

COCKTAIL HOUR

GRAZING BOARD

a variety of artisan cheeses, charcuterie, bread & crackers, toasted nuts, fruit, pickles, olives, preserves, hummus, seasonal veg, dips, smoked seafood & sliced fruit and berries

\$24 / person

LAMB MEATBALLS

harissa tomatoes / yogurt / mint

\$44/dozen

CRAB RANGOON

kelp dusted crushed peanut / sweet chili / wakame

\$40/dozen

MARINATED WATERMELON

sumac / mirin / mint / pistachio
vegan

\$34/dozen

PAN SEARED SCALLOP

cajun pickled cucumber / fried prosciutto

// gf, df \$42/dozen

DEVILED EGGS

kimchi / sesame / nori / fried shallot

// gf, veg \$36/dozen

TEMPURA LOBSTER TAIL

yuzu mayo / eel sauce

gf \$52/dozen

SWEET CHILI PORK BELLY

five spice cashew / scallion gf, df

\$42/dozen

FALAFEL

housemade falafel / tzatziki / mint / spiced cucumber

veg \$36/dozen

TOMATO TART

house puff pastry / chevre / parmesan / pickled onion

veg \$36/dozen

FRIED MAC & CHEESE

panko fried with creamy béchamel / onion & bacon jam

\$40/dozen

BLUEFIN TUNA

sesame / cilantro lime / furikake gf, df

\$48/dozen

SALADS

WEDGE

buttermilk chive dressing / radish / crumbled bacon / bleu cheese / pickled red onion / parmesan gf \$11 per person

GREEN SALAD

greens / tomato wedges / carrot / radish / fennel / toasted hazelnuts / crumbled chevre / champagne vinaigrette gf, veg \$10 per person

BEETS

golden and red beets / jasper hill bleu / black lentils / candied pepitas / greens gf, veg \$11 per person

TOMATO

variety of sliced and wedged tomatoes / stracciatella / pistachio aioli / pickled onion gf, df \$11 per person

BUTTERMILK CUCUMBER

feta / artichokes / dill / chickpea / za'atar / greens / buttermilk gf, veg \$11 per person

CAESAR

romaine / marinated boquerones / parmesan / butter fried bread / black pepper \$11 per person

SIDES

ROASTED POTATOES

tossed in herbed olive oil and paprika salt

gf, veg \$10 per person

ROASTED VEGETABLES

charred and tossed with champagne vinegar, olive oil, and fresh herbs

gf, df, veg \$10 per person

CURRIED CAULIFLOWER

lime and raisin chutney / yogurt / fried garlic

gf, veg \$11 per person

BREAD SERVICE

Freshly baked bread sliced and served with whipped salted butter

\$8 per person

DESSERT

BROWN BUTTER CHOCOLATE CHIP COOKIES
\$36/dozen

PEANUT BUTTER COOKIES
(gf) \$36/dozen

BROWNIES \$48/dozen

WHOOPIE PIES \$48/dozen

SEASONAL PIES \$36 each

MAINS

HALIBUT

coconut curry broth / chili crisp / lime

gf \$26 per person

HARISSA GRILLED HANGER STEAK

served sliced with mushroom & fried shallot.

gf, df \$25 per person

LEMON & FENNEL ROASTED WHOLE CHICKENS

brined chickens slow roasted and chopped / broth / thyme gf, df \$21 per person

BRAISED SHORT RIB

slow braised, topped with mushroom demi

gf, df \$25 per person

PORK TENDERLOIN

pan roasted & served with chorizo and smoked salsa verde gf, df \$20 per person

MUSHROOM PENNE

broccolini / lemon / mushroom / baby spinach / mascarpone

veg \$20 per person

BRAISED CHICKEN THIGH

preserved lemon olive salad with toasted pine nut / broth \$23 per person

SLOW COOKED PORK SHOULDER

za'atar / pickled onion / chimichurri

gf / df \$23 per person

MISO ROASTED SQUASH

squash / miso braised lentils / kale / coconut
vegan yogurt / sesame cashew

gf, vegan \$18 per person

ASSORTED CHARGRILLED SKEWERS

\$21 / per person

1) Preserved Lemon Chicken w/ yogurt, rosemary, and mint pesto gf

2) Curry Rubbed Sirloin with tomatoes gf, df

3) Mushroom and Vegetable with green goddess gf, veg