



*the*  
MENU

LOCALLY SOURCED +  
CRAFTED WITH LOVE

All menus are crafted based on your taste preferences and favorite foods. Here you will find menu items we have curated over the years using the freshest in-season ingredients. This is a great starting point for your menu development. Catering the perfect event is our passion. No matter how simple or extravagant.



THE \_\_\_\_\_  
MODERN  
— *Kitchen + Bar*



*The*

# HORS D'OEUVRES

## TRAY PASSED

Crab Cakes with Mango Pineapple Salsa

Cucumber with Smoked Salmon, Cream Cheese and Dill

Crab Rangoon Won ton with Sweet and Sour Sauce

Spring Rolls with Peanut Sauce

Seared Ahi on Won ton

Spicy Deviled Eggs with Bacon and Crispy Capers

Mushrooms Caps Stuffed with Sausage

Mini Assorted Quiche with Crème Fraiche

Goat Cheese Tart with Yuzu Marmalade

Caprese Skewer with Pesto Drizzle

Lemon Caesar Shrimp on Endive

Tomato Bisque Shot with Grilled Cheese Corner

Empanadas with Cilantro Cream

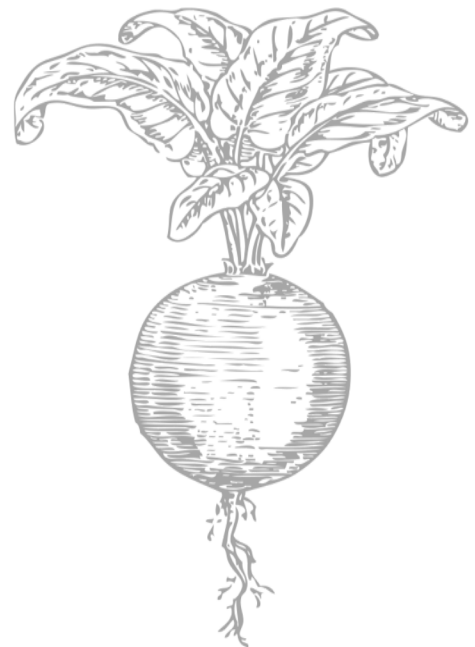
Sweet and Spicy Meatballs

Bacon Wrapped Water Chestnuts

Bacon Wrapped Goat Cheese Dates

Chicken Satay with Spicy Peanut Sauce

Angus Slider with Pickled Red Onion & Smoked Gouda



# HORS D'OEUVRES

Crispy Baked Zucchini Chips with Tomato Feta Cream

Curried Apricot Chicken Tarts with Mango Chutney

Pita with Hummus, Pine Nuts, Smokey Paprika, Olive Oil

Pulled Pork Slider with Spicy Slaw

Panko Chicken Breast Slider with Secret Sauce & Pickles

Spinach and Feta Pop Tart

Ham and Gruyere Roll

Jalapeno Popper Crostini

Baked Brie Tart with Yuzu Marmalade

Bruschetta Bite with Balsamic Reduction

Ceviche with Avocado, Persian Cucumbers, Cilantro, and Lemon juice on a Tortilla Chips

Fig, Goat Cheese Tart with pomegranate reduction

Caramelized Bacon wrapped Mini Smokies

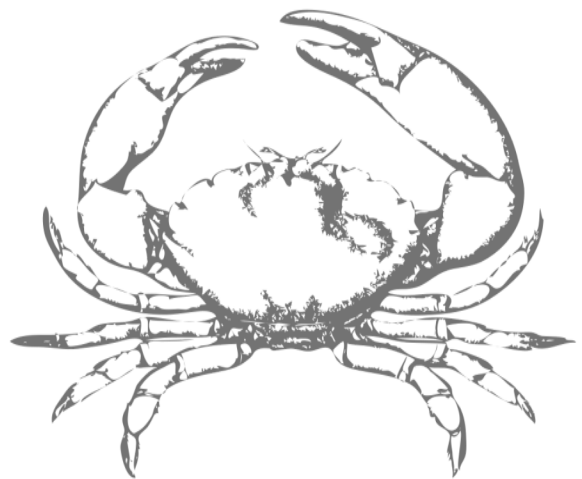
Chicken, Pork or Veggie Egg Roll, Spicy Sweet and Sour

Curried Mango Chicken Tarts in a savory tart shell

Jumbo Shrimp with Cocktail Sauce

Ahi Poke on a Wonton Chip

White Tortilla Chip with Grilled Hatch Chili, Chicken, and 3 Cheeses with Cilantro Cream



## MEDITERRANEAN MEZZA STATION

Roasted and fresh vegetables, hummus, roasted eggplant, tzatziki, stuffed grape leaves, imported olives, pickles, marinated artichoke hearts, tomatoes, baked brie en croûte, feta, prosciutto, fig jam, salami, grapes,, European breads and crackers

## CHARCUTERIE STATION

Four premium imported cured meats and three imported and domestic cheeses. With almonds, dried fruit, roasted red peppers, house-pickled vegetables, seasonal fruit, assorted house-made jams, jellies, bread, crackers and crostinis

## POKE STATION

Served with Calrose Sticky Rice

Choose Two Fish Options:

Pacific Ahi Tuna

Atlantic Salmon

Hamachi (Pacific Yellowtail)

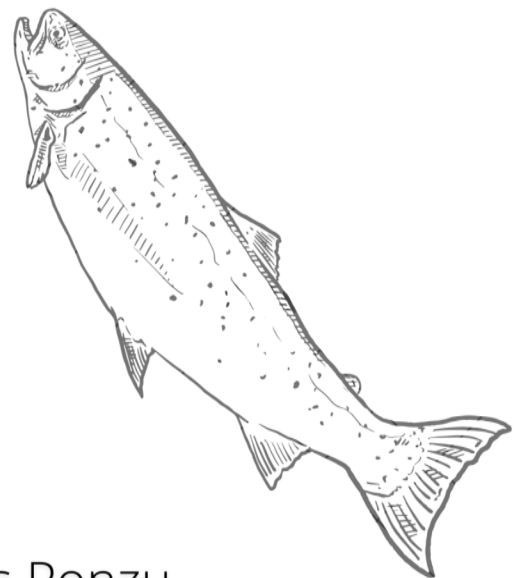
Gulf Rock Shrimp

SAUCES

Miso Aioli, Sriracha Aioli, and Citrus Ponzu

TOPPINGS

Masago / Pickled Ginger / Chopped Scallions / Furikake Flakes/ Crispy Won Ton Chips / Wakame Seaweed Salad



## STREET TACO STATION

Served with diced onions, chopped cilantro, chopped cabbage, cotija cheese, fresh lime wedges, homemade salsa and small white corn tortillas.

Choose two:

POLLO ASADO- Smoky, tangy, and oh so tasty. With a delectable marinade and charcoal-grilled crust.

CARNITAS- Slowly cooked pork that is tender and juicy on the inside, while deliciously crisp and golden on the outside.

AL PASTOR- Pork shoulder marinated in roasted peppers, herbs, and pineapple

## FRENCH FRY STATION

Seasoned shoestring and sweet potato fries cooked until crispy and golden and served with a selection of sauces.

Choose 3 Sauces:

Ketchup, Ranch, Aioli, Charred Three Onion Sauce, Chipotle Ranch, Cilantro Sour Cream, Sriracha Ketchup, Horseradish Aioli

Upgrades:

GARLIC AND PARSLEY MIX + \$1.00 PER PERSON,

PARMESAN TRUFFLE MIX + \$1.00 PER PERSON

STOUT BEER CHEESE SAUCE + \$2.00 PER PERSON

COUNTRY GRAVY + \$2.00 PER PERSON



# FLATBREAD STATION

Choose Two:

## TOMATO & BASIL

Shredded mozzarella, sliced Roma tomatoes, and basil

## GRILLED CHICKEN & PESTO

Grilled chicken, shredded mozzarella, crumbled goat cheese, arugula, and fresh pesto

## SWEET & SALTY

Fig marmalade, chopped bacon, shredded mozzarella, crumbled blue cheese

## MEAT LOVERS

Sliced pepperoni, Italian sausage, diced ham, shredded mozzarella, and marinara

## PASTRAMI

Shaved prime pastrami, dijonnaise, shredded mozzarella, and chopped dill pickles

## MUSHROOM & PROSCIUTTO

Prosciutto de parma, sliced mushrooms, shredded mozzarella, and marinara

## MEDITERRANEAN VEGGIE

Grilled carrots, mushrooms, zucchini, artichoke hearts, shredded mozzarella, and fresh pesto



## ITALIAN APPETIZER STATION

Sun-dried Tomato and Pesto Cream Cheese Torte  
Crackers and Crostini

Imported Olives

Balsamic Bruschetta

CHOOSE ONE:

Caprese Skewers

Antipasto Skewers

Tortellini Skewers

ADD (\$1.PP) :

Fresh Baked Herb Focaccia

ADD (\$2.50PP) :

Salty Meats- Salami, Mortadella, and Prosciutto



## PAELLA STATION

This sultry smoky classic Rice dish is filled with Chicken, Andouille Sausage, Spanish Chorizo, fresh Tomatoes, and a hint of Saffron for added Romance.

Upgrades:

ADD SHRIMP AND CLAMS + \$5.00 PER PERSON

\*EXHIBITION CHEF REQUIRED

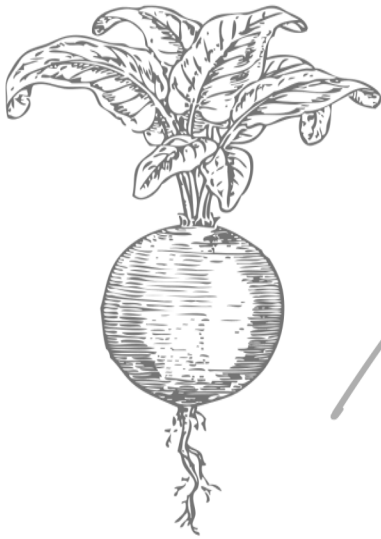
## LATIN APPETIZER STATION

Fresh White Corn Tortilla Chips

Salsa Fresca

Warm Queso Fundido

Veggies and Chipotle Ranch Dip



# The GARDEN SALADS

Traditional Caesar Salad- torn romaine, shaved Parmesan and pepitas

Chopped Salad- romaine, smoked turkey breast, persian cucumbers, boiled egg, tomatoes, bacon, blue cheese crumbles, avocado + blue cheese dressing

Arugula Blueberry Salad- arugula, toasted almonds, blueberries, aged manchego cheese, with a honey dijon vinaigrette

Classic Wedge- iceberg lettuce, tomato, crispy bacon, blue cheese crumbles, red onion, blue cheese dressing

Italian Chopped Salad- iceberg lettuce, radicchio, tomato, red onion, garbanzo beans, salami, provolone, peppers, mozzarella, with an herbed red wine vinaigrette

Mandarin and Pecan Salad- goat cheese, pecans, mandarins, dried cranberries, mixed baby greens, lemon dijon vinaigrette

Roasted Beet Salad- arugula, pistachios, scallions, crumbled goat cheese, lemon and thyme vinaigrette

House Salad- frisee, green leaf, watermelon radish, red onion, persian cucumber, grape tomatoes, with a lemon dijon vinaigrette





## GARDEN SALADS

Pear Salad- Mixed Greens with sliced asian pears, aged stilton cheese, and candied walnuts with a pear and white balsamic vinaigrette.

Caprese Stack- Vine-Ripe Tomato, Buffala Mozzarella, Basil, Extra Virgin Olive and Balsamic Reduction

Summer Berry Salad- Baby Spinach, Strawberries, Blue Berries, Raspberries, Almonds, Feta Cheese, and Citrus Vinaigrette

Endive Salad- Shaved Pear, Candied Pecans, Watercress, Chopped Parsley, Blue Cheese, Champagne Vinaigrette

Greek Salad- Kalamata Olives, Persian Cucumbers, Red Onion, Tomato, Parsley, Crumbled Feta, Oregano and Red Wine Vinaigrette

Compressed Arugula Salad- Granny Smith Apples, Candied Walnuts, Sun-Dried Cranberries, Champagne Vinaigrette, Shaved Manchego, Balsamic Reduction



*the*  
ENTRÉES

## BEEF

Smoked Beef Brisket- sweet and smokey honey barbeque sauce

Boneless Beef Short Ribs-braised slowly in red wine & demi-glace with bordelaise

Braised Beef Short Ribs- adobo, chipotle and wine

Korean Gochujang Sticky Boneless Beef Short Ribs

Beef Short Ribs Adobo (Adobong Tadyang)- adobo, chipotle, wine, coconut milk, and cane vinegar

Herb Crusted Tri-Tip- bourbon horseradish

Sliced Tri Tip- chimichurri and caramelized onions

Grilled Filet Mignon- ancho chili sauce

Filet Mignon- fresh herbs and compound butter

Peppercorn Filet -pepper crusted with cognac cream sauce

Grilled Prime Filet- whole-grain mustard demi jus

Steak Oscar- Filet topped with crab, asparagus, and bearnaise sauce

NY Strip Steak- blue cheese compound butter and bordelaise sauce

Grilled Filet Mignon- butter and thyme basted topped with sauteed wild mushrooms



*the*  
ENTRÉES

## CHICKEN

Wild mushroom stuffed chicken breast- wild mushrooms, baby spinach, roasted tomatoes, cheese with a creamy white wine sauce

Stuffed Chicken Breast-zucchini, lime, cornbread stuffing and a lime chardonnay sauce

Sautéed Chicken Breast- champagne cream sauce with seedless red and green grapes

Chicken Marsala- breast sautéed with mushrooms in a Marsala wine cream sauce.

Stuffed Chicken Breast- wild rice, apricots and almonds with a creamy white wine sauce

Stuffed Chicken Breast- pepper jack cheese stuffing in a cilantro tomatillo sauce

Chicken Parmigiana- panko chicken breast with marinara and topped with parmesan and mozzarella

Chicken Piccata- panko crusted chicken breast in a light lemon sauce with capers

Stuffed Chicken Breast- gruyere, fontina and parmesan cheeses with pine nuts and sun-dried tomatoes with tomato pesto

# C H I C K E N

Stuffed Chicken Breast- goat cheese, fresh herbs with a creamy sun-dried tomato sauce

Stuffed Chicken Breast- spinach and ricotta

Herb-Crusted Chicken Breast

Marinated Chicken Breast- grilled and glazed with fresh lemon and thyme.

Tomato Braised Chicken-simmered in house-made marinara, garlic and onions

Tomato Braised Chicken- white beans, pancetta, parmesan, and chopped herbs

Grilled Boneless Chicken Thighs- homemade barbecue sauce

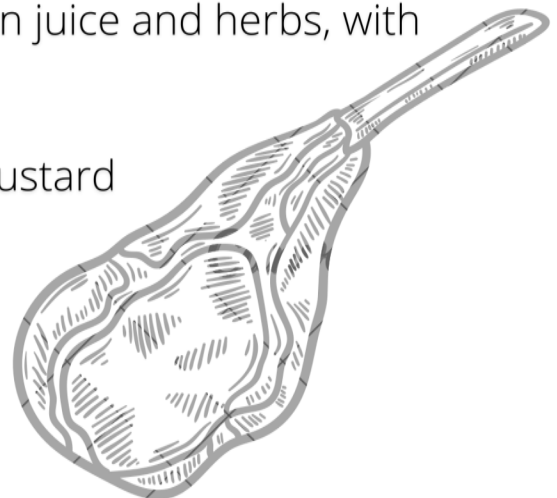
Chicken Lettuce Wraps- butter lettuce, chicken, water chestnuts and mushrooms with hoisin sesame sauce

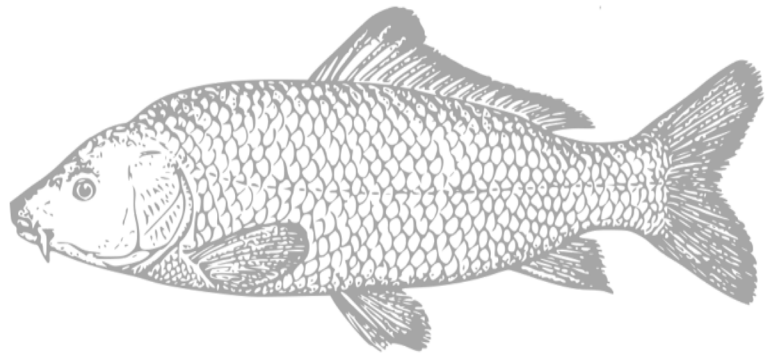
Chicken Pot Pie- white meat chicken, potatoes, carrots, peas + a butter pastry crust

# L A M B

Grilled Lamb chops marinated in olive oil, lemon juice and herbs, with a balsamic reduction

Roasted Leg of Lamb with Whole Seed Dijon Mustard and Rosemary Crust





## F I S H

Cedar Plank Salmon- fresh dill, olive oil, lemon wedges

Seared Salmon with Fresh Pesto

Roasted Salmon with Compound Butter

Salmon with Champagne Cream Sauce

Salmon Filet with a Peppered Mustard Glaze

Salmon Filet- whole seed mustard, honey, and pecan crust

Shrimp and White Cheddar Grits

Chilean Sea Bass with Romesco Sauce

Fine Herb-Crusted Ahi Tuna with Lemon Sesame Oil

## P O R K

Slow Roasted Pork- shredded and tossed with homemade tangy barbecue sauce

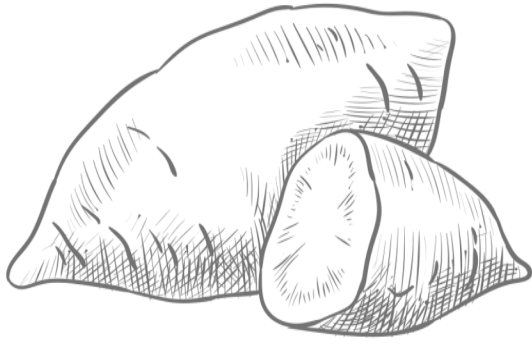
Smoked Pork Tenderloin- wrapped in bacon, topped apples, golden raisins and herbs

Pork Tenderloin with Port Wine- dried bing cherry reduction

Pork Tenderloin Medallions- soy, orange, rosemary and garlic marinade

Roasted Pork Tenderloin- cognac demi glaze

Italian Sausage and Peppers with Gnocchi



*the*  
STARCHES

Heirloom Fingerling Potatoes- roasted garlic and shallots

Cheddar and Jalapeño- Smashed Potatoes

Whipped Yukon Gold Potatoes with Butter and Cream

Chive and Yukon Gold Potato Cake

Roasted Red Potatoes in Olive Oil, Garlic and Rosemary

Roasted Garlic Whipped Potatoes

Boursin-Whipped Potatoes

White Cheddar Whipped Potatoes

Herb Polenta Cake

Roasted Yams with Butter, Brown Sugar, Thyme and Sage

Creamy Polenta with Aged Italian Parmesan

Cheesy Polenta with Smoky Paprika

Rice Pilaf with Toasted Almonds

Jasmine Rice

Wild Rice Pilaf

Basmati Rice with Currents and Toasted Pine Nuts

Farro with Toasted Almonds and Dried Cherries

Israeli Cous Cous

Quinoa with Herbs and Toasted Nuts



*The*

# VEGETABLES

Grilled Broccolini with fresh lemon drizzle

Fresh Green Beans with toasted almonds

Roasted Corn- tossed with crema, lime, and cotija

Chef's Selection of Fresh Roasted Seasonal Vegetables

Sauteed wild mushroom ragout

Roasted Asparagus

Creamed Spinach

Roasted Butternut Squash with Coriander

Roasted Beets

Roasted Parsnip Purée

Roasted Cauliflower

Balsamic-Glazed Brussels Sprouts

Roasted Baby Zucchini

Sautéed Baby Spinach

Roasted Butternut Squash

Honey Glazed Baby Carrots

Roasted Root Vegetables

Herb Roasted Acorn Squash

Steamed Broccoli with Cheddar Sauce



# *the* PASTA

Tortellini stuffed with creamy ricotta and pecorino cheese in a homemade creamy pesto sauce

Cheese tortellini with mushrooms and pancetta tossed in a carbonara sauce and parmesan

Penne pasta tossed in olive oil with fresh roma tomatoes, basil and garlic

Penne Pasta Prima Vera

Capellini noodles, tossed in olive oil and fresh herbs.

Butternut Squash Ravioli with brown butter sage Sauce

Baked Lasagna

Fettuccini Alfredo

Smoked gouda macaroni and cheese with mushrooms, roasted bell peppers, and baby spinach

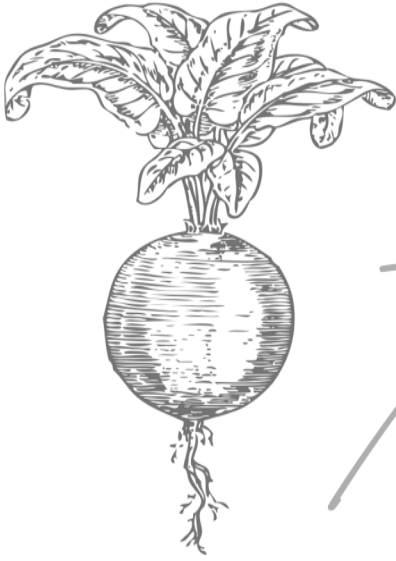
Orzo Risotto with house made Chicken Stock

Bolognese- angus beef ragu, cremini mushrooms, elbow noodles, bechamel, parmesan crust

Wild Mushroom, Herb, and Gorgonzola Fettuccine







# *The* VEGETARIAN

(Grilled Portabella Mushroom stuffed with wild rice, cornbread, toasted almonds, wild mushrooms, and raisins)

Roasted Cauliflower- olive oil and smokey paprika

Bourbon Portabella- mushroom ragu, baby spinach, au gratin

Vegetable Lasagna- layers of roasted vegetable, noodles and cheese

Acorn Squash- roasted and stuffed

Grilled Butternut Squash Steak- roasted Poblano and Corn Relish, Queso Fresco, Fresh Coriander

Grilled Cauliflower Steak - cumin spiced

Spaghetti Squash Ratatouille





# The DESSERTS

## PLATED

.

## BARS

- Salted Caramel
- Lavender Lemon
- Chocolate Flourless

## COOKIES

- Double Chocolate Chip
- Red Velvet
- White Chocolate Macadamia Nut
- Oatmeal, Chocolate Chip, Raisin, Walnut
- Peanut Butter

## BREAD PUDDING

- Sea Salt Caramel
- Blueberry and Brioche
- Cinnamon Roll and Croissant
- Chocolate Chip
- Traditional with Raisins

## CHURROS

### Dippings:

- Sea Salt Caramel
- Chocolate Sauce
- Crème Anglaise
- Caramel Sauce
- Strawberry Sauce





# The

# DESSERTS

## CLASSIC DOUGHNUTS

- Cinnamon Sugar
- Vanilla Glaze
- Powdered Sugar

## COBBLER

Served warm with vanilla bean ice cream

- Homemade Spiced Apple
- Southern Peach
- Blueberry
- Strawberry-Rhubarb

## HOME MADE POP TARTS

- Peach
- Strawberry
- Cinnamon and Sugar
- Apple
- Blackberry Bourbon
- Apricot

## CLASSIC BEIGNETS

- Cinnamon Sugar
- Strawberry Coulis
- Powdered Sugar
- Lemon Curd

## MINI BUNDT CAKE

- Chocolate
- Lemon
- Red Velvet
- Carrot
- Vanilla
- Funfetti

## TARTS

- Lemon
- Banana Cream
- Passion Fruit
- Chocolate Ganache
- Caramel Walnut
- S'more

## CUPCAKES

- Lemon
- Vanilla
- Chocolate
- Red Velvet
- Funfetti

