon, cauliflower, white bean, garlic oil, marinated olives, naan bread

GUAC & CHIPS made fresh daily, green chilies, oranges, cotija, served with tortilla chips

CEVICHE whitefish, shrimp, avocado, red onions, cilantro, cucumber, jicama, jalapeño, served with tortilla chips

CHEFS BOARD handpicked selection of meats, cheeses, crostini
additional \$4 per person

FRESH SEASONAL FRUIT PLATTER

FRESH CRUDITÉS PLATTER fresh seasonal vegetables, ranch dressing

MAC & CHEESE campanelle pasta with american, white cheddar, gruyere cheese

HANDHELDS

MINI VEGGIE SANDWICH cauliflower hummus, avocado, roasted tomato, cucumber and onion on mini ciabatta

MINI TURKEY SANDWICH dill havarti, cranberry chutney, roasted tomato, cole slaw, dijonaise on a mini brioche

CLASSIC SLIDER mini burger with american cheese, lettuce, tomato, pickle and spicy mayo on a mini brioche

GREEN CHILE PORK SLIDERS carnitas sliders, green chilies, jalapeño coleslaw, green chile sauce, pickled red onion, mini sweet bun

MINI CRISPY CHICKEN buttermilk fried chicken, american cheese, jalapeños, cabbage, pickles, smoked honey mustard, mini brioche

MINI CHICKEN AND GOAT herb marinated chicken, sweet whipped goat cheese, herbed aioli, slow roasted tomatoes, arugula, pickled red onions, mini ciabatta *additional \$1 per person*

CHICKEN WINGS choice of traditional, bbq, or thai sweet chili, served with bleu cheese

LETTUCE WRAPS sliced hanger steak, quinoa, pickled vegetables, bibb lettuce, sesame dressing

GRILLED CHICKEN OR CARNE ASADA QUESADILLA white cheddar, queso cotija, cilantro, pico de gallo

ALA CARTE

ALA CARTE ITEMS ARE ADD-ONS AND CHARGED IN ADDITION TO THE PRICING ABOVE.

SALADS

CALIFORNIA COBB bleu cheese, bacon, avocado, cherry tomatoes, hard boiled egg, spiced honey, parmesan, roasted corn, romaine, cilantro avocado dressing **GF** *\$6 per person*

STEAK SALAD* filet, spring mix, cherry tomatoes, arugula, roasted romanesco, cauliflower, gorgonzola, parmesan, elderberry vinaigrette, aged balsamic **GF** *\$7 per person*

ASIAC CHOP teriyaki chicken, napa cabbage, green onions, carrots, peanuts, oranges, mixed greens, togarashi, sweet & sour vinaigrette *\$7 per person*

THE ITALIAN shredded romaine, radicchio, pepperoncinis, mozzarella, sliced soppressetta, slow roasted tomatoes, castelvetrano olives, pecorino crisp, herb vinaigrette **GF** *\$6 per person*

KALE CHICKEN SALAD shredded tuscan kale, roasted chicken, pearl pasta, pepitas, asparagus, avocado, red grapes, lemon sage vinaigrette *\$6 per person*

POKE BOWL* black rice tossed with ginger lime vinaigrette, topped with ahi tuna tossed in a ponzu, avocado, pickled cucumber salad, carrots, sesame seeds, green onions, jalapeños and soy mayo *\$8 per person*

DESSERTS

MINIMUM ORDER OF 20 REQUIRED.

MINI BUTTERSCOTCH BREAD PUDDING poppy seeds, butterscotch chips, whiskey maple glaze *\$5 per piece*

MINI 7 LAYER CHOCOLATE CAKE dark chocolate cake, chocolate chip mousse, chocolate ganache *\$5 per piece*

GF = GLUTEN FREE • V = VEGAN

*Asterisked items are cooked to order and may contain undercooked ingredients. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. Per person charge is based on confirmed headcount. Service charge and sales tax apply to all menu pricing. Menu selections are subject to price changes. Looking for other options? Let our chef create a custom menu for your event. Pricing to be determined, based on menu.

BRUSCHETTA

TOMATO & FRESH MOZZARELLA extra virgin olive oil, fresh basil, balsamic glaze

SMOKED SALMON lemon chive cream cheese, red onion, caper, lemon zest, fresh dill

STEAK & GORGONZOLA blue cheese spread, arugula, balsamic glaze, micro greens

BUTTERNUT SQUASH & CRANBERRY butternut squash purée, cranberry chutney, jalapeño, spiced agave nectar, thyme **V**

GOAT CHEESE & SUN DRIED TOMATO sweet whipped goat cheese, chopped sun dried tomatoes, fresh basil, lemon zest

SHRIMP poached shrimp, sun dried tomato pesto, gremolata, red chili flakes, lemon zest

FORK & KNIFE

MAPLE GLAZED SALMON* brocolini, red peppers, lemon beurre blanc, sesame chili oil
additional \$5 per person

BLACK COD & FENNEL romanesco, haricot vert, lemon caper pan sauce, marble potatoes, pickled fennel salad **GF**
additional \$6 per person

CHICKEN THIGHS marinated chicken thighs, crushed tomato sauce, pearl pasta, asparagus, artichoke hearts, brown sage butter
additional \$4 per person

SHORT RIB & HASH red wine braised short ribs, sweet potato hash, cauliflower puree, demi glace **GF**
additional \$5 per person