

TMACS

CATERING

◆ ALL PRICES LISTED ON PER-PERSON BASIS ◆

HORS D'OEUVRES

◆ 20-PERSON MINIMUM ◆

Antipasto 7

Artesian cheeses and charcuterie
landscape of grilled and marinated vegetables
house crackers, fresh, seasonal ingredients

Seasonal Fruit 3

Landscape assortment of seasonal fruits

Antipasto Skewers 5

Assortment of cured meats, cheeses,
marinated and pickled vegetables

Greek Lamb Meatballs 2

Chimichurri, feta, toasted cumin tzatziki

Caprese Skewers 2.5

Heirloom cherry tomatoes, burrata cheese
white truffle pesto

Empanadas 3

- Pork Belly - Roasted poblano chilis, blue cheese
- Chicken - Curry, caramelized onion, cilantro
- Wild Mushroom - Goat cheese, thyme
- Duck Confit - Crimini mushroom, pomegranate, Pecorino Romano

Crepe Wraps 3

- Wagyu Beef - Harissa aioli, pea shoots, curry crepe
- Root Vegetable - Goat cheese mousse, pea shoots, red beets

Bacon-wrapped Dates 3

Mejool dates, blue cheese

Butternut Squash Crostini 3

Mascarpone cheese, pomegranate
seeds, fried sage

Fig and Brie Crostini 3.5

Caramelized onion, fig jam, prosciutto di Parma

Ahi Tuna Canapes 4

Citrus-honey-soy reduction, mango
roasted pasilla relish

Shrimp Cocktail 3.5

Grilled shrimp, persimmon and pomegranate relish

Steak and Potato 3.5

Grilled medium steak, baby potatoes,
compound blue cheese butter, fig demi-glace

Chickpea Fritter 2.5

Toasted cumin tzatziki, crumbled feta, pea shoots

SALADS

◆ FAMILY STYLE ◆

House Green Salad 4.25

Organic greens, house champagne vinaigrette,
cherry tomatoes, cucumbers

Roasted Butternut Squash Salad 5.25

Baby kale, maple-roasted butternut squash
pomegranate vinaigrette, brie cheese, spicy pepitas

Israeli Couscous Salad 5.25

Shaved fennel, cherry tomatoes, cucumbers, feta
kalamata olives, basil-mint vinaigrette

Nicoise Tuna Salad 9

Castelvetrano olives, seasonal vegetables,
baby potatoes, poached egg, baby kale,
2-oz seared rare tuna, tarragon vinaigrette

Root Vegetable Salad 6

Assorted baby vegetables, marcona almonds,
spiced yogurt mousse, pea shoots

Shrimp or Chicken Cobb Salad 10

Blue cheese crumbles, crispy bacon, cucumbers,
cherry tomatoes, castelvetrano olives, poached egg
herbed vinaigrette, organic greens

Southern-spiced Quinoa Salad 6

Kidney beans, cherry tomatoes, chickpeas,
cilantro lime vinaigrette, guajillo and cumin spices

ENTREES

◆ PACKAGE PRICING, CONTACT FOR DETAILS ◆

Lamb Leg and Braised Potatoes

Medium-grilled or roasted boneless lamb leg,
chimichurri sauce over braised potatoes

BBQ Chicken and Couscous

Cinnamon and honey-brined chicken,
house-made fig BBQ sauce,
served over dried fruit, Israeli couscous

RR Beef Tenderloin

Oven-roasted medium tenderloin, garlic herb dry rub,
butter and roasted garlic mashed potatoes
side of horseradish sauce

Penne al Pesto

Basil pesto, alfredo sauce, oven-dried tomatoes,
balsamic onions, Parmigiano-Reggiano

add chicken 4
add sausage 6
add shrimp 8

Lasagna

House-made pasta, fontina, Parmigiano-Reggiano,
mozzarella, ricotta

- Braised Wagyu Beef Bolognese
- Roasted Vegetable

Braised Wagyu Beef Enchilada Casserole

Corn tortillas, queso fresco
lettuce, tomatoes, sour cream and guacamole on side

Tri-Tip

Medium-grilled tri-tip, coriander,
guajillo and brown sugar dry rub,
thinly sliced over butter-braised rainbow fingerling potatoes

Sweet Potato Gnocchi

Hen of the woods mushrooms, sage, baby kale,
butternut squash, Parmigiano-Reggiano