

Catering

CURATE YOUR MENU TO BEST-FIT YOUR CATERING EVENT!

BUFFET

SALAD

CAESAR SALAD

ROMAINE LETTUCE, CREAMY CAESAR DRESSING,
PARMESAN CHEESE, GARLIC CROUTONS

GARDEN SALAD **V**

MIXED GREENS, BALSAMIC VINAIGRETTE, CHERRY
TOMATOES, CUCUMBER, GARLIC CROUTONS

POWER GRAIN SALAD **V**

BABY KALE, RED QUINOA, FARRO, CHERRY TOMATOES,
CUCUMBER, GARLIC CROUTONS

MEDITERRANEAN SALAD **V**

ROMAINE SALAD, CUCUMBERS, CHERRY TOMATOES,
KALAMATA OLIVES, RED ONION, FETA CHEESE,
OREGANO VINAIGRETTE

SIDES

ROASTED ROSEMARY POTATO **V**

SAUTÉED SEASONAL VEGETABLES **V**

SPANISH RICE **V**

ROASTED GARLIC ASPARAGUS **V**

GARLIC MASHED POTATO

ROASTED VEGETABLE MEDLEY **V**

ROASTED GARLIC MASHED POTATO

HONEY-GLAZED BABY CARROTS

ENTRÉES

BEEF

*BRAISED SHORT RIBS

RED WINE REDUCTION SAUCE

*GRILLED TIP

CHIMICHURRI SAUCE

*ROASTED BEEF TENDERLOIN

BEEF AU JUS, HORSERADISH CREAM
(CARVING STATION)

*BEEF FAJITA

SAUTÉED BELL PEPPER, ONION, CHIMICHURRI SAUCE

CHICKEN

ROASTED CHICKEN BREAST

SPINACH, RED BELL PEPPER FILLING, CHICKEN AU JUS

ROASTED AIRLINE CHICKEN BREAST

PARMESAN & TRUFFLE CRUST CHICKEN AU JUS

CHICKEN FAJITA

SAUTÉED BELL PEPPER, ONION, CHIMICHURRI SAUCE

CHICKEN MOLE

CHICKEN THIGHS, HOME-MADE MOLE SAUCE

SEAFOOD

*SHRIMP FAJITA

SAUTÉED BELL PEPPER, ONION, CHIMICHURRI SAUCE

*SHRIMP ALFREDO

FETTUCCINE PASTA,
CREAMY PARMESAN CHEESE SAUCE

*BAKED SALMON

BRAISED LEEK, DILL CREAM SAUCE

*SHRIMP-FILLED SOLE FILET

TOASTED HERB BREAD CRUMBS, CHIMICHURRI SAUCE

VEGETARIAN/VEGAN

VEGAN FAJITA **V**

GRILLED MARINATED TOFU, SAUTEED BELL PEPPER,
ONION, CHIMICHURRI SAUCE

CAULIFLOWER STEAK **V**

CHIMICHURRI SAUCE

PASTA PRIMAVERA **V**

ROASTED VEGETABLES, TOMATO SAUCE, PENNE PASTA

EGGPLANT CANNELLONI **V**

RICOTTA CHEESE FILLING, TOMATO SAUCE

PLATED

SOUP

CHICKEN RICE SOUP
CRISPY TORTILLA CHIPS

TOMATO BISQUE ✓
CHEESE CROSTINI

SALAD

CAESAR SALAD
ROMAINE LETTUCE, CREAMY CAESAR DRESSING,
PARMESAN CHEESE, GARLIC CROUTONS

GARDEN SALAD ✓
MIXED GREENS, BALSAMIC VINAIGRETTE, CHERRY
TOMATOES, CUCUMBER, GARLIC CROUTONS

ENTRÉES

BEEF

***FILET MIGNON**
ROASTED ROSEMARY POTATO, GRILLED ASPARAGUS,
CRISPY ONION RING DEMI-GLACE

***BRAISED SHORT RIB**
GARLIC MASHED POTATO, SEASONAL VEGETABLES,
RED WINE REDUCTION SAUCE

***GRILLED RIBEYE**
ROASTED ROSEMARY POTATO, GRILLED ASPARAGUS,
CRISPY ONION RING DEMI-GLACE

***GRILLED TRI-TIP STEAK**
GARLIC MASHED POTATO, SEASONAL VEGETABLES,
RED WINE REDUCTION SAUCE

CHICKEN

AIRLINE CHICKEN BREAST
PARMESAN & TRUFFLE CRUST, FINGERLING POTATO,
SEASONAL VEGETABLES CHICKEN AU JUS

ROASTED CHICKEN BREAST
SPINACH, RED BELL PEPPER FILLING, GARLIC MASHED
POTATO, SEASONAL VEGETABLES, CHICKEN AU JUS

ROASTED CHICKEN ROULADE
SWEET POTATO PURÉE, FRIED BRUSSEL SPROUTS,
LEMON BUTTER SAUCE

CHICKEN CONFIT
CELERY ROOT PURÉE, ROASTED BABY VEGETABLES,
PORT WINE SAUCE

SEAFOOD

***PAN-SEARED HALIBUT**
GARLIC MASHED POTATO, WILTED SPINACH, MUSTARD
BEURRE BLANC SAUCE

***GRILLED SALMON**
RED QUINOA, FARRO GRAIN RISOTTO, SEASONAL
VEGETABLES, LEMON BUTTER SAUCE

***SHRIMP-FILLED SOLE FILET**
TOASTED HERB BREAD CRUMBS, BASIL MASHED
POTATO, CHIMICHURRI SAUCE

***BACON-WRAPPED SHRIMP**
SAUTÉED MUSHROOMS, BABY SPINACH,
ARUGULA CROWN, LEMON BUTTER SAUCE

***GRILLED SWORD FISH STEAK**
SAFFRON COUSCOUS, GRILLED ASPARAGUS,
CAPER TOMATO RELISH

VEGETARIAN/VEGAN

CAULIFLOWER STEAK ✓
RED QUINOA, FARRO GRAIN RISOTTO, SEASONAL
VEGETABLES, CHIMICHURRI SAUCE

GRILLED PORTOBELLO MUSHROOM ✓
SAFFRON COUSCOUS, SAUTÉED SPINACH,
CRISPY ONION RING, BALSAMIC GLAZE

VEGAN BOLOGNESE ✓
BRAISED VEGETABLES IN TOMATO SAUCE, FETTUCCINE
PASTA, EXTRA VIRGIN OLIVE OIL

VEGETARIAN LASAGNA ✓
LAYERS OF ROASTED VEGETABLES, TOMATO SAUCE,
PASTA SHEETS, TOFU

RICOTTA CHEESE RAVIOLI ✓
CHERRY TOMATO, PEAS, CAULIFLOWER,
WHITE WINE SAUCE

CANAPES

COLD CANAPES

*SEARED AHI TUNA

WONTON CHIP, WASABI MAYO

CAPRESE SKEWER v

FRESH MOZZARELLA, CHERRY TOMATO,
KALAMATA OLIVE

HUMMUS v

CUCUMBER CUP, TOMATO CROWN

GORGONZOLA CROSTINI v

CARAMELIZED PEAR, CRIMSON GRAPE (SEASONAL)

ROASTED BUTTERNUT SQUASH v

ENDIVE LEAF, BALSAMIC GLAZE

TOMATO BRUSCHETTA v

MARINATED TEAR DROP TOMATO, GARLIC CROSTINI

VEGETABLE CAPONATA v

SWEET & SOUR VEGETABLES, GARLIC CROSTINI

*SEARED BEEF CROSTINI

HORSERADISH CREAM, BABY ARUGULA,
TOASTED BAGUETTE

*CURRY SHRIMP SALAD

APPLE SLAW, TOASTED COCONUT FLAKES,
PHYLLO DOUGH CUP

*SALMON / TUNA TARTARE

YUZU AIOLI, TOBIKO CROWN, SAVORY WAFER CONE

HOT CANAPES

CHICKEN SATAY

CHIPOTLE-INFUSED PEANUT BUTTER SAUCE

*BEEF SATAY

PEPPERCORN SAUCE

*LOBSTER MAC & CHEESE BITES

TRUFFLE AIOLI

ARANCINI

MOZZARELLA CHEESE-FILLED RISOTTO SPHERE,
GARLIC AIOLI

*BEEF SLIDER

BACON AIOLI, BABY ARUGULA, CHARRED SHALLOT,
BRIOCHE BUN

VEGETARIAN SLIDER v

RED QUINOA, FARRO, LEMON AIOLI,
BABY ARUGULA, BRIOCHE BUN

BRIE CHEESE TART

CRANBERRY SAUCE, PUFF PASTRY CUP (SEASONAL)

*PETITE MEAT BALL LOLLIPOP

TOMATO RELISH

*CRISPY PORK BELLY

JALAPEÑO SLAW, POBLANO AIOLI, PUFF PASTRY DISK

MUSHROOM GRATIN

SAUTÉED WILD MUSHROOM, PARMESAN CHEESE,
FRESH HERBS, PHYLLO DOUGH CUP

DESSERT

TRECE FLAN **V**

DULCE DE LECHE, WHIPPED CREAM, FRESH BERRIES

TRECE LECHEs CAKE **V**

CHOCOLATE, RASPBERRY SAUCE,
WHIPPED CREAM, FRESH BERRIES

CHOCOLATE CAKE **V**

VANILLA GELATO, FRESH BERRIES, CHOCOLATE SAUCE

SIGNATURE CHEESECAKE **V**

WHIPPED CREAM, FRESH BERRIES

FRIED ICE CREAM **V**

CARAMEL, CHOCOLATE SAUCE, WHIPPED CREAM,
FRESH STRAWBERRIES

CANNOLI **V**

RICOTTA CHEESE RUM FILLING, CHOCOLATE CHIPS

FRUIT JELLY CAKE **V**

RASPBERRY SAUCE

V VEGETARIAN **V** VEGAN

* CONSUMER ADVISORY

*CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.
ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.*

**** SUBSTITUTIONS AND CUSTOMIZATIONS AVAILABLE UPON REQUEST.**