

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).*

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.

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 cipolini 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.*