



food diego catering

salads

mansion salad

mixed greens. grape tomatoes.
shaved shallots. olives. dried fruit.
cucumber. grated carrots. parmesan.
GF. V.

the elevado

mixed greens. red onion.
seasonal veg & fruit.
heirloom tomato.
GF. VG.

eso queso

mixed greens. radicchio.
olives. red onion. parmesan.
parmesan. panela. feta.
GF. V.

crunch munch

red leaf lettuce. red onion.
fried shallots. fried garlic.
toasted nuts. herbed crouton.
DF. VG.

dressings

balsamic vinaigrette^{VG}

white balsamic vinaigrette^{VG}

parmesan vinaigrette^V

citrus vinaigrette^{VG}

green apple caesar^V

classic caesar^V

caesar crouton

shredded romaine.
classic caesar. sweated shallots.
soft toasted crouton round.
V.

ledge wedge

iceberg or romaine wedge.
toasted nuts. parmesan.
shaved shallots. grape tomatoes.
GF. V.

grilled & chilled

mixed greens. broiled tomato.
grilled fruit.
grilled veg. grilled onion.
GF. DF. VG.

greens & beans

arugula. green beans.
broccolini. zucchini.
asparagus. baby spinach.
GF. DF. VG.

black pepper cream^V

creamy italian^V

lime ranch^V

herbed evoo dressing^{VG}

roasted garlic aioli^V

dijon-agrette^{VG}

entrees

shortrib cabernet

prime beef. mirepoix.
eight hour braise.
classic demiglace.
GF. DF.

tuscan pepper beef

wine braise. herbs.
red & black pepper.
in rosemary gravy
GF. DF.

apple brined pork

boneless or bone-in.
2-day brine. herb finished.
cider butter sauce.
GF. DF.

cajun cayenne pork loin

cajun spice crusted.
medium heat. pan-seared.
apricot agrodolce.
GF. DF.

veg entrees

veg en croute

blend of minced mushroom,
lentils, & chickpeas. herbs.
in puff pastry. tahini sauce.
VG. DF. +\$5 pp

garlicked chicken

savory marinade.
seared. roasted.
roasted garlic demiglace.
GF. DF.

provence chicken

herbed marinade.
sauteed. baked.
evoo-finished.
GF. DF.

blackened salmon

old bay marinade.
pan-seared.
butter-finished.
GF. DF.

rosemary lamb

lamb rib or loin chops.
marinated in rosemary.
cherry balsamic demiglace.
GF. DF. +\$5 pp

spiced yam planks

spiced and roasted.
chopped pecan crust.
butter-finished.
V. DF. +\$5 pp

veg

white pepper carrots

sauteed. sea salt.

GF. DF. VG.

burned butter carrots

pan-browned. herbed.

GF. DF.

provence carrots

herbaceous.

GF. DF. VG.

carrots glacé

sweet orange glaze.

GF. DF. VG..

asparagus citron

lemon glaze.

GF. DF. VG.

sea salt asparagus

sauteed. sea salt.

GF. DF. VG.

herbed zucchini

zucchini. herb blend.

GF. DF. VG.

green bean sautee

evoo. shallots.

GF. DF. VG.

green bean praline

minced pecans. spiced.

GF. DF. VG.

balsamic green beans

in balsamic glaze.

GF. DF. VG.

corn macque choux

sweet peppers. red onion.

GF. DF. V.

grilled corn

charred. buttered.

GF. DF. V.

sides

rosemary fingerlings

herb roasted.

GF. DF. VG.

cajun fingerlings

cajun spiced..

GF. DF. VG.

white skin potato mash

buttery. creamy.

GF. V.

truffled potato puree

white truffle oil.

GF. V.

sweet potato puree

light spice.

GF. V.

parmesan penne

in cream sauce

V.

pesto cavatapi

very green.

DF. V.

sweet potato puree

light spice.

GF. V.

herbed orzo

parsley. fresh herbs.

DF. V.

cauliflower parm

buttered. roasted.

GF. V.

blonde polenta

vegan. thyme.

GF. VG.

creamy polenta

butter. cream. parm.

GF. V.

premium sides

+\$5 pp.

potato duchesse

cream. thyme.

GF. V.

truffled fries

white truffle oil.

GF. DF. VG.

vegan gratin

gold potatoes.

GF. DF. VG

cabbage parm

roasted. browned.

V. GF. DF.

rainbow gratin

squash. tomatoes.

GF. V.

cassoulet

white beans. herbs.

GF. DF.

garlic bomb spuds

soft cheese. herbs.

GF. V.

fungi tartufo

muhsrooms. truffled.

V.

corn pudding

creamy. bready.

V.

creamed collards

bechamel. onions.

V.

garden stuffing

brioche. veg. herbs.

V. DF.

patate balsamico

varied spuds. red onion.

GF. DF. VG.