

EVENT MENUS

CANAPÉ MENU

CHOOSE 5 CANAPÉS • \$32⁵⁰ per guest

CHOOSE 7 CANAPÉS • \$40 per guest

BOARDS • pricing varies

DESSERTS • \$4 each per guest

CANAPÉS

Steak Frites

sliced AAA sirloin steak, truffle waffle fries

Rosemary Chicken Skewers ^{GF}

lemon rosemary chicken, pesto cream sauce

Cajun Tofu ^{GF}

cajun seared tofu, vegan spicy mayo, cucumber round

Chicken & Waffles

southern fried chicken, belgian waffle, honey cayenne mayo

Gyoza

pan fried pork and chicken dumpling, spicy sauce

Deconstructed Scotch Egg

panko-crusted soft egg, parm mayo, bacon, parsley

Tuna Poke Wonton

rare ahi tuna, crispy wonton, avocado, yuzu ponzu, miso mayo, cilantro, lime

Prosciutto Wrapped Cantaloupe ^{GF}

honeydew bites, prosciutto, balsamic glaze

Tap Sliders

brioche bun, certified angus beef® patty, house mayo, white cheddar, iceberg lettuce

Fried Chicken Sliders

crispy chicken, brioche bun, house mayo, pickle slice, hot honey

French Onion Sliders

brioche bun, certified angus beef® patty, parm mayo, caramelized onion, american cheese, hickory sticks

Halloumi Sliders ^V

za'atar seared halloumi cheese, hummus, harissa, cucumber, naan

Beyond Sliders ^V

brioche bun, beyond burger™ patty, tomato, iceberg lettuce, mayo, cheddar

DESSERTS

Caramel Pecan Brownie Bites* ^V ^{GF}

chocolate brownie, caramel, candied pecan
**vegan friendly without caramel*

Chocolate Mousse Tarts ^V

tart shell, chocolate mousse, raspberry

BOARDS

Charcuterie & Cheese \$200

prosciutto, calabrese, salami, parmesan, edam, white cheddar, grainy mustard, preserves, candied almonds, dates, pickled red onion

Tuna Poke Platter \$175

rare ahi tuna, yuzu ponzu, avocado, roasted pineapple, wakame, pickled ginger, sunomono cucumber, miso mayo, wonton chips

Lettuce Wrap Platter \$175

iceberg lettuce cups, honey valentina sauce, charred corn, crispy onion, pepitas, green onion, crispy tortillas strips, cilantro lime sauce

[Ⓞ] choice of crispy chicken or cauliflower

Vegetable Crudites Platter ^V \$150

assorted veggies, ranch dip, hummus, green goddess dressing

*Available with Canapé & Family Style Menus
Each board feeds approximately 15 guests*

 ocean wise. A SUSTAINABLE CHOICE

^V VEGETARIAN

 VEGAN FRIENDLY

^{GF} GLUTEN FRIENDLY



EVENT MENUS

FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)
4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)
ADD BOARDS TO YOUR FAMILY STYLE MENU (see reverse for pricing)

SALADS select two salads

Kale Caesar Salad

kale, caesar dressing, parmesan, parmesan breadcrumbs, pickled onion

Moroccan Salad V GF

spinach, kale, herb vinaigrette, sticky glazed carrots, cucumber, dates, almonds, feta

Green Salad V GF

hearty lettuce blend, herb vinaigrette, cucumber, green chickpeas, radish, grape tomato, pepitas

STARTERS select three starters

Guac & Salsa V

tortilla chips, housemade guacamole & salsa

Hummus & Flatbread* V

hummus, harissa, fire-baked flatbread
**vegan friendly without whipped feta*

Famous Fried Pickles

deep fried pickles, creamy dill dip

Tuna Ceviche*

ahi tuna, citrus yuzu, red onion, avocado, jalapeno, radish, tortilla chips
**gluten friendly without chips*

Gyoza

pan fried pork and chicken dumpling, spicy sauce, sriracha mustard

Beef Barbacoa Quesadilla

flour tortilla, braised beef barbacoa, white cheddar, mozzarella, cabbage, banana peppers, jalapeno mayo, cilantro lime sauce, valentina, cilantro

Margherita Pizza V

parmesan, fresh mozzarella, fresh basil, pomodoro sauce

Hot Honey Calabrese Pizza

calabrese salami, bacon, fresh mozzarella, spicy honey, pomodoro sauce, fresh basil

Local Wild Mushroom Pizza V

foraged mushroom blend, mozzarella, truffle arugula, roasted garlic cream sauce

MAINS select two mains

Served with seasonally rotating vegetables

Roasted Salmon GF

miso maple glazed salmon, truffle mashed potatoes

Braised Short Rib

slow braised beef, garlic mashed potatoes, jus

Rosemary Chicken GF

lemon rosemary roasted chicken breast, garlic mashed potatoes

BBQ Ribs | + \$5 per guest

slow-braised pork ribs, sticky house made bbq sauce, warm corn & bacon potato salad

Vegan Pesto Linguine

handmade pesto, roasted wild mushrooms, grape tomatoes

Truffle Mushroom Mac & Cheese V

wild mushrooms, local InGrain noodles, arugula, sharp cheddar bechamel, parmesan breadcrumbs, parsley

DESSERTS select two desserts

Chocolate Mousse Tarts V

tart shell, chocolate mousse, raspberry

Oreo Cheesecake V

new york style cheesecake, oreo crumble, cookies and cream whip

Caramel Pecan Brownie Bites* V GF

chocolate brownie, caramel, candied pecan
**vegan friendly without caramel*

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