

COLD PLATTERS FOR DISPLAY

All item prices are per person. A minimum of 10 orders per item is required.



HERB SEARED BEEF TENDERLOIN* 8

oven dried tomato tapenade • horseradish sauce • crostini

TRIO OF HOMEMADE DIPS 6.50

hummus • whipped feta • roasted eggplant-tomato • pita

PEPPERCORN SEARED YELLOW FIN TUNA* 5.50

rice crackers • wasabi crema • teriyaki dipping sauce • wakame

GRILLED & CHILLED VEGETABLE MEDLEY 4.50

grilled portobello • zucchini • sweet peppers • asparagus • eggplant • herbed dunk

TOMATO MOZZARELLA 6.50

roasted peppers • shaved sweet onions • basil • extra virgin olive oil • aged balsamic

CHEESE & FRUIT PLATTER 7

CHARCUTERIE BOARD 8

assorted cured meats • tapenade • cornichons

KALE & SPELT SALAD 6

pancetta lardon • blueberry goat cheese • caramelized onion vinaigrette
strawberry • pistachio

GIGANDE BEAN SALAD 5

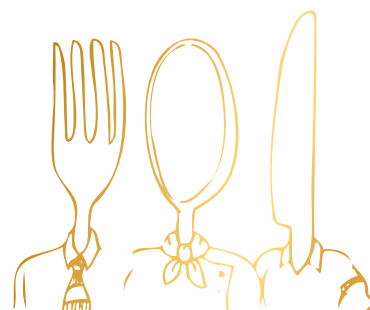
onion • celery • tomato • peppers • olives • lemon

BABY ICEBERG WEDGES 5.50

candied bacon • blue cheese • tomato

72-hour advance booking required. \$300 minimum order.

*The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability.



HOT PLATTERS FOR DISPLAY

All item prices are per person. A minimum of 10 orders per item is required.

MINI CRISPY CHICKEN SANDWICH 5

piquillo aioli • citrus mustard slaw • spicy pickled vegetables

SHORT RIB EMPANADAS 6

pepper jack cheese • spicy aioli

MEATBALLS & RICOTTA 6

poma rosa tomato gravy

EMPANADAKOPITA 6

flaky crust • kale • spinach • feta cheese • uchu relish

SPINACH & ARTICHOKE DIP 6

parmesan • salsa • sour cream • tortilla

VEGAN BLACK BEAN “QUESO” DIP 6

soy protein • cashew-turmeric “cheese” • tortilla

EDAMAME 4.50

blistered • garlic • shoyu • togarashi • smoked salt

RAW BAR

SHRIMP COCKTAIL (10 PIECES) 24

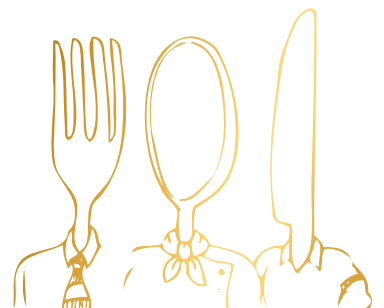
jumbo shrimp with cocktail sauce • lemons

STONE CRAB CLAWS MP

CHILLED MAINE LOBSTER MP

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MAIN EVENTS

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ROASTED BEEF TENDERLOIN* 28

horseradish creme & au jus

HERB ROASTED CHICKEN 12.50

lemon thyme natural jus

SALMON PICATTA* 17.50

chardonnay • lemon • capers • butter • parsley

ROASTED PORK LOIN* 13.50

mustard-madeira glaze

SHRIMP SCAMPI 14.50

spinach • lemon • garlic • roasted tomato

GRILLED BAVETTE* 20

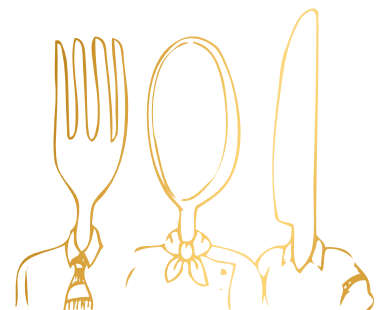
yucca • mango chimichurri

PROVENÇAL ROASTED GROUPER 24

tomato • onion • olive • zucchini

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ACCOMPANIMENTS

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RICE & GRAIN PILAF 3.50

scallion • craisin • almond

WHIPPED GOLD POTATOES 3.50

BOULANGÈRE POTATOES 4.50

bacon • shallot • herb • cabernet glaze

ORZO W/RATATOUILLE 3.50

zucchini • eggplant • squash • pepper • tomato

ASPARAGUS, SHALLOT & MUSHROOM RAGOUT

CHARRED BRUSSELS SPROUTS 5.50

sweet chili • ginger • kimchee • kaffir lime • peanut • bonito



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