

food

by Chef Ty

the basic

simple dishes. exquisite flavors.

the basic

salads

mexican street salad

corn. tomatoes. red onion. peppers. cotija.
lime vinaigrette

caesar wedge

iceberg wedge. red onion. grape tomatoes.
caesar dressing.

plain jane

mixed greens. tomatoes. cucumbers.
white balsamic vinaigrette

the basic

romaine. cucumber. red onion. tomatoes.
house dressing.

mains

poultry

pollo cubano

garlic & citrus marinated.
mojo sauce.
rice & black beans. plantains.

herb bird

herb marinated. herb crusted.
chardonnay gravy.
whiteskin potato mash. veg.

smoky cue

smoky seasoning. glazed.
molasses bbq sauce.
roast potatoes. veg.

meat

carne guisada

slow-stewed in aromatics.
rich brown pan gravy.
rice & black beans. plantains.

burgundy beef

seared and simmered in wine.
braise sauce.
whiteskin potato mash.

black ginger beef

pounded & sliced beef.
ginger hoisin sauce.
steamed rice or pan noodles.

fish

pescado mojo

citrus tilapia filet.
mojo sauce.
vegetable sautee.

provence salmon

salmon filet. herb crust.
whiteskin potato mash.
vegetable sautee.

mirin mahi

mirin & ginger marinated.
steamed rice or pan noodles.
vegetable sautee.

vegetarian

croquetas de elote (v)

corn + cream + queso oxaca.
blended w egg & panko. fried.
cilantro lime cream drizzle.

pastelon pimiento(vg)

layered polenta. sweet peppers.
mushrooms. black beans. veg.
raisin picadillo sauce.

garden fettucine

butternut. zucchini. arugula.
roasted tomatoes. herbs.
marinara sauce.

pricing

buffet

- appetizer upgrades available
- does not include cost of service items, wares, other fees

- options included @ this pricing group
- please inquire for rates & availability for smaller parties

pricing. intimate parties

6-10 Guests
\$90.00 pp
*1 salad - 2 mains

11-19 Guests
\$85.00 pp
*1 salad - 3 mains

20-24 Guests
\$80.00 pp
*2 salads - 3 mains

pricing. large parties

25-49 Guests
\$60.00 pp
*1 salad - 2 mains

50-75 Guests
\$57.50 pp
*1 salad - 3 mains

76-99 Guests
\$55.00 pp
*2 salads - 3 mains

100+ Guests
\$52.50 pp
*2 salads - 4 mains

pricing

plated

appetizer upgrades available
does not include cost of service items, wares, other fees
*options included @ this pricing group

pricing. intimate gatherings

6-10 Guests
\$125.00 pp
*1 salad - 2 mains

11-19 Guests
\$115.00 pp
*1 salad - 3 mains

20-24 Guests
\$100.00 pp
*2 salads - 3 mains

pricing.

25-49 Guests
\$75.00 pp
*1 salad - 2 mains

50-75 Guests
\$72.00 pp
*1 salad - 3 mains

76-99 Guests
\$69.00 pp
*2 salads - 3 mains

100+ Guests
\$65.00 pp
*2 salads - 3 mains

extras

fees commonly associated with wedding service

- chaffing dishes
- tables, seating
- linens
- flatware, plates, stemware
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)

food
by Chef Ty