



Menu Ideas for 2020 and 2021

Beautiful Food Served in Calm

We will begin this season's catering in October of 2020

Until we are out of the woods with the virus, we will be making individual California Grazing Boats rather than stations and passed appetizers. We hope that 2021 brings us the ability to return to a more free-form style of service.

All meals will be served family style at each table, thus bypassing the exposure of a buffet. We feel that your wedding group is your 'safe pod' and that you have chosen the guests that you feel most comfortable with.

SALADS

- Dana's Signature Salad with organic mixed greens, candied pecans, raspberries, gorgonzola (or feta) and Bixby edible flowers. Served with balsamic or Asian vinaigrette.
- Classic Caesar Salad with house made garlic croutons and shaved Romano or Parmesan
- Mediterranean Chop Salad...torn Romaine with cucumbers, olives, tomatoes, and feta
- Greek Salad with Romaine, Kalamata olives, feta, tomatoes, green and red onions
- Baby Spinach Salad with feta, oranges, scallions and citrus bacon dressing

FIELD AND GARDEN

- Fire Grilled Seasonal Vegetables...includes crookneck, zucchini, mushrooms and more
- Roasted seasonal vegetables that include cauliflower, Brussels sprouts, garnet yams, butternut squash, carrots and red onion
- Roasted Brussels Sprouts with bacon and red onions
- Classic Caprese: heirloom tomatoes, fresh mozzarella, basil, cracked pepper, and balsamic reduction
- Lightly Grilled Asparagus with garlic and tarragon mushrooms



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- Summer Green Beans or Broccolini ...blanched al dente and tossed with ceci beans garlic and colorful vegetable confetti
- East of Eden Mélange: This is a bright piquant vegetable salad of sturdy year-round vegetables tossed with a light vinaigrette, carrot confetti and sultanas
- Fennel Roasted Red New Potatoes
- Asiago Polenta with mushrooms
- Basmati pilaf
- California Brown Rice with lentils and earthy vegetable pilaf
- Hippy Wild Rice Salad with Roasted Nuts, Scallions and Colorful Dried Fruits
- Garlic Mashed Potatoes
- Ancient Grains Salad...quinoa with a light, bright dressing of lemon, honey and toasted almonds. Add scallions crunchy bits of jicama and more

All of the above are gluten free and can be vegan

- Saffron Risoni with Sun Dried Tomatoes, Pine Nuts, currants, and Feta
- Gourmet Mac and Cheese with a crispy panko crust...bacon, scallions, and mushrooms on the side (not just for the kids!)

ENTRÉES

- Char Broiled Tri-Tip with Pico de Gallo or Chimichuri
- Pepper Grilled New York strip with fresh horseradish cream or cabernet mushrooms (+\$4)
- Orange Cilantro Flank Steak with pico de gallo or chimmi churri
- Rosemary Grilled Lamb with Mediterranean tapenade
- Ginger Grilled Pork Loin with Red Onion Marmalade
- Apple and fig stuffed Pork Loin with Bixby Garden herbs



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- Thyme Grilled Whole Chicken Breast sliced and served with artichoke salsa
- Salmon: grilled and served on a bed of wilted greens

1. Lemon and dill
2. Sundried tomato pesto and poached garlic cap

The above items are cooked on the fire, on site

Bixby BBQ Brisket: Char-broiled and Slow Roasted Brisket with molasses BBQ sauce

Castroville Chicken: seared and braised in wine, saffron, artichokes, herbs and sundried tomatoes

Local Rock Cod, Ling Cod or Black Cod: dusted with ancho chili, lemon zest and garlic and cooked on site on the flat top griddle

Thai Green Curry Coconut Chicken (or tofu); seared and braised with lemon grass, coconut and a hint of heat

VEGETARIAN OR VEGAN ENTRÉES

These can be one of your side dishes if you like.

- Asiago and roasted mushroom polenta with Castroville artichoke Milanese
- Butternut Squash Gnocchi with kale and mushrooms
- Ancient grains with lemon, honey, toasted almonds and scallions
- Four grain pilaf with legumes..this is a lovely base for many vegan sauces that will give your vegan guests a full protein
- Roasted Vegetable Ratatouille with white beans and fennel



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THE EXTRAS: (returning in 2021 if all goes well)

TRAY-PASSED APPETIZERS

In Tiny Tartlets:

- Thai basil chicken w/mint strips
- Sicilian caponata w/basil garnish
- Griddled mushrooms with warm bluecheese
- Salmon bisque (one bite!)
- On Rice Crackers
- Dungeness crab cakes with lemon aioli
- Sesame seared ahi with mango and a touch of wasabi

On Their Own

- Jumbo prawns with chipotle cocktail sauce
- Artichoke crowns with crab or shrimp salad
- Mommy's tiny biscuits with smoked ham and chipotle cranberry
- Chevre filled dates wrapped in pancetta
- Mango Gazpacho with spiced shrimp– Mango, Heirloom tomato, chipoline onion, and Serrano pepper play together with spice poached shrimp. Served in small glasses.



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RECEPTION STATIONS

- Tostadita Griddle –

Carnitas and bay shrimp

little white corn tortillas right on the hot griddle with a bit of melty cheese...

our chefs make these right in front of the guests...these two bite street tacos are quick, warm and flavorful...

salsa, guacamole, and sour cream on the side

(add our house-made flour tortilla chips and salsa fresca)

- Monterey Bar

Crispy calamari in bamboo cones

Bay Clam Chowder in mini bread bowls

Cones of poached salmon on orzo with pine nuts and a lemony pesto

- Mediterranean Griddle

Tower of asiago and roasted red pepper polenta

Saffron risotto cakes

Savory crab cakes

Mediterranean tapenade, lemon pesto, crème fraiche

- Asian Station – We'll fill little take out boxes for you and your guests!

Layered with

lime infused Napa slaw

Vegetarian Pad Thai

Two choices of curries...coconut, shrimp, vegetarian or chicken..you can add: chutneys, crushed peanuts and toasted coconut...chop sticks...or forks!

- Caviar Bar – California caviar, traditional Russian blini made to order on a griddle, crème fraiche, toast points and condiments, smoked salmon, caper sauce and dark breads

- Baja Table – Our great homemade flour tortilla chips, two salsas, guacamole...add an Acapulco shrimp cocktail ..layers of greens, lemon, shrimp and light mango salsa



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LATE NIGHT OFFERINGS

Quesedillas forever—chicken or vegetarian

Sliders with mac and cheese....Beef, or Pulled Pork —with condiments (vegan available)

Donuts and cold milk boxes!

Pizza—can't go wrong with miles of hot pizza at 10pm!