



## small bites

perfect starters for sharing at your plated dinner party,  
fantastic for your buffet, or to be passed out as hors d'oeuvres.

### brie and black truffle grilled cheese

brie cheese with truffle oil and slices of black truffle between two rounds of lightly toasted  
brioche

### crispy pork belly skewers

slow confit of pork belly glazed with a maple and balsamic reduction, served on a bed of  
parsley and celery heart topped with pickled red onion

### crab salad

jumbo lump crab meat tossed with fresh herbs and is dressed with a lemon vinaigrette.  
served on top of avocado and grapefruit segments. finished with pink peppercorns and basil  
pistou.

### spicy tuna cones

diced ahi tuna mixed with a ginger soy wasabi vinaigrette, in a sesame tuile cone; daikon  
sprouts, bonito flake and masago

### chicken liver mousse

mousse in a small mason jar topped with a pomegranate gelée served with grilled country  
bread and homemade spicy pickles

### mushroom bruschetta

cremini mushrooms cooked with shallots, garlic and herbs

### eggplant bruschetta

diced eggplant caponata with pine nuts and cocoa powder

### buratta and prosciutto bruschetta

creamy buratta and prosciutto topped with basil and drizzled with extra virgin olive oil.



baby heirloom tomato bruschetta

heirloom tomatoes with a balsamic reduction and chiffonade basil

goat cheese bruschetta

marinated piquillo pepper and goat cheese

salmon and dill blinis

smoked salmon topped with dill cream on a buckwheat pancake

arancini

parmesan and cracked black pepper arancini with arrabbiata sauce

mini cigar börek

crispy pastry dough filled with a mixture of feta cheese parsley and egg

dates

bacon wrapped dates stuffed with almonds and parmesan

shrimp & mango

grilled shrimp satays with a pineapple mango relish

chicken wings

asian inspired chicken wings with cilantro, scallions and a hoisin  
sambal chili glaze

cauliflower cup

roasted and spiced multi-colored cauliflower florettes in a phyllo cup topped with tzatziki

artisanal cheese platter

served with homemade jams, dried fruits with crackers and toasts.



## salads

fresh leafy greens that make a great first course  
at your plated dinner party or can lighten up your buffet

### chopped salad

napa cabbage, peas, green beans, carrots and red onion. mixed with provolone, fine herbs in  
a balsamic shallot dressing topped with pickled red onion.

### chicory salad

radicchio, red and green endive, shaved red onion tossed in a pomegranate vinaigrette with  
feta cheese and candied walnuts.

### baby kale salad

apples, black raisins, toasted pumpkin seeds, point Reyes blue cheese mixed with an apple  
cider vinaigrette.

### caprese

heirloom tomatoes, buratta cheese tossed with shallots and fresh basil. dressed with balsamic  
reduction

### apple salad

crisp julienne apples, baby arugula, creamy buratta, and aged prosciutto dressed with sweet  
and herbaceous minus 8 vinaigrette. garnished with a candied apple chip.

### classic caesar

romaine hearts with a parmesan wafer, chives and white anchovies.



# pastas

beautiful home-made pastas designed  
for plated dinner party

## butternut squash ravioli

a hearty pasta stuffed with a butternut squash filling in a brown butter and sage sauce  
with toasted hazelnuts and topped with fried sage leaves.

## sweet corn agnolotti

light pasta filled with crab and a four cheese sweet corn blend. sauced with brown butter  
and fresh thyme. served on top of a sweet corn puree.

## fresh pappardelle

served with an italian sausage, sundried tomato cream sauce garnished with fresh basil.

## shrimp scampi

fresh linguine with lightly sautéed shrimp and flash fried cherry tomatoes in a rich scampi  
sauce.

## risotto

parmesan risotto with roasted cremini mushrooms and caramelized cipollini onions



## **mains**

these entrees are delectable and designed  
to be a plated dinner course

### lamb chops

seared and roasted lamb chops served with seasonal vegetables and a natural lamb jus.

### filet

filet and confit crushed fingerling potatoes topped with watercress leaves drizzled with  
armagnac peppercorn sauce

### tuna

seared ahi tuna sliced and served on top of roasted eggplant, blistered tri color peppers,  
grilled scallions and braised artichokes. with romesco sauce and green olive tapenade.

### braised short ribs

parmesan polenta with braised leeks and flash fried cherry tomato

### sea bass

pan seared fish and butternut squash puree served with brussel sprout leaves, caramelized  
cipollini onions and crispy pork belly. drizzled with a saba reduction.

### chicken breast

filled with prosciutto and gruyere served with asparagus and baby carrots and a natural  
jus



# buffet menu

these are our entrée choices for  
your next buffet style event

## protein

chicken parmesan  
chicken breast filled with prosciutto and gruyere cheese  
crispy chicken thighs with a blood orange vinaigrette  
braised short ribs  
southern style pork ribs  
roasted pork loin served with pork jus and caramelized apples  
prime rib

## sides

customized pasta station  
oxtail mac and cheese  
four cheese lasagna  
potato gratin  
pomme puree  
roasted fingerling potatoes with garlic and rosemary  
haricot vert with almonds and fried shallots  
charred asparagus with garlic, shallots and lemon oil  
crispy polenta cakes  
wild rice with mushrooms