

Catering Menu



LUNCH

All lunches require a \$500 minimum (+ tax & gratuity).

Lunches with 6 people or less must have a fixed menu (pending any dietary restrictions). Pricing below includes one chef and one server for 6 hours. For more than 6 guests, a second server may be required. Server fees are \$50 per hour per server. If the event exceeds 6 hours, additional fees may be incurred for chefs or servers.

SALADS

Arugula salad with roasted gold and red beets, goat cheese and fresh herbs with a honey lemon vinaigrette.
\$11.00 pp

Kale Caesar salad with house croutons, fresh shaved parmesan and grilled chicken.
\$12.00 pp

Asian chop salad made with shredded red and white cabbage, carrots, cilantro, peanuts, edamame and green onions with a sesame ginger dressing.
\$13.00 pp

Seasonal salad with shaved asparagus, arugula, shaved parmesan, crushed pistachio, avocado and lemon vinaigrette.
\$14.00 pp

Frisee salad with red cabbage, candied walnuts, bacon lardons, sliced apple and blue cheese dressing.
\$14.00 pp



SANDWICHES

Green goddess sandwich made with butter lettuce, heirloom tomatoes, fresh mozzarella, cucumber, pickled onions and a fresh herb spread.
\$13.00 pp

California club with thin-sliced turkey, avocado, applewood-smoked bacon, tomato, chipotle mayo, baby spinach and a fried egg.
\$13.00 pp

Lemongrass pork bahn mi, made with pickled carrots, daikon radish, cilantro, and garlic mayo.
\$15.00 pp

Fried chicken on ciabatta with pickled veg, red cabbage slaw, and a jalapeno aioli.
\$17.00 pp

Spicy shrimp sandwich made with Korean-spiced and grilled shrimp, avocado, lettuce, and a spicy mayo.
\$20.00 pp

SIDES

Baked truffle macaroni and cheese, made with three cheeses and topped with panko breadcrumbs.
\$5.00 pp

Picnic red potato salad made with champagne vinegar, parsley, celery, red onion, and dill.
\$5.00 pp

Mexican street corn salad made of sweet corn, cotija cheese, avocado, lime and cilantro.
\$7.00 pp



House-made Yukon gold potato chips with either garlic parsley or smoked paprika salt.
\$7.00 pp

Mediterranean pasta salad made with cucumber, kalamata olives, feta cheese, cherry tomatoes, chickpeas, and an herb vinaigrette.
\$10.00 pp

SNACKS/DESSERTS

Toasted walnut and rosemary shortbread cookies.
\$5.00 pp

Fresh fruit yogurt cups with house granola.
\$5.00 pp

Buttermilk cranberry and candied ginger scones.
\$6.00 pp

Mixed nuts spiced with turmeric, cumin, and zahtar.
\$6.00 pp

Mini fruit tarts filled with vanilla pastry cream and fresh berries.
\$8.00 pp

Double chocolate fudge brownies with a salted caramel drizzle.
\$8.00 pp

Choice of sweet potato, garlic parsley, or truffle parmesan French fries.
\$8.00 pp

All food and beverage orders for events/groups must be placed at least 7 days in advance.



DINNER

All dinners have a \$1,000 minimum (+ tax & gratuity).

Dinners with 10 people or less must have a set menu (pending any dietary restrictions). Groups of 11 or more may have multiple menu selections pending chef's approval. Pricing below includes one chef and one server for 6 hours. For more than 6 guests, a second server may be required. Server fees are \$50 per hour per server. If the event exceeds 6 hours, additional fees may be incurred for chefs or servers.

APPETIZERS

House spread trio: garlic hummus, roasted red pepper jam, olive tapenade, and house crostini.
\$6.00 pp

Caprese salad skewers with basil, organic cherry tomatoes and fresh mozzarella on a pipette filled with balsamic vinegar and extra virgin olive oil.
\$8.00 pp

Spanakopita made with buttery phyllo dough, filled with feta, spinach and fresh herbs.
\$7.00 pp

Deviled eggs made with crème fraiche, chives, and topped with a parmesan cheese crisp.
\$7.00 pp

Squash blossoms, fried and stuffed with goat cheese, fresh herbs and sweet onion.
\$8.00 pp

Vegetable pakora served with spicy green chutney.
\$8.00 pp

Seasonal fruit bruschetta with housemade lemon ricotta atop sourdough crostini.
\$10.00 pp



Pink peppercorn crusted beef crostini with herbed goat cheese and tomatoes.
\$12.00 pp

Bacon-wrapped jumbo shrimp with a honey-lime glaze.
\$10.00 pp

Charcuterie board filled with local cheeses, meats, fruits, olives, and bread.
\$12.00 pp

Seared sesame Ahi tuna steak with spicy aioli, cucumber, avocado and micro-wasabi.
\$12.00 pp

A selection of fresh, local oysters on the half shell. Seasonal offerings accompanied by a spicy horseradish cocktail sauce, a classic mignonette and fresh lemons.

Market Pricing: ask about seasonal selections.

SOUPS

Green curry lentil soup with chickpeas, topped with turmeric oil and serrano chiles.
\$10.00 pp

Butternut squash bisque made with heavy cream, basil oil and crème fraiche.
\$10.00 pp

Creamy seasonal vegetable potage with fried garlic and fresh herbs.
\$10.00 pp

Potato leek soup with garlic crème fraiche, crispy shallots, and chives.
\$10.00 pp

Savory miso corn soup with cream, butter, and fresh crab.
\$15.00 pp



French onion soup topped with sourdough croutons, melted gruyere
and parmesan.
\$15.00 pp

SALADS

Thai salad of cabbage, red pepper, cucumber, edamame, with peanut
and garlic dressing.
\$15.00 pp

Winter salad of white endive, fennel, Asian pear, cauliflower, and
turnips with a garlic Greek yogurt dressing.
\$15.00 pp

Warm broccoli salad of dates, pistachios, and a
citrus garam masala dressing.
\$15.00 pp

Chopped salad of radicchio and romaine, seasonal veg, Persian
cucumbers, radishes, feta, dill, and a shallot vinaigrette.
\$20.00 pp

Watermelon salad with mint vinaigrette, toasted
almonds, and crispy prosciutto.
\$20.00 pp

Baby gem lettuce salad with toasted sesame and poppy seeds, pine
nuts, mixed fresh herbs, and a tahini yogurt dressing.
\$20.00 pp

Arugula and plum salad with cippolini onions, fresh shaved parmesan,
and a lemon vinaigrette.
\$20.00 pp



ENTREES

SEAFOOD

Seared salmon over a puree of English peas, white onion, yogurt and mint.
\$35.00 pp

Diver scallops with red beet puree, radish, pickled fennel, pea greens, citrus supremes, and Chioggia beet chips.
\$35.00 pp

Scallops with melon carpaccio, brunoise avocado, crispy prosciutto, fresh herbs and a lemon oil drizzle.
\$40.00 pp

Seared white fish served over seasonal greens sauce, with olives, red peppers, and yellow potatoes.
\$45.00 pp

Shellfish linguine in a garlic bechamel, topped with dollops of fresh ricotta, parsley, and lemon juice.
\$50.00 pp

STEAK

Hanger steak marinated in gochujang, grilled and served with seared bok choy, shaved cucumber, and sesame sticky rice.
\$45.00 pp

Strip steak served over blackened asparagus, with crispy potatoes and an oyster mushroom cream sauce, finished with fresh parmesan.
\$45.00 pp

Black pepper-crusting filet with a red wine demi-glace, over a creamy potato puree, topped with fried brussel sprout petals.
\$50.00 pp



Filet mignon with roasted carrots, shaved brussels sprouts and green peas with a rosemary brown butter sauce.
\$50.00 pp

Beef bourguignon made with red wine, shallots, root vegetables, and applewood-smoked bacon, served over garlic-butter polenta.
\$55.00 pp

PORK AND CHICKEN

Pan-roasted bay and parsley chicken with turmeric cauliflower, crispy kale, pine nuts, and a harissa-yogurt sauce.
\$40.00 pp

Seared herb-coated chicken breast with roasted radishes, spring onions, young potatoes, and fava beans with roasted beet puree.
\$40.00 pp

Skillet harissa chicken thigh with shaved fennel, roasted potatoes, leeks, and garlic.
\$45.00 pp

Grilled sage pork chop, parsnip puree, brown sugar gastrique, rainbow carrots, and fried carrot nest.
\$50.00 pp

Crispy soy-miso marinated pork belly with green onion, furikake rice, pickled veggies, and panko onion ring.
\$55.00 pp

VEGETARIAN

Zucchini pappardelle with fresh corn, rainbow tomatoes, snap peas, shaved parmesan and a garlic herb vinaigrette.
\$25.00 pp

Rigatoni with vodka sauce, parmesan, red pepper flake, and fresh basil.
\$25.00 pp



Cauliflower steak, seared with a sumac marinade with shallot petals, pomegranate, pine nuts, and pearl couscous.
\$35.00 pp

White miso polenta with crispy tofu, soy-glazed maitake mushrooms, sauteed sesame broccoli and sugar snap peas over short-grain rice.
\$35.00 pp

DESSERTS

Meyer lemon tart with macerated blackberries, toasted meringue, and a rosemary tuile.
\$8.00 pp

Basque cheesecake with mixed berries of citrus and mirin
\$8.00 pp

Flourless chocolate cake with brandied berries, bruleéd figs, chocolate “dirt” and raspberry reduction.
\$8.00 pp

Strawberry panna cotta with shortbread coin, balsamic strawberries, toasted almonds.
\$8.00 pp

Spiced carrot cake with vanilla cream cheese frosting, candied nuts, wine-poached pear, and a red currant compote.
\$10.00 pp

Passionfruit tart with milk chocolate shavings, cinnamon coconut whipped cream, toasted coconut.
\$12.00 pp

Baklava filled with walnuts, almonds, and pistachios, soaked with honey, and rose simple syrup.
\$12.00 pp



BEVERAGES

Coffee - Verve Coffee, Regular and/or Decaf.
\$15 per Half Gallon (serves 8)

Chai Tea - House-made masala chai tea infused with lemongrass,
ginger, and mint.
\$20 per Half Gallon (serves 8)

Hot Tea - Assorted Numi Teas.
\$15 per Half Gallon (serves 8)

Ice Tea - Regular and/or Decaf.
\$15 per Half Gallon (serves 8)

16.9 oz Pellegrino sparkling water
\$4 each

25.3 oz Pellegrino sparkling water
\$7 each

Bottled Waters (16 oz).
\$4 each

Soda/Bottled/Canned Drinks - advanced notice required as it will be
ordered in advance and not stocked in-house.
\$4 - \$6 each

Unlimited pitchers of ice water

*All food and beverage orders for events/groups must be placed at least
seven days in advance.*

*Please note that depending on the selection of how the food is served
(buffet or plated), the chef may not be able to accommodate all menu items
below.*

Menu selections also depend on the seasonality of the food.