

Sample Menus

Corporate Cocktail Event – 75 guests

Artisanal Cheese and Salumi Board

assorted cheeses - seasonal fruit – nuts – charcuterie

Mini Greek Meatballs

Niman beef, feta, red pepper, spiced yogurt dipping sauce

Prosciutto Wrapped Chicken Skewers

ground mustard aioli and arugula pesto dipping sauces

Lemon Shrimp

citrus-horseradish crema & chili-ginger banana “ketchup”

Tuna Crisps

crispy wonton, seared-fennel crusted tuna, spicy avocado puree, daikon sprouts

Caprese Skewers

grape tomatoes, bocconcini, basil, balsamic redux

Cucumber Cups

roasted sweet potato mousse – pine nut – micro greens

40th Birthday Party – 50 guests

Chilled Avocado Soup

dungeness crab

Duck Confit

pate choux - five spice pickled cherry

Tuna Lettuce Wraps

salsa verde or lemon aioli

Truffled Polenta

crème fraiche –duxelle - chive

Beet & Fennel Salad

herbed chevre - puff pastry

Dinner Soiree – 24 guests

Pre-Dinner Noshes

Lumpia Shanghai

pork & shrimp, sweet chili dipping sauce

Tuna Crisps

fennel crusted seared tuna, asian daikon slaw, spiced avocado mousse

Mini "Peking Duck" Sliders
5-spice confit duck leg, sherry pickled cherries, mirco greens

Main Event

Salt & Pepper Shrimp
nori-togarashi dust, scallion

Black Bean Shortribs
fermented black beans, apricot

Chicken Katsu
pickled cabbage-fennel slaw, plum "ketchup"

Vegetable Medley

Thai Lime Rice

Sweet Endings

Decadent Coconut Cake
lychee and fresh berries

Bananas Flambé
*finger bananas, fig leaf & salted caramel ice cream,
brown sugar-bourbon sauce*

Birthday Soiree – 12 guests

Nosh

Buckwheat Blini
crème fraiche, caviar, chive

Amuse (pre-set)

English Pea Soup "Shooter"
mint oil

Opening Act

Lobster & Shrimp Ravioli
shellfish jus, wild mushrooms, micro greens

Main Event

Brandied Pork Tenderloin
*apples, fennel, cider, brandy, fennel,
thyme, pan sauce*

Oven Roasted Potato Medley
potato medleys, fennel, onion, rosemary

Shaved Brussel Sprouts
duck fat, bacon, parmesan, pomegranate

Cheese Course

Aged Pecorino
honeycomb, rosemary crackers

Texas Hoedown Dinner

Nosh

Artisanal Cheese Board

Main Event

Texas Chili

BBQ Chicken

Slow Roasted Pulled Pork
mini buns, slaw

Potato Salad
lemon vinaigrette, bacon, red onion, herbs

Roasted Balsamic Carrots

Savory Corn Bread

Something Sweet

Birthday Cake
Spiced and Chocolate Shortbread Cookies

Wine Release Party – 40 ppl

Duck Confit
mini choux puff - roasted cherry - micro greens

Grilled Stone Fruit
prosciutto - balsamic gastrique

Pimenton Chevre
spanish smoked paprika - chevre - crackers

House Potato Chips
herbed sea salt

BLTs Bites
niman bacon - arugula - cherry tomato - aioli

Tuna Lettuce Wraps

tuna confit - salsa verde - leaf lettuce

Mini Lamb Burgers

niman lamb - pomegranate glaze - herbs - baguette crostini

Corporate Reception – 90 guests

Artisanal Cheese and Salumi Board

assorted cheeses - seasonal fruit – nuts – charcuterie

Mini Pulled Pork Sliders

cabbage-daikon slaw – hot sauce – mini sliders

Mezze Platter

assorted grilled, roasted & pickled veggies

lemon aioli – green goddess sauce (Vegan)

Cucumber Cups

roasted sweet potato mousse - tamarind – pine nut – micro greens

English Pea Shooter

english peas – coconut milk – mint oil

Assorted Cupcakes

Vegan Option: Pâte de Fruit

Corporate Event – 65 ppl

Artisanal Cheeseboard

Emerald Rice Boats

goat cheese - toasted nuts - crispy prosciutto - Belgian endive leaves

Truffled Polenta Bites

truffled cheese - mushroom duxel – crema

Seafood Cakes

remoulade – herbs

"Sliders"

domestic Wagyu, tarragon horseradish salsa - romaine – brioche

Chocolate Truffles

Wedding Reception – 45 ppl

Artisanal Cheese & Salumi Board

Beef Crostini
caramelized onion and horseradish sauce

Tuna Poke
Asian slaw and wasabi crema

Truffled Polenta
truffle oil & creme topping

Emerald Rice Boats
goat cheese, pine nuts, crispy prosciutto

Roasted Corn Cakes
with edamame creammousse

Fundraiser – 75 ppl

Tuna Confit
Little Gem lettuce wraps and salsa verde

Mediterranean Platter
cilantro hummus, baba ganoush, minted cucumber salad and pita

Tortilla Espagnol
Romesco sauce

Frigadellas
*German sautéed "hamburgers" (beef and pork)
with fennel marinara*

Cheese Platter with Seasonal Fruit

Chocolate truffles