

Catering Menus

WE OFFER A FULL RANGE OF FARM-TO-TABLE, LOCALLY SOURCED CATERING; WHETHER YOU ARE LOOKING FOR A CASUAL FAMILY-STYLE MEAL, CREATIVE LIVE-ACTION FOOD STATIONS OR AN ELEVATED COCKTAILSTYLE PARTY, WE CAN EXECUTE IT ALL FLAWLESSLY! OUR EXPERIENCED AND WELL-ORGANIZED EVENT COORDINATORS WILL ENSURE THAT YOUR OCCASION IS DESIGNED TO MINIMIZE YOUR STRESS AND MAXIMIZE YOU AND YOUR GUESTS ENJOYMENT.

Passed Appetizers

PRICED PER ITEM, SOLD BY THE DOZEN. MINIMUM 2 DOZEN.

CROSTINIS

SAUTÉED MUSHROOMS WITH RICOTTA AND TRUFFLE OIL ON GRILLED BAUGETTE

ROASTED BEETS WITH
HERBED GOAT CHEESE AND
CANDIED PISTACHIOS ON
TOASTED CIABATTA

HEIRLOOM TOMATO AND
MOZZARELLA WITH TORN
BASIL ON TOASTED
CIABATTA

ROASTED BLUEBERRIES
WITH LEMON INFUSED
MASCARPONE DRIZZLED
WITH MIKE'S HOT HONEY
ON TOASTED FLAT BREAD

CURED SALMON,
CUCUMBER, WITH GOAT
CHEESE, CRISPY CAPERS ON
A CIABATTA CROSTINI

SPECIALTY BITES

WAYGU BRISKET MINI TOSTADA WITH QUESO FRESCO AND AVOCADO

SEASONAL MELON,
WRAPPED WITH
PROSCIUTTO, FINISHED
WITH MINT AND BALSAMIC
REDUCTION

CAPRESE SKEWER,
MARINATED MOZZARELLA,
CHERRY TOMATO, FRESH
BASIL

ANTIPASTI SKEWER,
SOPRESSTA, PEPPEROCINI
AND BLACK OLIVE

CHIMICHURRI CHICKEN OR BEEF SKEWER

SEASONAL GAZPACHO SHOOTER

SPECIATLY SEAFOOD BITES

CHILLED JUMBO SHRIMP
TOSSED IN LEMON AND HERB
VINAIGRETTE

LOBSTER STUFFED
MUSHROOM, TOASTED
PARMESAN, FINISHED WITH
CREAMY LEEK SAUCE

OCTOPUS SKEWER, SLOW BRAISED, WITH FENNEL AND CITRUS OIL

TUNA CRUDO, TRUFFLE OIL,
SHAVED RADISH, MICRO
GREENS
(SERVED ON A TASTING
SPOON OR BROWN RICE
CRACKER)

ROYAL OSETRA CAVIAR SERVED OVER A CRISPY HEIRLOOM POTATO WITH PICKLED RED ONION

Passed Appetizers

PRICED PER ITEM, SOLD BY THE DOZEN. MINIMUM 2 DOZEN.

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POULTRY

VEGGIE

CEVICHE
WITH SHRIMP, TILAPIA,
TOMATO, ONION, CILANTRO
WITH TORTILLA CHIPS

SHRIMP SKEWERS
(CRISPY OR GRILLED)

TUNA TARTARE TACOS
CRISPY WONTON SHELLS
WITH CREAMY AVOCADO

SMOKED SALMON ENDIVE
WITH SMOKED SALMON,
GOAT CHEESE, FRIED
CAPERS
AND MICRO GREENS

CHIPOTLE CRAB CAKE SERVED WITH A SPICY LEMON AIOLI

SHRIMP EMPANADA
CHIPOTLE SHRIMP,
CILANTRO AND
MOZZARELLA CHEESE

BAGEL & LOX
HOUSE-CURED SALMON
SERVED ON GRILLED
PUMPERNICKEL

CRAB TOAST
TOPPED WITH BABY
ARUGULA AND MARINATED
LUMP CRAB MEAT

MINI CHICKEN TAQUITOS SERVED WITH SALSA VERDE

MINI CHICKEN
QUESADILLAS

CHICKEN EMPANADA

MINI CHICKEN AND WAFFLE BITES

ANGUS BEEF KEBOBS
WITH RED ONION, RED AND
GREEN BELL PEPPERS,
MUSHROOMS AND
CHIMICHURRI

TENDERLOIN BITES
GRILLED TENDERLOIN WITH
HORSERADISH AIOLI AND
GRILLED ONIONS ON A
CROSTINI

MINI SHEPHERDS PIE
TOMATO BRAISED GROUND
BEEF WITH PEAS, AND
CARROTS AND TOPPED
WITH WHIPPED POTATO

MINI SMASH BURGERS

BEEF TENDERLOIN ON GRILLED CIABATTA WITH SPICY MUSTARD AIOLI AND BABY ARUGULA

GROUND ANGUS BEEF
EMPANADAS

STUFFED JALAPEÑO WITH SPINACH AND MOZZARELLA

MUSHROOM CAPS
WITH GOAT CHEESE AND
SEASONAL VEGETABLES

BLISTERED TOMATOES
BAKED WITH FRESH HERBS,
SERVED ON BROWN RICE
CRACKERS FINISHED WITH
MEXICAN CHEESE

MINI TRUFFLE TART
FILLED WITH SEASONAL
VEGETABLES DRIZZLED IN
TRUFFLE OIL

GRILLED VEGGIES TOSTADA
ROASTED CORN, POBLANO
PEPPERS, AVOCADO WITH
CHIPOTLE CREMA

MINI TOMATO SOUP
MINI GRILLED CHEESE DIPPER

MAC & CHEESE SHOOTERS

HATCH CHILI, WHITE

CHEDDAR AND BREAD

CRUMBS

SEASONAL SOUP SHOOTER

BRIE GRILLED CHEESE
BERRY COMPOTOE, THYME
AND SWEET PICKLES

Standard Stations

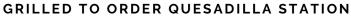
ALL STANDARD STATIONS REQUIRE A MINIMUM OF ONE ATTENDANT, ADDITIONAL ATTENDANTS MAY BE REQUIRED BASED ON EVENT HEAD COUNT. EACH ATTENDANT IS \$150 FOR THE DURATION OF YOUR EVENT.

MINIMUM ORDER OF 24 SERVINGS.

BRUSCHETTA BAR

GUESTS CREATE THEIR OWN BRUSCHETTA WITH A SELECTION OF TOPPINGS.

PESTO
OLIVE TAPENADE
MOZZARELLA
GOAT CHEESE
BLISTERED TOMATOES
BABY ARUGULA
SALAMI
FOCACCIA AND CIABATTA CROSTINI



CREATE YOUR OWN QUESADILLA
CHOICE OF FLOUR, OR CORN TORTILLAS

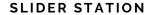
SELECT 2 FILLINGS
WAGYU BRISKET
CHICKEN TINGA
GRILLED SHRIMP

SERVED WITH SALSA AND SOUR CREAM



AN ITALIAN INSPIRED SPREAD OF VARIOUS MEATS, CHEESES, AND ACCOUTREMENTS.

MARINATED ARTICHOKE HEARTS
PROSCIUTTO
ASSORTED OLIVES
SOPPRESSATA
SEASONAL PICKLED FRUITS/VEGGIES
ROASTED RED PEPPERS
ARTISANAL CHEESES
ASSORTED CRACKERS AND BREADS



44 FARMS MINI BEEF PATTIES CRISPY OR GRILLED CHICKEN VEGGIE BURGERS

GRILLED ONIONS
LETTUCE, TOMATO AND
CHEDDAR CHEESE

SERVED WITH KETCHUP, COLEMANS MUSTARD AND HOUSEMADE CHIVE AIOLI



Live Action Stations

BUILD YOUR OWN PASTA STATION

PARMESAN CHEESE & CRUSHED RED PEPPER INCLUDED

CHOICE OF PASTAS:

(SELECT 2)
PENNE, RIGATONI, CAVATAPPI,
SPAGHETTI, FETTUCCINI

CHOICE OF SAUCES:

(SELECT 2)

POMODORO CLASSIC SAUCE WITH CRUSHED TOMATOES, GARLIC, AND BASIL

VODKA SAUCE A SMOOTH TOMATO SAUCE, SIMMERED WITH VODKA AND HEAVY CREAM

ALFREDO CREAM-BASED SAUCE WITH BUTTER AND PARMESAN

SPINACH SAUCE A SILKY CREAM-BASED
SAUCE WITH ROASTED LEEKS AND SPINACH

PESTO MADE WITH BASIL, PINE NUTS,
GARLIC OLIVE OIL, AND GRATED PARMESAN

TOPPINGS:

(SELECT 3 TOPPINGS)

MEATBALLS
ITALIAN SAUSAGE
PANCETTA
GRILLED CHICKEN
JUMBO SHRIMP**

LUMP CRAB** LOBSTER**

CARAMELIZED ONIONS ROASTED BROCCOLI SAUTÉED MUSHROOMS GRILLED ASPARAGUS SAUTÉED PEPPERS

PEAS

BLACK OLIVES

ROASTED ZUCCHINI SUN DRIED TOMATOES

GORGONZOLA

ROMANO ASIAGO

FRESH BASIL

SHAVED BLACK TRUFFLES**

ADDITIONAL \$3 PER PERSON"

CARVING STATION

(MINIMUM 50 GUESTS PER PROTEIN)
CUT TO ORDER BY A STATION ATTENDANT AND SERVED WITH A SAUCE AND DINNER ROLLS

RACK OF LAMB

HERB MARINATED RACK OF LAMB, SERVED WITH A GUAJILLO PEPPER CABERNET REDUCTION

ALASKAN SALMON

WHOLE ROASTED FILET OF SALMON SERVED
WITH HOUSE MADE PISTACHIO PESTO

PORK ROULADE

PORK LOIN STUFFED WITH MUSHROOMS AND HERBS SERVED WITH WHITE WINE PLUM REDUCTION

BEEF TENDERLOIN

WHOLE ROASTED TENDERLOIN MARINATED WITH ROSEMARY AND GARLIC, SERVED WITH A RED WINE REDUCTION OR GORGONZOLA CREAM

Plated or Buffet Items

SALADS

CLASSIC CAESAR: HEARTS OF ROMAINE WITH ROASTED PEPITAS. PARMESAN CRISP AND CAESAR DRESSING

FILET MIGNON BRAISED SHORT RIBS FLANK STEAK ROULADE RACK OF LAMB **SAUCES:**

BUTTER LETTUCE SALAD: CRUMBLED **BLOOD ORANGES IN A CITRUS** VINAIGRETTE

FETA, ROASTED HEIRLOOM TOMATOES. RED WINE REDUCTION, GORGONZOLA CREAM, **DEMI-GLACE**

HOUSE SALAD: SPRING MIX, CRUMBLED FETA CHEESE, AND TOASTED PINE NUTS, TOSSED IN A HONEY TRUFFLE VINAIGRETTE

POULTRY AND PORK:

PAN SEARED CHICKEN BREAST HERBED CHICKEN BREAST BRAISED AIRLINE CHICKEN PORK LOIN ROULADE

SAUCES:

RED MEAT:

PICATTA, MARSALA MUSHROOM, HERB CREAM

VEGETABLES AND STARCHES

SAUTÉED SEASONAL VEGETABLES ROASTED HEIRLOOM CAULIFLOWER GRILLED BROCCOLINI BLISTERED TOMATOES & GREEN BEANS CHARRED ZUCCHINI ROSEMARY FINGERLING POTATOES CREAMY ORZO PASTA HERBED POLENTA PENNE PASTA WITH POMODORO **PASTA ENTREES**

JUMBO SHRIMP LOBSTER TAIL

POMODORO WITH A MEATBALL: CRUSHED

TOMATOES, OLIVE OIL, GARLIC, BASIL FINISHED WITH SHAVED PARMESAN

CARBONARA: CLASSIC PARMESAN CREAM WITH PANCETTA, AND PEAS FINISHED WITH CRACKED BLACK PEPPER

FETTUCCINI: TOSSED IN ALFREDO SAUCE WITH GRILLED CHICKEN

LASAGNA: MADE FROM SCRATCH PASTA WITH LAYERS OF FRESH MOZZARELLA. MARINARA, GROUND BEEF, AND RICOTTA SEAFOOD:

GRILLED SALMON PAN SEARED RED SNAPPER

SAUCES:

GARLIC LEMON BUTTER. WHITE WINE REDUCTION. BASIL INFUSED OLIVE OIL

CHILDREN'S SELECTIONS

MINI PIZZA (CHEESE OR PEPPERONI)

FETTUCCINI WITH WITH BUTTER OR POMORDORO SAUCE

CHICKEN STRIPS (GRILLED OR CRISPY)

MAC AND CHEESE

GRILLED CHEESE

SCOOP OF GELATO

FRUIT CUPS

VEGGIE STICKS WITH BUTTERMILK DRESSING

PESTO SHRIMP PASTA: PAN SEARED SHRIMP WITH PASTA TOSSED IN HOUSE-MADE PESTO SAUCE. TOPPED WITH FRESH BASII

Desserts and Beverages

BITE SIZED TARTS

KEY LIME
VANILLA & BERRIES
COCONUT CREAM PIE

DESSERT SHOOTERS

STRAWBERRY SHORTCAKE
CHOCOLATE MOUSSE
SALTED CARAMEL
CANDIED PISTACHIO

TREATS

ITALIAN WEDDING COOKIES
CLASSIC CHOCOLATE CHIP COOKIE
TOASTED COCONUT TRUFFLE
SALTED CARAMEL TRUFFLE
MACADAMIA CHOCOLATE TRUFFLE

"TREATS" ABOVE CAN BE ORDERED AS PACKAGED WEDDING OR PARTY FAVORS, PACKAGING PRICING MAY VARY DEPENDING ON SPECIFIC REQUEST



CLASSIC MARGARITA

REPOSADO TEQUILA, DRY ORANGE LIQUEUR, FRESH LIME.

SUMMER BREEZE

LIMONCELLO, CRUZAN WHITE RUM, FRESH LEMON, FRESH BERRIES

MINT COLLINS

VODKA, MINT SIMPLE SYRUP, SODA, GARNISHED WITH A LEMON AND MINT

FROZEN ROSE*

PEACH LIQUOR, ROSE AND FRESH LIME JUICE

POPSICLE AND PROSECCO STATION

A SELECTION OF ARTISAN HANDMADE POPSICLES SERVED IN A GLASS WITH PROSECCO POUR OVER IT

BUILD YOUR OWN MIMOSA STATION

3 FRESH SEASONAL JUICES, FRUITS AND HERBS FOR GARNISH WITH SPARKLING WINE

BLOODY MARY

CHOICE OF DEEP EDDY OR TITO'S VODKA ASSORTMENT OF SEASONAL PICKLED AND FRESH VEGETABLES, SALTS, HOT SAUCES

FULL BAR

INCLUDES OUR PREMIUM LIQUORS WITH ASSORTED MIXERS, BEER (ONE DOMESTIC & ONE IMPORT), WINES (ONE RED & ONE WHITE), SODAS AND BOTTLED WATERS.

BEER & WINE

INCLUDES YOUR CHOICE OF BEER (ONE DOMESTIC & ONE IMPORT) AND CHOICE OF RED, WHITE, ROSE AND SPARKLING WINES.

NON-ALCOHOLIC BEVERAGES

IICED TEA
FRESH SQUEEZED LIMEADE
BOTTLED WATER & SPARKLING WATER
ASSORTED SODAS



GUESTS



Call us to plan your event today

ADDITIONAL SERVICES

CUSTOM MENU CONSULTATION

RENTAL ARRANGEMENTS

SPECIALTY STAFFING

FLORAL AND DECOR

STYLED BUFFET TABLES

SPECIALTY CAKES

ENTERTAINMENT/AV ARRANGEMENTS

VALET AND SECURITY

РНОТО ВООТН

MOBILE BAR

AND MORE!