



CATERING PACKAGES

# TRAY PASSED HORS D'OEUVRES

## GREEN GODDESS GRILLED CHEESE

mozzarella, goat cheese, spinach, avocado, pesto

## SMOKED ROOT VEGETABLE CROSTINI

sweet potato, smoked veggies, honey

## PEACH CHICKEN SKEWER

sweet & spicy glaze

## SEARED SCALLOP

smokey corn puree, sundried tomato oil

## LOBSTER TEMPURA

tarragon aioli

## BEEF SATAY

sesame ginger marinade, sake plum sauce

## BBQ SHRIMP SKEWER

spice rubbed shrimp, butter herb sauce

## CHICKEN & WAFFLE

crispy chicken, Belgian waffle, butter, rosemary syrup

## PORK BELLY BITE

pork belly burnt ends, Asian BBQ sauce, scallions

## SPANISH CHORIZO SAUSAGE

sautéed and served with roasted garlic aioli

## ROSEMARY LAMB RIBLET

blackberry jam

## CAVIAR

sterling caviar, blini, lemon vodka crème fraiche





# DISPLAYED HORS D'OEUVRES

## SWEET POTATO CHIPS & DIP

house-made with chili-lime yogurt dip

## MARKET FRUIT DISPLAY

local fruit and berries with honey yogurt & maple whipped cream

## GARDEN FRESH VEGETABLES

crudité with grilled artichoke hummus and green goddess dressing

## FIRE ROASTED PLATTER

goat cheese stuffed mini peppers, French beans, zucchini, squash, eggplant, red potatoes, balsamic

## SEAFOOD ON ICE - CHOICE OF 3

West Coast oysters, Littleneck clams, Bay scallop ceviche, Old bay poached jumbo shrimp, snow crab claws, Dungeness crab legs, Maine lobster medallions  
Served with cucumber mignonette, gin cocktail sauce, horseradish, and lemon wedges

## CAVIAR & BLINIS

Sterling imperial caviar with mini pancakes, vodka-lemon crème fraiche, red onion, egg white & yolk

## PEEL N' EAT SHRIMP

house cocktail sauce, tabasco aioli, lemon

## HOT SMOKED WILD KING SALMON

herbed goat cheese, capers, red onion, tomato, crostini



= VEGETARIAN



= GLUTEN FREE



# GRAZING BOARDS

## CHEESES & FRUIT

brie en croute, artisan cheeses, fruit chutney, berry jam, spiced honey, sundried cranberries, seasonal fruit, toasted nuts, toast points, crackers

## CLASSIC CHARCUTERIE

cured meat, artisan cheeses, fresh berries, dried fruit, honey-mustard, seasonal jam, spiced nuts, crostini

## MEDITERRANEAN

lamb meatballs, falafel, tzatziki, babaganoush, kalamata olives, pickled red onion, cucumbers, feta, roasted red peppers, artichoke hearts, sundried tomatoes, spiced chickpeas, pita

## UP IN SMOKE

pork belly burnt ends, hot links, St. Louis spareribs, CowgirlQ spicy BBQ & Carolina gold mustard sauce, cheddar, smoked gouda, grilled vegetables, stone fruit, smoked almonds, cornbread, honey-sage butter

## BIG BEEF

smoked brisket, pastrami, corned beef, beef salami, , sauerkraut, cider slaw, olives, pickles, potato chips, parker rolls, spiced mustard

## ASIAN

BBQ pork, thai spicy pork sausage, chicken skewers, five-spice apple compote, mandarin oranges, pickled veggies, kimchi, wasabi peas, rice crackers

## LATKES, SALMON, & SMOKED FISH

cold poached salmon with lemon-tarragon aioli, capers smoked white fish & salmon roe with mustard-dill sauce, potato latkes, sour cream and apple sauce, gouda, grapes, dried fruit, crostini



= VEGETARIAN



= GLUTEN FREE





# SALADS

## CLASSIC

### MARKET

mixed greens, fennel, cucumber, carrot, grape tomato, honey vinaigrette

### BIBB

bibb lettuce, radish, bleu cheese, pickled onion, croutons, buttermilk ranch

### GARDEN

artisan greens, candied walnut, gorgonzola, dried cherries, balsamic vinaigrette

### LITTLE GEM

heirloom romaine, organic parmesan, brioche crouton, pickled onion, caesar dressing

## SPRING/ SUMMER

### VEGGIE

bibb lettuce, peas, corn, radish, almonds, goat cheese, green goddess dressing

### HEIRLOOM

heirloom tomato, cherry tomato, burrata, basil, maldon sea salt, balsamic reduction

## FALL / WINTER

### SPICED BEET

honey roasted beets, arugula, burrata, balsamic vinaigrette

### SPINACH & FIG

fresh figs, baby spinach, goat cheese, bacon, hazelnuts, sherry vinaigrette

# ENTREES

## SMOKED TRI TIP

blueberry BBQ sauce, au gratin potatoes, grilled zucchini

## MANGO-CHILI CHICKEN

lemongrass seasoning, five-spice roasted potatoes, sugar snap peas

## HERB CRUSTED SALMON

citrus beurre blanc, roasted garlic potatoes, seasonal vegetables

## STUFFED PORTOBELLO MUSHROOM

carrot top vegan pesto, spiced carrot puree, roasted cauliflower

## ROASTED VEGETABLE TERRINE

seasonal vegetables, goat cheese, couscous, balsamic

## PAN SEARED SEA SCALLOPS

smokey corn puree, tomato chutney, sauteed spinach

## PORK LOIN

bacon and mushroom stuffing, sweet potato mash, caramelized brussels sprouts

## LAMB CHOPS

brandy sauce, garlic mash, roasted baby squash

## KOREAN SHORTRIB

Korean glaze, furikake rice, kimchi, bok choy







# ACTION STATIONS

## CEVICHE & POKE

served with corn tortilla & taro chips

**SHRIMP** – onion, tomato, mango, serrano, lime, cilantro

**WHITE FISH** – lemon, lime, tomato, cucumber, onion, serrano, pasilla, cilantro

**AHI POKE** – sashimi grade ahi, ponzu, onion, sesame, bourbon-barrel aged shoyu

## PAELLA

one topping selection on Spanish saffron rice with tomatoes, peas, green onions

**CLASSIC** – chorizo, chicken, shrimp, clams, mussels

**SEAFOOD** – shrimp, clams, mussels, salmon, calamari

**VEGETARIAN** – artichoke, bell pepper, zucchini, mushroom, kale

## STREET TACOS

two selections of fillings with corn tortillas

### MUSHROOM, ONIONS & PEPPERS

### FRIED AVOCADO

### GRILLED MAHI

### POLLO

### CARNITAS

### CARNE ASADA

**Toppings:** guacamole, salsa fresca, sour cream, cheddar, onion & cilantro, limes

## KABOBS

two selections with jeweled rice

Sauces: tzatziki, harissa tahini, zhoug, and shatta

**VEGGIE** – eggplant, cherry tomato, zucchini, squash, mushroom, bell pepper, onion

**SHISH** – marinated beef, peppers & onions

**CHICKEN** – herb-marinated chicken, peppers & onions

**SHRIMP** – spiced shrimp, peppers & onions



# ACTION STATIONS

## SLIDERS

two selections served with tater tots and ketchup  
or sweet potato tots and chipotle aioli

**BEEF** – cheddar, tomato jam, applewood smoked bacon,  
cheddar & chive biscuit

**VEGGIE** – hazelnut-quinoa black bean, provolone, bibb  
lettuce, lemon thyme aioli, brioche

**CHICKEN** – pepper jack, avocado, chipotle aioli, biscuit

**AL PASTOR PORK** – grilled pineapple, cilantro, brioche

**SPICED LAMB** – feta, arugula, mango chutney, brioche

**SHORT RIB** – Korean glaze, garlic aioli, pickled veggies,  
mint, cilantro, French roll

## FLATBREADS

two selections of assorted flatbreads

**BIANCA** – garlic, ricotta, mozzarella, smoked tomato,  
olive oil, pepper flakes, herbs

**PEAR & GORGONZOLA** – dates, candied walnuts, basil,  
balsamic, arugula

**SHRIMP SCAMPI** – garlic, ricotta, butter, lemon,  
chili flake, herbs

**BBQ CHICKEN** – mozzarella, applewood smoked bacon,  
red onion, pineapple, cilantro

**SAUSAGE & PEPPERS** – Italian sausage, Spanish  
chorizo, roast tomato, gorgonzola, bell & cherry peppers

**LAMB MEATBALL** – pesto, feta, spinach, kalamata,  
sundried tomatoes, herbs

## MAC N' CHEESE

signature three-cheese blend with toppings of bacon,  
bleu cheese, roasted tomatoes, caramelized onions

### – Upgraded Toppings –

**SIGNATURE** – chicken, bbq pork, brisket, shrimp

**PREMIUM** – crab, lobster





# GLOBAL STATIONS

## EMPANADAS

two selections with lime crema and roasted tomato sauce

**SMOKED BRISKET** – fontina, cilantro

**VEGGIE** – mushrooms, spinach, cumin

**CHICKEN AL PASTOR** – fontina, cilantro

## PAPAS RELLENAS

two selections of fried stuffed potato balls with cilantro garlic aioli and spicy romesco sauce

**PLAIN** – fried mashed potatoes

**CHEESE** – peppers & cheese

**CHICKEN** – spiced chicken, peppers & onions

**BEEF** – savory beef, peppers & onions

## CLASSIC TAPAS PLATES

three selections served with grilled bread & EVOO

**BLISTERED PADRON PEPPERS** – garlic oil, lemon, salt

**MUSHROOMS** – garlic, herbs, & sherry wine

**EGGPLANT CAPONATA** – olives, capers, bells, tomato

**GARLIC SHRIMP** – butter, lemon, & herbs

**TUNA TARTARE** – citrus chili vinaigrette, avocado

**CLAMS** – white beans & chorizo

**JAMON SERRANO** – Spanish ham & Manchego cheese

## SPRING ROLLS & EGG ROLLS

two selections served with Asian Cucumber Salad

### SPRING ROLLS:

**CLASSIC** – cabbage, scallion, rice noodle, chili sauce

**SEAFOOD** – shrimp, cabbage, rice noodle, bean sprout, carrot, mint, basil, peanut plum hoisin

**VIETNAMESE** – pork, shrimp, shitake, rice noodle, basil, bean sprout, peanut plum hoisin

**CRISPY DUCK CONFIT** – cabbage, carrot, mint pomegranate molasses

### EGG ROLLS:

**VEGETARIAN** – carrot, cabbage, onion, citrus soy sauce

**CRAB** – cream cheese, lemon, ginger, scallions, chili sauce





# DESSERT STATIONS

## ICE CREAM/GELATO STATION

choice of two flavors with an assortment of toppings

**Flavors:** chocolate, vanilla, mint chocolate chip, strawberry

**Toppings:** berries, sprinkles, chocolate & caramel syrup, whipped cream

## SORBET BAR

choice of two flavors with an assortment of toppings

**Flavors:** lemon, raspberry, mango, strawberry

**Toppings:** berries, fruit, limoncello sauce, raspberry sauce

## CHURROS

traditional preparation tossed in cinnamon sugar, served with Mexican chocolate and caramel

## COBBLER

**Seasonal Selections:** strawberry vanilla, blueberry mint, pear lavender, blackberry peach, whiskey caramel apple

topped with streusel and whipped cream

## GONE BANANAS

banana cream pie

nilla wafer pudding

exhibition cooking with bananas foster: vanilla bean ice cream, rum, fresh bananas, brown sugar

## S'MORES

build your own s'mores with graham crackers, chocolate, marshmallows, peppermint patties and peanut butter cups