

Starters

Half Pans Serve 8-10

CLAM CHOWDER (8) 72.
creamy new england style

STEAMED MUSSELS* (half pan) 90.
white wine, garlic butter, crushed
aleppo pepper, grilled sourdough

BANG BANG SHRIMP* (half pan) 85.
breaded and crispy-fried twisted shrimp
tossed in spicy bajou aioli, green onion

SWEET CHILI CALAMARI* (half pan) 85.
rings & tenticals, flour dusted & fried,
tossed in sweet chili sauce, fresh basil,
green onion

CRISPY SHRIMP* (30) 90.
fried rice paper wrapped shrimp,
pineapple sweet chili dipping sauce

GOCHUJANG WINGS* (40) 80.
smoked chicken wings, crispy-fried,
tossed in honey gochujang sauce

ELOTE CORN FRITTERS (50) 49.
chili spiced charred corn & cheese
fritters, honey lime dipping sauce

CHICKEN TENDERS (24) 96.
hormone- antibiotic-free breaded tenders,
honey lime dipping sauce

BUFFALO CHICKEN WONTONS* (30) 84.
buffalo chicken, blue cheese,
mozzarella, crispy wonton, blue cheese
dipping sauce

Salads

Half Pans Serve 8-10

SIREN BLUE (half pan) 48.
smoked blue cheese crumbles,
sweet walnuts, red onion, field greens,
balsamic vinaigrette

MEAN GREEN (half pan) 60.
baby kale, baby arugula,
blueberries, farro, red onion, pepitas,
shaved parmesan, basil and mint
chiffonade, green goddess dressing

TROPICAL AHI TUNA* (half pan) 84.
pepper-crusting ahi tuna seared rare
(chilled), mango salsa, pickled red onion,
crispy rice noodles, spicy chili aioli, field
greens, honey lime dressing

ASIAN CHICKEN CHOP* (half pan) 76.
chicken (*served chilled*), spicy peanut
dressing, napa cabbage, bok choy, red
cabbage, daikon radish, carrots, green
onion, cilantro, rice noodles, toasted
sesame dressing, lime

GRILLED SOURDOUGH BREAD 16.

EXTRA DRESSING 7.

DRESSINGS: honey lime, green goddess,
balsamic vinaigrette, blue cheese,
toasted sesame

Sides

HOUSEMADE CHIPS 32.

YUZU SLAW 48.

HONEY LIME BRUSSEL SPROUTS (half pan) 60.

GRILLED GREEN BEANS (half pan) 52.

YUKON GOLD MASHED POTATOES (half pan) 52.



PARTY TRAYS

Available For Pick Up

48 Hours Notice Recommended

Mains

CRISPY COD* (8) 96.
beer battered cod, dill pickle tartar

CRAB CAKE* (8) 144.
quarter pound lump crab cake, field greens, pickled red onion,
spicy chili aioli

CHICKEN MILANESE* (8) 104.
seasoned breaded cutlets, arugula, tomato, red onion, EVOO, lemon,
shaved parmesan

STEAK TIPS* (5 lb) 180.
bourbon-marinated steak tips, yukon gold mashed potatoes,
grilled green beans, onion frizzle (plan about a half pound per person)

SLICED BEEF BRISKET* (5lb) 209.
beer-marinated, hickory-smoked beef brisket, pickled red onion,
dijon horseradish aioli (plan about a half pound per person)

BURRATA RAVIOLI (serve 6-8) 125.
kale pesto cream, pine nuts, tomato, fresh basil, shaved parmesan

Sandwich Platters

SALMON SLIDERS* (10 sliders) 85.
salmon patties, lettuce, tomato, red onion, avocado mash, tzatiki,
on slider buns

TURKEY* (10 half sandwich portions) 75.
oven-roasted turkey breast, cheddar, smashed avocado, lettuce,
green goddess dressing, pickled red onion, on wheatberry

HOT DOGS* (10) 70.
uncured natural beef hot dogs, on bun, side ketchup, side mustard, sweet pickles

CALIFORNIA CAPRESE (10 half sandwich portions) 80.
fresh mozzarella, tomato, arugula, kale pesto, avocado mash, fresh basil,
balsamic glaze, lemon herbed schiacciata

Beverages

SODAS 20oz 4.
coke/diet coke/sprite/ginger ale

SMART WATER 4.

SAN PELLEGRINO SPARKLING 4.

HONEST HONEY GREEN TEA 4.

FAIRLIFE YUPI MILK 4.
white or chocolate

ORGANIC APPLE JUICE BOX 2.

BEER, WINE & BAR SERVICES ALSO AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.