

COCKTAIL MENU



ABOVE ALL
CATERING

HORS D'OEUVRES

CHICKEN

CHEESY CHICKEN AND POTATO CROQUETTE

gruyere, thyme, roasted garlic aioli

CHICKEN & WAFFLES CR

crispy buttermilk fried chicken, waffle, sriracha honey

PETITE BUFFALO CHICKEN SLIDER CR

buttermilk ranch, arugula, cornichon, brioche bun

KUNG PAO SKEWER

kung pao chicken, bell pepper, zucchini

GRILLED CHICKEN SATAY

sweet chili glaze

PORK

ANTIPASTO SKEWER GF

salami, mortadella, olive, roasted tomato, california artichoke

GLAZED PORK BELLY BITE CR

asian sesame slaw

CARNITAS SOPE CR GF

crispy carnitas, corn sope, guacamole, pickled fresno, cilantro

GRILLED PORK BELLY

OCTOPUS SKEWER GF

red pepper aioli

STUFFED CRIMINI

MUSHROOMS

italian sausage, herbed breadcrumbs

BEEF

PETITE ANGUS WITH BACON SLIDER CR

cheddar, bacon jam, garlic aioli, poppy seed brioche

PETITE BEEF WELLINGTON

steak, mushroom duxelle, garlic aioli

GLAZED SHORT RIB CR GF

creamy ricotta mash, red wine demi-glaze

BARBACOA SOPE CR GF

braised barbacoa, cotija, lime crema, cilantro

PETITE ANGUS SLIDER CR

sharp cheddar, caramelized onion, garlic aioli, brioche

SHORT RIB EMPANADA GF

slow braised short rib, carrot, mushroom, garlic aioli

BARBACOA EMPANADA GF

cilantro salsa, aji amarillo aioli

THAI MEATBALL

lemongrass, ginger, garlic, green curry sauce

LAMB

LAMB CHOP CR GF

herb rubbed, tzatziki

LAMB MEATBALL

spiced tomato sauce, micro arugula

**all hor d'oeuvres have a 20 guest count minimum per selection*



CHEF REQUIRED



GLUTEN FREE



VEGAN

HORS D'OEUVRES

SEAFOOD

PESTO SHRIMP SKEWER ^{GF}

lemon zest

BLACKENED TUNA ^{GF}

persian cucumber, pickled jalapeno-apple salad

SPICY TUNA POKE ^{CR}

wonton chip, cilantro cucumber slaw

SMOKED SALMON BLINI ^{CR}

dill crème fraiche, lemon zest, chives

HAMACHI CRUDO ^{CR}

pickled fresno, yuzu vinaigrette

ANCHO SHRIMP TOSTADA ^{CR} ^{GF}

mexican shrimp, avocado mousse, citrus onion, spicy aioli, cilantro

PETITE CRAB CAKES

meyer lemon aioli

PETITE LOBSTER ROLL ^{CR}

housemade brioche roll, lobster, tobiko, chives

VEGETARIAN

CRISPY PITA CHIP ^{CR} ^V

roasted jalapeno hummus, olive oil, micro arugula

CAPRESE SKEWER ^{GF}

heirloom tomato, mozzarella pearl, pesto, balsamic glaze

EGGPLANT CAPONATA ^{CR}

brioche toast, burrata, pine nuts, basil

BASIL RICOTTA CROSTINI ^{CR}

ciabatta, basil oil, roasted tomato

BRANDIED FIG CROSTINI ^{CR}

gorgonzola, arugula

BRUSCHETTA ^{CR} ^V

heirloom tomato basil, garlic, olive oil, herbed crostini

BLACKBERRY GOAT CHEESE CROSTINI ^{CR}

whipped goat cheese, blackberry, mint

VEGGIE THAI SPRING ROLL ^{GF} ^V

carrot, napa cabbage, cucumber, bell pepper, mango, sweet chili

SOURDOUGH GRILLED CHEESE WITH TOMATO BISQUE SHOOTER ^{CR}

STUFFED MUSHROOMS

three cheese, herbed breadcrumbs

SPINACH & ARTICHOKE PUFF

puff pastry, white truffle aioli

ARANCINI

mushroom risotto, mozzarella, marinara

MINI BAKED BRIE EN CROUTE

raspberry preserve

ESQUITE SHOOTER ^{CR} ^{GF}

fire-roasted corn, garlic aioli, pickled onion, diced avocado, cilantro

**all hor d'oeuvres have a 20 guest count minimum per selection*

CR

CHEF REQUIRED

GF

GLUTEN FREE

V

VEGAN

PLATTERS

**15 guest count minimum per selection*

ASSORTED CHEESE'S

domestic and artisan cheese | fresh fruit garnishes | almonds | cracker's and baguette's.

PREMIUM CHEESE'S

premium selection of imported and domestic cheese | fresh strawberries, grapes, and kiwi | dried fruits and nuts | jam and honey | baguette, crostini and crackers.

PREMIUM CHARCUTERIE

premium selection of charcuterie meats | 18-month aged prosciutto, salami, capicola and mortadella | fresh grapes and berries | fig jam | lavash, grissini, crackers and baguettes.

ABOVE ALL GRAND ANTIPASTO

3 premium meats, and 3 premium cheese's | grilled artichokes and seasonal vegetables | mixed olives | fresh fruit garnishes | dried fruit | candied pecans | lavash, grissini, crackers and baguettes

CRUDITÉ GF

raw vegetables such as: cauliflower, heirloom carrots, sweet bell peppers, asparagus, radishes, celery, cucumber and heirloom cherry tomatoes | ranch and roasted garlic hummus.

GRILLED SEASONAL VEGETABLES GF

grilled seasonal vegetables such as: asparagus, zucchini, yellow squash, california artichoke, red onion, sweet bell peppers and cherry tomatoes | green goddess and seasonal hummus

CHILLED SHRIMP

jumbo shrimp 2 pp | cocktail sauce | lemon wedges

ASSORTED CHILLED SEAFOOD DISPLAY

jumbo shrimp 3pp, oysters 2pp, crab legs 1pp | cocktail sauce, cucumber mignonette and lemon wedge | displayed over crushed ice. (30 guests minimum)

SMALL PLATES

**25 guest count minimum per selection*

BRAISED SHORT RIB CR GF

creamy polenta, carrot, tomato jam, cabernet reduction

MISO BLACK COD CR GF

purple sweet potato puree, grilled asparagus, sunkist beurre blanc

BUTTERNUT SQUASH

RAVIOLI CR

toasted hazelnut, goat cheese crumble, brown butter, fried sage

ANCHO GRILLED FLAT

IRON CR GF

marble papas bravas, cilantro chimichurri



CHEF REQUIRED



GLUTEN FREE



VEGAN