

# food diego

for the gourmand

\$100.00 per person  
25 person minimum

\$75.00 per person  
50 person minimum

\*\*\* please select total of five items

## garden offerings

vegetarian items

**fried polenta tapenade.**  
**roasted carrot hummous**  
**broiled d'anjou pear balsamic**  
**pesto tomato brulee pastry**  
**roasted tofu lollipops pesto**

## elevated flavors

palette complexities

**anchovy + whitefish endive**  
**truffled arancini + lemon crema**  
**bean fritters + pickled okra relish**  
**charred onion + goat cheese crostini**  
**garlic gochujang fingerlings**

## cheesey bites

non vegetarian

**gruyere gnocchi skewers**  
**fried manchego + orange coulis**  
**aubergine fontina empanadas**  
**fried ricotta polenta**  
**mushroom gouda quesadilla**

## sumptuous fare

handmade to order

**andouille corndogs**  
**fried shrimp & waffles**  
**buttermilk fried quail**  
**mini crab rolls**  
**shortrib crostini + blackberry demi**

## premium additions

### small bites

+\$45.00 per person as addition to french inspired menu

50 person minimum

\*\*\* please select 2

### seafood

**new orleans shrimp & grits**

sauce ettouffee

**panko crusted crab cake**

lemon remoulade. arugula.

**shrimp & halibut aguachile**

mini tostada. jalapeno oil.

**mini lobster rolls**

herb mayo. micro celery.

### meat

**bourbon pecan riblets**

sticky sauce. crunchy garnish.

**burgundy shortrib slider**

caramelized onion. merlot syrup.

**two-bone lamb rib chop**

raspberry basil chimichurri.

**veal francaise slider**

francaise "mayo". greens.