

## À LA CARTE MENU

~ \$250 Minimum Order ~ Please call to check our availability ~

### Salads

**\$3.95 per portion / minimum 25 portions:**

#### 805 Salad

*with diced cucumber, garbanzo beans, roasted corn, cherry tomatoes, & shaved red onions served with cilantro ranch dressing or BBQ ranch dressing*

#### California Caesar Salad

*crisp romaine, avocado, parmesan cheese, basil, tomatoes, & croutons - Caesar dressing on the side*

#### Wild Rocket & Fennel Salad

*mixed local greens & wild rocket arugula with shaved fennel, diced oranges, shaved radishes, & toasted almonds with a sherry dijon vinaigrette*

#### Chopped Iceberg Salad

*with Applewood smoked bacon bits, crumbled gorgonzola cheese, cherry tomatoes, & our home-made ranch*

#### Mediterranean Farro Salad

*lemon zest, hot house cucumbers, cherry tomatoes, & castelvetrano olives served with a red wine & herb vinaigrette*

### Hors D'oeuvres Platters

Small Serves 20-30 . . . . . **\$75.00**

Large Serves 40-50 . . . . . **\$130.00**

#### Cranberry Chicken Salad Cups

*diced chicken breast, cranberries, celery, & lightly curried mayo in crispy phyllo tart*

#### Deviled Eggs

**(Small \$60.00 - Large \$120.00)**

*available options: Wasabi Sesame, Chipotle Mango, Traditional*

#### Butabara Skewers

*grilled pork belly marinated in citrus soy & topped with scallions*

#### Tamarind Chicken Satay Skewers

*with a kaffir lime peanut sauce*

#### Smoked Almond & Cream Cheese Stuffed

### Classic Entrees

**\$6.50 per portion / minimum 25 portions:**

#### Lemon, Garlic & Herb Grilled Chicken Quarters

*with cherry tomato & fennel salsa*

#### BBQ Chicken Breasts

*with achiote bbq sauce*

#### Stuffed Roasted Bell Pepper

*filled with quinoa, roasted butternut squash, & kale served with California salsa verde*

**\$7.95 per portion / minimum 25 portions:**

#### Our Signature 36 Hour Braised Beef Short Ribs

*with cherry-red wine glaze*

#### Our Famous Spice Rub Grilled Tri Tip

*with creamy horseradish*

#### Spiced Salmon

*marinated in our signature spice rub & roasted to perfection with our apple, fennel, & horseradish slaw*

**\$9.95 per portion / minimum 25 portions:**

#### Teriyaki Grilled Shrimp Skewers (2 skewers)

*with pineapple & green onions*

### Petite Sandwiches

*on mini brioche bun \$28 per dz*

*(sold by the 2 dozen per sandwich choice)*

#### Turkey

*with herbed mayonnaise, red onion marmalade & lettuce*

#### Roast Beef

*with creamy horseradish sauce, tomato, & lettuce*

#### Cranberry Chicken Salad

*with lettuce*

#### Balsamic & Herb Roasted Seasonal Vegetables

*with lettuce & hummus*

Accompaniments

**\$2.95 per portion / minimum 25 portions:**

**Roasted Seasonal Vegetables**

*lightly seasoned with lemon zest & fresh herbs*

**Sautéed Seasonal Vegetables**

*with thyme & oregano*

**Herb Wild Rice**

*long grained wild and brown rice*

*with fresh herbs*

**Garnet Yam Wedges**

*seasoned with curry & ginger*

**Roasted Garlic Whipped Potatoes**

**Roasted Red Skinned Potatoes**

*with garlic, thyme & preserved lemon*

**Angel Hair Pasta**

*With your choice of sauce - basil marinara, pesto & tomatoes, or creamy alfredo. Add diced grilled chicken for \$2 per person*

**Three Cheese Macaroni & Cheese**

**\$3.75 per portion / minimum 25 people:**

**Pasilla Chile & Corn Soufflé**

**Quinoa Cous Cous**

*with mint, tomatoes, red onions & spinach*

Disposable Items

**Basic Cocktail Package \$.65pp**

*Black cocktail plate, fork & cocktail napkins*

**Basic Disposable Package \$.75pp**

*Fork, knife, 9" paper or plastic plate & napkins*

**Signature Cocktail Package \$.95pp**

*6" Verterra, black fork & cocktail napkins*

**Signature Disposable Package \$1.45pp**

*Roll-up with fork, knife, linen-like napkin & 9" black plastic plate*

**Disposable Chafing Dish \$18.50 each**

Party Platters

**Baked Brie En Croute (Serves 20-25)**

*with quince & red onion jam, grapes, crackers, & assorted crostinis \$65 each*

**Smoked Salmon Platter (Serves 20-25)**

*smoked salmon, capers, tomato, cucumbers, herbed cream cheese, pickled onions, chopped egg, & crostinis \$105 each*

**Bloody Mary Shrimp Cocktail Platter (Serves 20-25)**

*poached tail-on shrimp, spicy cocktail sauce, celery spears, & lemon wedges \$126 each*

**Classic Cheese Platter**

*imported and domestic cheeses with seasonal fruits, sliced bread, & crackers \$79.00 / \$150.00*

**Artisan Cheese Platter**

*selection of artisan cheeses, seasonal fruits, cured olives, house spiced nuts, assorted breads, & crackers \$125.00 / \$195.00*

**Antipasti Platter**

*sliced cured salami and prosciutto, Mediterranean cheeses, fresh seasonal fruits, house-marinated vegetables, & crostinis \$125.00 / \$175.00*

**Herbed Crostinis & Grilled Vegetable Crudités**

*assorted herb toasted bread, grilled & fresh vegetables with preserved lemon hummus, from-scratch ranch dressing, & roasted bell pepper ajvar \$105.00 / \$165.00*

**Fresh Seasonal Fruit Platter**

*fresh fruits & berries - the best of the season \$79.00 / \$150.00*

Desserts

Double Chocolate Brownies . . . . .	\$18.50 dz
Chocolate Chip Cookies . . . . .	\$18.50 dz
Snickerdoodle Cookies . . . . .	\$18.50 dz
Chocolate Ganache Cake Bites . . . . .	\$24.50 dz
Lemon Bar . . . . .	\$24.50 dz

Our menu items are prepared in a kitchen that processes wheat, corn, soy, dairy & other allergens. While our gluten free items are made without wheat & gluten, they are made in a facility that handles many other ingredients.