

MASTER CATERING MENU 2023



hors d'oeuvres

apricot phyllo cups / chèvre / pistachio
beef tenderloin sliders / horseradish crema / pickled red onion
bruschetta / grilled bread / burrata / crunchy salt
calamares fritos / lemon / smoked tomatillo aioli
capponata toast / tomato / eggplant / heart of palm
ceviche tostada / gulf shrimp / cucumber / serrano
charcuterie board speck / finocchiona / rice's country ham / local preserves / house mustard
cheese board / artisan cheese selection / house pickles / olives / candied walnut / berries / crackers
chicken and waffle bites / hot honey / crema
chicken shumai / wood ear / pea / chili oil
chicken skewer / green goddess / lemon zest
collard artichoke dip / swiss / crostini
corn blini / rock shrimp / creme fraiche / bergamot
country ham feuilleté / mustard seed / gruyere
crab rangoon / whipped cream cheese / sweet chili
crab salad crostini / lemon aioli / pickled celery root / herbs
crispy sardine / piquillo aioli / preserved lemon
crispy tofu / peanut / cilantro / chili / ponzu
deviled egg / horseradish / dill / crispy garlic
elote flatbread / sweet corn / comte / cilantro
esquites tostada / cotija / pickled radish
farro cakes / mushroom duxelles / chive
fava bean phyllo cups / lemon / crispy shallots / dill
flatbread / beet spread / chevre / watercress
fried halloumi / moroccan red sauce
gochujang wings / peanut / cilantro
hamachi crudo / ponzu / serrano / shiso
iberico skewer / melon / saffron honey
karage chicken / masago white sauce / scallion
lamb meatballs / mint yogurt / pickled red onion
lettuce wrap / charred skirt steak / hoisin / pickled carrot
lump crab cake / house remoulade / preserved lemon / dill
mini beef empanadas / mole roja
mini falafel / lettuce cup / apricot chutney / lemon aioli
montadito / manchego / chorizo / piquillo stuffed olive
muhammara / walnut / pomegranate / naan
mushroom phyllo cups / leek / gruyere / truffle
octopus escabeche / pasilla / oregano / sherry vin
pancetta wrapped melon / basil / aged balsamic

parmesan polenta tots / tomato jam
peach caprese / bocconcini / speck / balsamic
pellizcadas / fried beans / chile de arbol sauce
pica pollo skewer / lime / oregano / arbol aioli
pickle fried okra / white sauce / pecan
pickled mushroom toast / forest blend / chèvre / hazelnuts
poke / ponzu caramel / furikaki / sticky rice
potato croquette / charred tomato aioli
prosciutto cups / date whipped chèvre / scallion
razor clam fantasia / white wine / colatura / ginger
satay trumpet mushroom skewers / peanut sauce / chives
seared halloumi / peanut sukkah / hot honey
shrimp and chicken gyoza / ginger / green onion / ponzu
smoked chicken wings / masago white sauce / chives
smoked pork belly / hoe cake / apple slaw
sour grit cake / whipped chèvre / onion jam
spanikopitas / feta / spinach / za'tar
spinach balls / leek / sourdough / chestnut / spicy mustard
stuffed peppadew peppers / whipped herb chèvre
tomato pie / basil / confit onion / aged cheddar
tomato toast / local sourdough / aioli / toasted seeds and spices
tostones / cumin aioli / smoked chile
tuna tartar wonton cups / cucumber / wasabi peas / ponzu
veggie lumpia / sweet and spicy sauce
wasabi pea seared tuna / ginger / radish
whipped feta crostini / hibiscus reduction / herbs

entrees

chicken

braised chicken thigh / brandy cream / shiitake / parmesan / herbs
char siu chicken / five spice / xiaoxing wine
chicken marbella / sweet oregano / plum / balsamic
chicken marsalla / lemon / crispy prosciutto / parsley
chicken shawarma / cardamom / pickled red onion / feta / pita
gochujang roast chicken / ginger / lime / sesame
grilled tuscan chicken breast / grape agrodulce / pine nut
grilled asian chicken breast / lemongrass chutney / scallion
grilled southern chicken breast / smoked carrot puree / cilantro
guava barbecued chicken / achiote / ginger / spiced rum
karage chicken / massage white sauce / scallion
mediterranean chicken / blistered pepper / mint relish
piri piri grilled chicken / basil / lemon
pollo asado / achiote / chipotle / salsa albañil
roasted whole chicken / lemon / thyme / caper pan jus

smoked chicken / pickles / masago white sauce / mustard barbecue
tehuantepec chicken / guajillo / oregano / cinnamon

beef

beef bulgogi / pear / gochugaru / sweet soy
beef kofta / mint relish / yogurt / feta
braised beef shortrib / red wine demi-glace
chile braised short rib / guajillo / tomato reduction
grilled hanger steak / smokey mustard sauce
grilled top sirloin / charred scallion butter
mediterranean meatballs / feta / herbs
mezcal marinated flank steak / orange / caramelized onion / toreados
prime rib roast / pan jus / horseradish crema
seared beef tenderloin / chimichurri
seared ribeye / pink peppercorn sauce
smoked brisket / pickles / masago white sauce / mustard barbecue

fish

braised salmon - honey curry butter / chive
sea bass chupin / tomato broth / papas fritas
coconut steamed halibut / basil / kaffir lime
grilled catfish - chimichurri / crispy onion
grilled catfish / black eyed pea vierge
gulf shrimp + grits / charred pepper / pan sauce
miso glazed salmon / spring onion / koji
roasted salmon / fine herbs / lemon
seared bucksnort trout / smoked roe burre blanc
seared cod - brown butter caper sauce / crispy sage
seared snapper / tamarind sauce / scallion slaw
seared tuna steak / sesame / hoisin glaze
shrimp moqueca / charred pepper / palm oil / coconut rice
swordfish / tapenade / pine nut / parsley relish

etc

canton crispy duck / ginger / tangerine / plum sauce
chicharrón con lomo / pineapple salsa / radish slaw
confit duck legs / fig red wine reduction / bitter greens
curried goat rice / peas / coconut / herb salad
grilled leg of lamb / yogurt marinade / caraway / mint
grilled octopus / cous cous / spanish chorizo / herb salad
honey roast duck / pomegranate / anise / lime
lamb merguez / harissa yogurt sauce / charred pepper
pulled pork / pickles / masago white sauce / mustard barbecue
rabbit ragu / papperdelle / roast tomato / grana
red beans + rice / andouille / trinity / green onion

roast pork tenderloin / red eye glaze / sorghum / crispy proscuitto

vegetarian

bucatini / walnut pesto / chèvre / sourdough crumb

chickpea panises / verde sauce

eggplant bulgogi / aleppo / rice syrup / scallion

falafel / apricot chutney / lemon aioli

farmers plate / seasonal local vegetables

lasagne / ricotta / mozzarella / olives / mushrooms

mushroom adobo / coconut sugar / guajillo / rice

potato gnocchi / ricotta / rapini / porcini / brown butter

spicy braised tofu / gochugaru / mirin / ginger

stuffed acorn squash / lentils / cranberry / chèvre / pepitas

stuffed eggplant / charred tomato / castelvetrano olive / pecorino

stuffed pepper / cous cous / harissa tahini / sweet corn

stuffed tomatoes / broccolini / chèvre / breadcrumb

tofu satay / aji pepper / spicy peanut / scallion salad

sides

acorn squash / lime yoghurt / herbs / crushed peanut

blistered snap peas / shiitake / pickled fresno / cilantro

braised greens / golden raisin / pine nut / preserved lemon

broccolini and shiitake / lardone / lemon zest

bucatini / roasted shiitake / cashew cream / grant

butter beans / smoked ham / molasses / crispy onion

charred radicchio / almond / terrator / black garlic

charro beans / smoked pork / oregano / cilantro

chile roasted carrots / cumin / pepitas / cotija

chipotle roasted cauliflower / cumin / cilantro

chona masala / ginger / tomato / turmeric

chow mein / snow pea / water chestnut / carrot

collard greens / ham hock / charred pepper potlikker

corn + fregolla / grilled halloumi / walnut / mint

corn fritters / charred pepper aioli

cous cous salad / spanish chorizo / fire roasted peppers / herbs

crispy brussels / soy caramel / sesame seeds / crispy shallot

crispy rice salad / mint chimichurri / shaved brussels / crispy onion

esquites / cotija / tajin

farro & wild mushroom salad / thyme / parmesan

fava bean fattoush / pomegranate / radish / naan

fried apples / brown butter / cinnamon

fried fingerling potatoes / chimi rojo / cilantro

fried okra / corn dredge / white sauce

grilled asparagus / balsamic reduction / parmesan

grilled beets / saffron vin / pistachio

grilled bok choy / sweet soy / crispy garlic / sesame
grilled broccolini / adjika / pine nuts / olive
grilled seasonal vegetables / herb vinaigrette
lemon roasted fingerling potatoes / rosemary
lima bean succotash / charred tomato / crookneck squash
mac and cheese / herbed breadcrumb / chives
melon caprese / bocconcini / mint / parmesan
miso soup / bonito / dashi / silken tofu
moroccan carrots / aleppo / honey / cumin
oyster dressing / sourdough / trinity / green onion
papas con rojas / epazote / salsa de arbol
roast honey nut squash / tahini maple vinaigrette / hazelnut
roast raddichio / chevre / hazelnuts / white balsamic
roasted brussels / candied bacon / hot pepper
roasted heirloom carrots / honey glaze / warm spices
roasted sweet potato / hot honey butter / lime
root vegetable panzanella / parsnip / rutabaga / brussels / sourdough croutons
seared baby corn / chili oil / sesame / celery
seared haricot verts / pine nuts / lemon zest / brown butter
skillet peas / bacon / molases / confit garlic
soba noodle / baby corn / sichuan vin
stir fried beans / salted cabbage / chicken fat / soy
succotash / seared corn / lima beans / sweet pepper / roast tomato
sweet corn casserole / aged cheddar / charred jalapeño
sweet potato wedges / lemongrass aioli
tabouleh / cucumber / mint / feta
warm pea salad / snap and snow peas / hoison sauce / peanuts
warm potato salad / capers / artichoke / dill / lemon vin
za'tar roasted fingerlings / labnah / sumac
zucchini and hazelnuts / balsamic / basil / shaved parmesan

salad

baby kale / currant / parmesan / sherry mustard vin
bitter greens / arugula / radicchio / frisee / apple / walnut / sweet mustard vinaigrette
crunchy broccoli / pickled red onion / cashew / miso / blue cheese / pear
endive salad / beet / papaya / feta / orange vin
fig salad / arugula / toasted almonds / pomegranate vin
gem salad / soba noodle / radicchio / miso vin
green salsa salad / purslane / garlic mojo / serrano / nopales
horiatiki / cucumber / tomato / red onion / olives / feta
kale caesar / grana / sourdough bread crumb / boquerones / house caesar
latin greens / charred corn / cotija / lime vin
mixed greens / shaved fennel / orange segments / citrus vin
sorrel + white beans / gem lettuce / halloumi / crunchy chickpea / tomato vin
southern greens / pecan / fennel / comte / bacon vin

spicy greens / dried cherry / grana / sherry vin
spinach and strawberry / pink pepper / white balsamic vin
white bean salad / local greens / snap peas / marconas / citrus vin

bread

butter milk cornbread / whipped butter
herb focaccia / seasoned olive oil
house dinner rolls / honey butter
local sourdough bread / whipped herb butter
parmesan biscuits / rosemary / classic whipped butter

dessert

blueberry lemon tart / butter cream cheese / mint
caramelized peach tarts / raspberry
churros / cinnamon / cajeta
crispy chocolate chip cookie sandwiches / cookie butter
lime meltaways / cream cheese icing
mini cannolis / pistachio / chocolate
miso cookies / macadamia / white chocolate
molasses cookie / ginger / cardamom
orejas / cinnamon / dulce de leche
pastelitos / guava / cream cheese
pastris de nata / cinnamon / sugar dust
peach roses / puff pastry / preserves
pizzicati / strawberry / lemon
rhubarb tart / honey / lemon
short cakes / lemon curd / mint
sufganiyot / raspberry / powdered sugar

late night

avocado toast / sourdough / pomegranate / pickled radish
beef sliders / LTO / cheddar / tamarind
fried bologna sandwich / brioche / house mustard / LTO
fried bolonga / grilled bread / over easy egg / mustard
fried chicken livers / masago white sauce
hand cut fries / ketchup
hand rolls / cucumber / carrot / masago
mini grilled cheese / sourdough / gruyere / truffle aioli
mini lobster roll / brioche / celery / kewpie
mini muffuletta / mortadella / salami / swiss / giardineiera
philly style roast pork / broccoli rabe / fennel / lemon vin
pork katsu sando / koji slaw / tonkatsu sauce
shrimp po boy / leidenheimer / remoulade
tacos / carnitas / pickled red cabbage / salsa verde

walking taco / house chili / queso / pickled fresnos