



608 SUNSET

A Coastal California Kitchen

By Chef Jessica Roy

Offsite Events and Catering Menu

FOR EVENT FOOD AND BEVERAGE ESTIMATES

PLEASE CONTACT OUR EVENTS TEAM

EMAIL: EVENTS@608SUNSET.COM

HORS D'OEUVRES

Priced per piece, minimum 20 pieces per selection. We recommend 4 selections (1-2 pieces per selection per person) for a one-hour welcome reception. Stationed platters and sweets are recommended in addition to passed hors d'oeuvres for a reception only event.

GRASS FED BEEF SLIDERS \$4

heirloom tomato jam, white cheddar, garden herb aioli, house made dill pickle

GARDEN TOMATO BASIL TARTLETT \$4

slow roasted tomato, fresh basil pesto

SMOKED SALMON \$4

*whipped crème fraiche, crisp cucumber, preserved lemon, fresh dill *GF*

CAPRESE SKEWERS \$3.50

*marinated tomato and mozzarella, garden basil, aged balsamic reduction *GF*

CHILLED POACHED JUMBO PRAWNS \$4

*lemon dill remoulade & house made cocktail sauce *GF*

COCKTAIL MEATBALL \$4

garlicky chicken meatball with house-made cocktail sauce

MINI GOURMET GRILLED CHEESE \$3.50

asiago bread, melted white cheddar

CROSTINI \$4

roasted grapes, aged balsamic, whipped farmers cheese

BRUCHETTA \$4

garden tomato and garlic, aged balsamic reduction

PETITE SIGNATURE BISCUIT \$4

buttermilk, chive, and gruyere biscuit

MINI QUICHE \$3.50

seasonal vegetable quiche, bacon, Swiss and gruyere blend, heritage eggs

LAMB LOLLIPOP \$4

grilled herbed marinated lamb with fire roasted red pepper emulsion

SOUP SHOOTER \$3.50

choice of tomato basil, wild mushroom, or potato leek

ANTIPASTO SKEWER \$3.50

Chef's selection of artisanal meat, cheese, olives, and pickles

AHI TARTAR \$4

spicy tuna, crispy wonton, avocado, yuzu vinaigrette, petite shiso

V = VEGAN

GF = GLUTEN FREE



STATIONED PLATTERS

We recommend platters in addition to passed hors d'oeuvres for receptions longer than 1 hour. Each platter serves approximately 20 guests.

CHARCUTERIE PLATTER + \$175

Chef's curated meat and cheese presentation, marinated olives, stone ground mustard, fig jam, artisanal crackers

FRUIT PLATTER + \$150

Best of season farmer's market fruit, honey yogurt dip, mixed nuts

MEDITERRANIAN PLATTER + \$150

House made hummus, tzatziki, pitas, marinated olives, feta cheese, garden vegetables, green goddess dressing

SIGNATURE BISCUITS

We recommend adding Chef Jessica's Signature Biscuits to compliment any meal- priced per biscuit.

SIGNATURE BUTTERMILK CHIVE AND GRUYERE BISCUITS - \$5

Organic European flour, aged French Gruyere, Maldon salt, local citrus infused honey and whipped butter.



APPETIZERS

All priced \$22 per person

PANZANELLA SALAD

marinated tomato and garlic, burrata, toasted asiago bread, balsamic reduction, micro basil

Add: Jumbo Prawns +\$5

SPECIALTY RISOTTO *GF

Choice of: English pea and lemon, heirloom carrot and aged pecorino, roasted wild mushroom with fresh garden herbs, or garden beet

Add: Jumbo Scallop +\$5

Add: Jumbo Prawns +\$5

SPECIALTY PASTA (*V, AVAILABLE UPON REQUEST)

*Choice of: Heirloom tomato pasta, burrata, fresh basil, seasonal vegetables, balsamic reduction, toasted biscuit crumble **or** wild mushroom pasta, truffle whipped cream, snipped chives, toasted biscuit crumble*

Add: Jumbo Scallop +\$5

Add: Jumbo Prawns +\$5



SOUP AND SALAD

A soup/salad course is recommended for all plated dinners to be served pre-entree. All soups and salads are \$16 per person

DAHLIA SEASONAL SALAD *GF

mixed greens, seasonal fruit, marinated goat cheese, smoked nut praline, agradolce vinaigrette, fresh herbs

GARDEN SALAD

mixed greens, fresh garden herbs, heirloom carrot, heirloom tomatoes, aged parmesan, gruyere biscuit croutes, stone ground mustard vinaigrette

CULTIVAR SALAD *GF

shaved romaine, market grapes, Point Reyes blue cheese, crispy quinoa, toasted walnuts, house dried fruit blend, tarragon herb dressing

WINTER SALAD *GF

mixed greens, endive, frisee, winter pear, marinated goat cheese, candied nuts, apple cider and grain mustard vinaigrette, crispy shallots

SUMMER CAPRESE SALAD *GF

*local tomatoes, fresh mozzarella, garden basil *GF*

HEIRLOOM GARDEN BEETS *GF

whipped herbed goat cheese, seasonal orange, local avocado, picked garden leaves, farmers market radish, aged balsamic reduction

GARDEN TOMATO BASIL SOUP *GF *V

California olive oil, fresh herbs, cracked pepper

ROASTED HONEYNUt SQUASH SOUP *GF

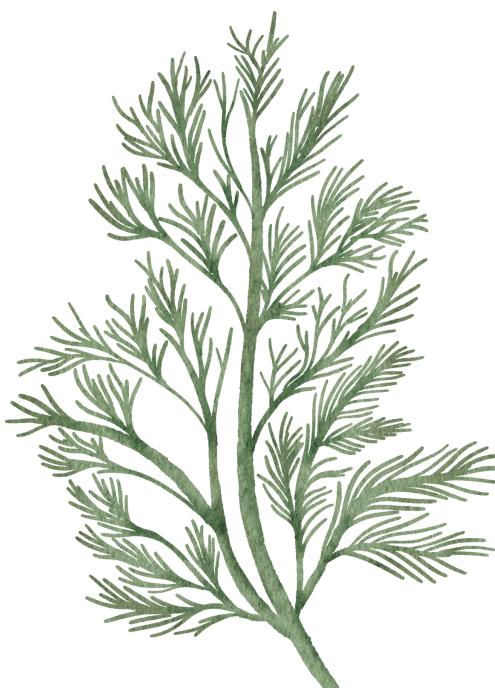
snipped chives, California olive oil

POTATO AND LEEK SOUP *GF

finished with truffle and fresh herbs

WILD MUSHROOM SOUP *GF

finished with truffle oil and fresh herbs



ENTREE SELECTION

Please select one entree to be served to all your guests. Protein entrees comes with choice of two sides. Entree modifications and substitutions can be made to accommodate any guests with allergies or dietary restrictions.

FROM THE PASTURE

JIDORI CHICKEN BREAST *GF \$50 PER PERSON

slow roasted garlic and flowering rosemary sauce

PRIME BEEF TENDERLOIN *GF \$60 PER PERSON

8oz beef tenderloin served with red wine reduction

BRAISED BEEF SHORT RIB *GF \$60 PER PERSON

red wine reduction

FROM THE SEA

GRILLED SCOTTISH SALMON *GF \$55 PER PERSON

*citrus emulsion *can be prepared pistachio crusted upon request*

SEARED HALIBUT *GF \$60 PER PERSON

lemon herb beurre blanc

CHILAEN SEA BASS *GF \$65 PER PERSON

lemon beurre blanc

SEARED PEPPERED AHI TUNA *GF \$55 PER PERSON

marinated tomato, olive, capers, aged sherry

FROM THE VEGETABLE GARDEN

SLOW ROASTED BELL PEPPER *V *GF \$55 PER PERSON

stuffed with seasonal vegetables, served atop nut-free pesto risotto

GRILLED CAULIFLOWER STEAK *V *GF \$55 PER PERSON

yellow curry sauce, braised lentils, grilled baby vegetables, crispy onion

SPECIALTY RISOTTO (*V, GF UPON REQUEST) \$55 PER PERSON

English pea, lemon, petite roasted vegetables, toasted biscuit crumble

Heirloom carrot, aged pecorino, petite roasted vegetable, biscuit crumble

Roasted wild mushroom, petite roasted vegetables, fresh garden herbs

SPECIALTY PASTA (*V UPON REQUEST) \$55 PER PERSON

Heirloom tomato pasta, burrata, fresh basil, seasonal vegetables, balsamic reduction, toasted biscuit crumble

Roasted wild mushroom pasta, truffle whipped cream, snipped chives, toasted biscuit crumble



SIDES

"From the Pasture" and "From the Sea" entree selections include choice of two sides. Sides must be the same for all guests; modifications and substitutions can be made for guests with allergies and dietary restrictions. "From the Vegetable Garden" is served as described (no additional sides).

ROASTED FINGERLING POTATOES *GF *V

ROASTED GARLIC MASHED POTATOES *GF

GREEN BEANS AND HEIRLOOM CARROTS *GF *V

ASPARAGUS *GF *V

SEASONAL VEGETABLE MEDLEY *GF *V

BASIL MASHED POTATOES *GF

CHILDREN'S MENU

Available a la carte for guests 10 and under \$20 per person

CRISPY CHICKEN TENDERS

seasonal vegetables, chips

SPAGHETTI + MARINARA

seasonal vegetables

MAC + CHEESE

seasonal vegetables

GRILLED SALMON

seasonal vegetables, potatoes

DESSERT

Plated dessert available for \$12 per person, 10-person minimum

FLOURLESS CHOCOLATE TORTE *GF

fresh marinated berries, whipped cream

LEMON ALMOND TART

organic raspberry whipped cream

CHEESECAKE

fresh marinated berries, whipped vanilla cream

PETITE SWEETS

Petite sweets are perfect stationed or passed. We recommend two pieces per person. There is a 20-piece minimum for each petite sweet selection. All are priced \$3 per piece.

MINI FLOURLESS CHOCOLATE TORTE BITES *GF

MINI ALMOND LEMON TART BITES

FRENCH MARACON SELECTION *GF

CHOCOLATE COVERED STRAWBERRY

vine ripened strawberry, melted callebaut milk chocolate

PETITE CELEBRATION BISCUIT

almond confetti biscuit, vanilla bean and almond frosting



THE FINER DETAILS

OFFSITE MINIMUMS AND FEES

Our offsite catering minimum for food and labor is \$3k. A 5% admin fee and 7.75% CA tax rate is billed in addition to the minimum / food and labor costs. A signed agreement and \$1,000 deposit is required to secure your booking. Deposits are non-refundable but may be transferable should it become necessary for a booked client to reschedule.

Final payment is due day-of your event by cheque or cash. Cheques should be made out to 608 Sunset. Any deposits or payments made by credit card are subject to a 3% processing fee and must be discussed with the 608 Sunset events team prior to event date.

608 Sunset must be notified minimum 7 days prior to event date if there is a need to reschedule. Should it become necessary for a client to terminate the contract, 608 Dahlia shall be entitled to bill for any expenditures to date above the deposit amount.

MENU

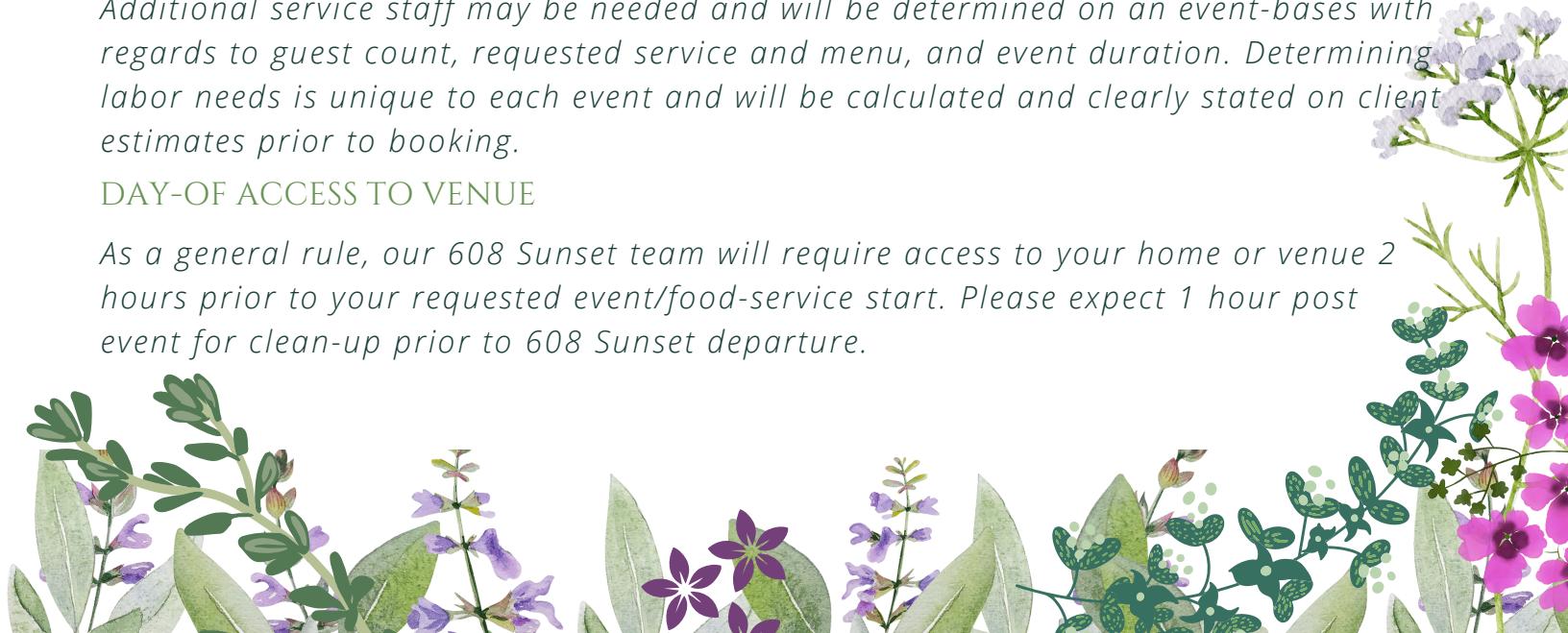
608 Sunset requires an estimate of anticipated number of guests upon booking. A minimum guarantee is required 10 days prior to your event. The final contract will be based on the minimum guarantee number. Menu must be confirmed on our before 2 weeks prior to your event. A surcharge may be added for menu alterations made within 7 days of the event.

LABOR

All on-site labor includes Chef Jessica and at least one support/service staff. Additional service staff may be needed and will be determined on an event-bases with regards to guest count, requested service and menu, and event duration. Determining labor needs is unique to each event and will be calculated and clearly stated on client estimates prior to booking.

DAY-OF ACCESS TO VENUE

As a general rule, our 608 Sunset team will require access to your home or venue 2 hours prior to your requested event/food-service start. Please expect 1 hour post event for clean-up prior to 608 Sunset departure.



THE FINER DETAILS CONTINUED

RENTALS AND USE OF IN-HOUSE ITEMS

608 Sunset will provide all cookware needed to prep and prepare your desired menu as well as all serve ware for any tray-passed items. Hosts are expected to provide all items needed for the table scape and plating service (plates, flatware, glassware, linens, decor). Please notify the 608 Sunset team if you require use of our stock of in-house plates, flatware, or glassware (expect a charge of \$10 per person- will be calculated on exact client needs).

608 Sunset can also manage rentals through Signature Rentals for an additional fee upon request.

BEVERAGES

It is the client's responsibility to provide all beverages they wish to be served during their event. The 608 Sunset team can assist with beverage service throughout a seated dinner but may not be available for beverage service while prepping food in the kitchen. 608 Sunset can provide additional service staff upon request if full beverage service is requested (client provided alcoholic and non-alcoholic product).

ALTERNATE SERVICES

608 Sunset does not provide any decor, entertainment, or photography services- we have a (growing) list of recommended vendors available upon request for booked clients. 608 Sunset can provide menus and place cards for an additional fee upon request.

FINAL NOTES

At 608 Sunset, we look forward to creating a custom experience for every client. Please contact our Events team with any questions.

Please follow our Instagram and view our website for photos and testimonials
[@608sunset, \[www.608sunset.com\]\(http://www.608sunset.com\).](http://@608sunset)

