



Each Menu Is Curated By Our Chef...

Menu's Will Come With A:

ENTREE

VEGETABLE

STARCH

SALAD

ROSEMARY FOCCACIA BREAD

*Menu's Can Be Used For Either Buffet
or Plated (additional cost)*

*Adding A Second Entree And/Or Upgrade
Protein, Available Upon Request*

*Final Pricing Will Include:
Menu Price | Staffing | Gratuity*



SOUS VIDE TRI TIP

Encrusted Seasoning | Reverse Grilled | Chimichurri

GRILLED VEGETABLE SKEWERS

Squash | Zucchini | Red Bell Pepper | Mushroom | Gremolata

PARMESAN CRUSTED GOLD POTATOES

Smashed Yukon Gold Potatoes | Parmesan | Garlic | Parsley

GARDEN SALAD

Greens | Teardrop Tomatoes | Cucumbers | Carrot Curls |

Strawberry Balsamic Vinaigrette

NEW YORK STRIP

Hand-Cut | Himalayan Salt | Avocado Oil | Grilled |

Roasted Garlic & Herb Compound Butter

HONEY CUMIN GLAZED HEIRLOOM CARROTS

Roasted Tri-Color Heirloom Carrots | Cumin Spice | Organic

Honey | Orange Zest

WHIPPED POTATOES

Brined Potatoes | Roasted Garlic | Chives | Butter | Cream

TRUCK TO TABLE SALAD

Greens | Cranberries | Teardrop Tomatoes | English Cucumber |

Carrot Curls | Candied Walnuts | Balsamic Vinaigrette



CITRUS CHICKEN

Orange-Achiote Marinade | Airline Chicken Breast |

Slow Roasted | Red Chimichurri

CALABASA & CORN

Roasted Mexican Zucchini | Corn Cob Kernels | Red Bell Pepper |

Cilantro | Cotija Cheese

SMOKEY MEXICAN POTATOES

Yukon Gold Potatoes | Smokey Paprika | Griddled Onions |

Cumin Spice

TRADITIONAL CAESAR SALAD

Romaine Leaves | Caesar Dressing | Parmesan | Shaved Croutons |

Lemon Zest

SALMON GOCHUJANG

Seared | Himalayan Salt | Gochujang-Honey Glaze

CHARRED BROCCOLINI & CAULIFLOWER

Avocado Oil | Himalayan Salt | Red Bell Pepper Strips

COCONUT CURRY RISOTTO

Red Curry | Coconut Milk | Arborio Rice

TRUCK TO TABLE SALAD

Greens | Cranberries | Teardrop Tomatoes | English Cucumber |

Carrot Curls | Candied Walnuts | Balsamic Vinaigrette



PORK TENDERLOIN

Encrusted Rosemary & Garlic | Slow Roasted |
Medallions | Lemon-Herb Jus Lie

TRI-COLOR CARROTS

Roasted | Himalayan Salt | Avocado Oil | Fresh Herbs

CONFETTI RICE PILAF

Red Bell Pepper | Green Bell Pepper | Carrot Curls | Parsley

GARDEN SALAD

Greens | Teardrop Tomatoes | Cucumbers | Carrot Curls |
Strawberry Balsamic Vinaigrette

FLANK STEAK ROULADE

Ricotta | Spinach | Pancetta | Fresh Herbs | Pinot Noir Demi

RATATOUILLE STYLE TOWERS

Zucchini | Squash | Eggplant | Red Bell Pepper | Tomato |
Slow Roasted

POTATO CASSEROLE

Scalloped Potatoes | Gruyere Mornay Sauce | Roasted Garlic
| Breadcrumbs

ARUGULA & PEPITA SALAD

Arugula | Roasted Pepitas | Cucumbers | Teardrop Tomatoes |
Pickled Onions | Cotija Cheese | Cilantro-Lime Vinaigrette



CHICKEN CHARDONNAY

Seasoned Rub | Seared | Chardonnay-Lemon Sauce |
Dehydrated Lemon Wheel

VEGETABLE MEDLEY

Roasted | Zucchini | Squash | Red Bell Pepper | Mushroom |
Avocado Oil | Himalayan Salt

WHIPPED POTATOES

Roasted Garlic | Yukon Gold Potatoes

GARDEN SALAD

Greens | Teardrop Tomatoes | Cucumbers | Carrot Curls |
Strawberry Balsamic Vinaigrette

STUFFED CHICKEN & MUSHROOMS

Seared | Saute Mushrooms | Monterey Jack Cheese | Sun-Dried
Tomato Cream Sauce

GREEN BEANS & HEIRLOOM CARROTS

Saute Green Beans | Roasted Heirloom Carrots | Gremolata

PAPPARDELLE PASTA

Garlic | Avocado Oil | Parsley | Red Chili Flakes | Parmesan

ARUGULA & PEPITA SALAD

Arugula | Roasted Pepitas | Cucumbers | Teardrop Tomatoes |
Pickled Onions | Cotija Cheese | Cilantro-Lime Vinaigrette



TRUCK TO TABLE GRAZING TABLE

Domestic Cheeses | Imported Cheeses |
Cured Meats | Grapes | Berries | Pickled
Onions & Carrots | Marinated Teardrop
Tomatoes | Peppercini | Assorted Olives |
Dried Fruits | Nuts | Organic Honey |
Jams | Bread Sticks | Assorted Crackers |
Baguette Crostini



APPETIZER STATION

~ or ~ Grazing Table Additions

WON TON TACOS

Fried Won Ton | Asian Beef | Pickled Carrots | Cilantro | Sriracha Aioli

CHICKEN SATAY

Ginger-Garlic Marinade | Seared | Hoisin Sauce | Green Onions

TRI TIP SLIDERS

Brioche Roll | Seared Tri Tip | Cilantro Slaw | Chipotle Bbq Sauce

CEVICHE CUPS

Sous Vide Shrimp | Red Bell Pepper | Onion | Cilantro | Fresh Lemon & Lime Juice |
Dehydrated Tajin Lime Wheel

BBQ PORK EGG ROLLS

Shredded Pork | Bourbon Bbq Sauce | Cabbage Slaw | Tennessee Red Sauce

CAPRESE CUPS

Pesto Teardrop Tomatoes | Basil Micros | Whipped Mozzarella | Balsamic Pipette

ARANCINI BALLS

Fried Risotto | Roasted Red Bell Pepper Aioli

TACOS DE PAPAS

Fried | Corn Tortillas | Mashed Potatoes | Oaxaca Cheese | Crema | Cotija Cheese

SHRIMP & SAUSAGE SKEWERS

Seared Shrimp | Andouille Sausage | Whole Grain Mustard

GOAT CHEESE CROSTINI

Baguette Crostini | Goat Cheese | Blistered Teardrop Tomato | Micro Greens

POTATO CHORIZO CROQUETTES

Yukon Gold Potato | Oaxaca Cheese | Chorizo | Panko | Crema

SAUTE' MUSHROOMS

Criminis | Garlic | Butter | Chardonnay Wine | Micro Parsley