

DINNER - \$35 PER PERSON

24 person minimum

Carnitas // \$7.00 per person

green chile, citrus

Fajitas // \$9.00 per person

grilled chicken breast, bell peppers, onions, herbs

Caesar // \$3.00 per person

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

Refried Black Beans // \$3.00 per person

smoky bacon

Garlic Brown Rice // \$3.00 per person

Taco Condiments // \$6.00 per person

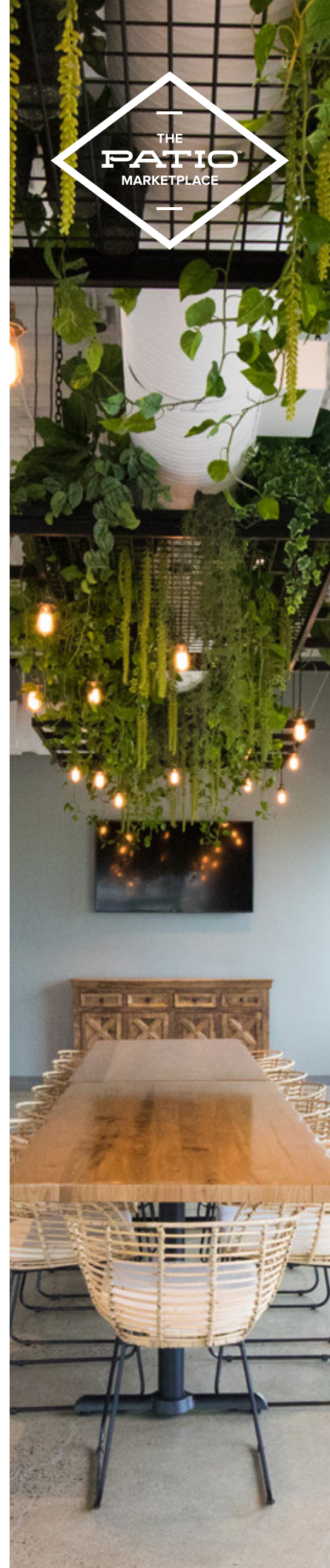
flour and corn tortillas, lime crema, pico de gallo, salsa verde, shredded cheese, tortilla chips

Guacamole // \$4.00 per person

pico de gallo, pickled chilis

Tax and service charge not included in cost per person

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DINNER - \$45 PER PERSON

24 person minimum

Grilled Petit Filet // \$12.00 per person

BBQ spice rub, chimichurri

Seared Salmon // \$17.50 per person

grilled lime, tomatillo relish, herbs

Caesar // \$3.50 per person

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

Toasted Farro // \$3.50 per person

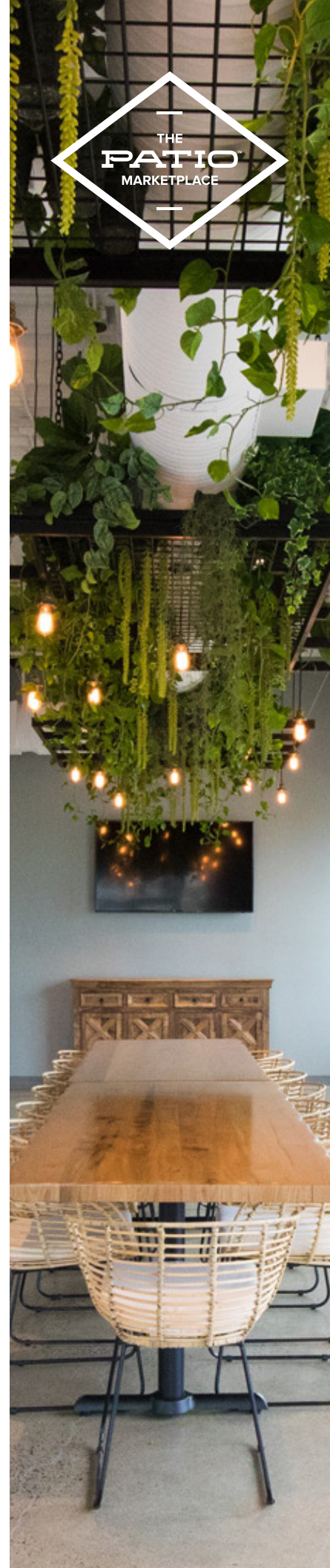
mixed greens, red onions, tomatoes, cucumber, castelvetro olives, fennel, preserved lemon vinaigrette

Rustic Mashed Sweet Potatoes // \$3.50 per person

chipotle

Roasted Seasonal Vegetables // \$5.00 per person

confit garlic, fresh herbs



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DINNER - \$55 PER PERSON

24 person minimum

Roasted Local Fish // \$21.00 per person

miso citrus glaze, herbs, pickled chilis

Fisherman's Stew // \$19.00 per person

seasonal fish, mussels, clams, shrimp, white wine, tomatoes, chilis, herbs

Jicama Slaw // \$3.00 per person

shaved cabbage, peppers, carrots, red onions, herb citrus marinade

Chopped Salad // \$3.50 per person

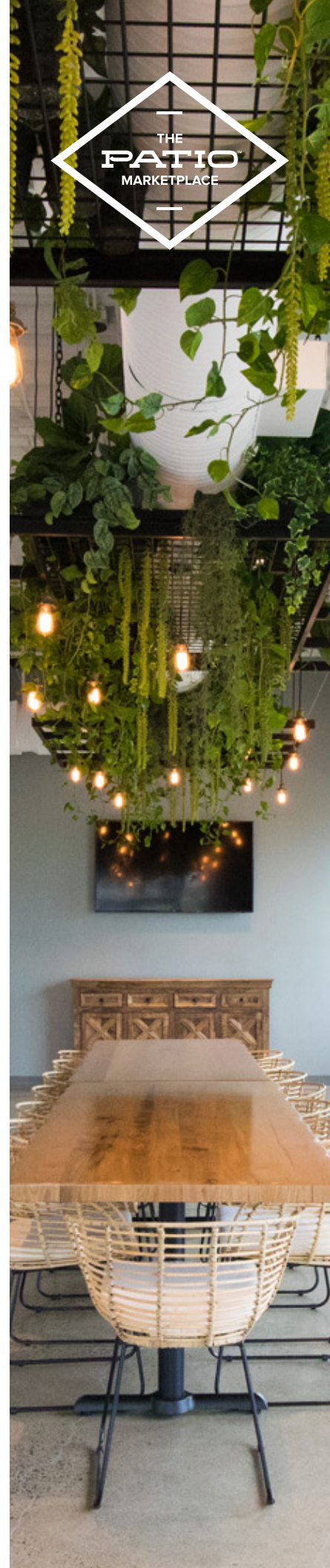
romaine, red onion, cucumber, castelvetrano olives, pickled chilis, Cotija cheese

Coconut Rice // \$3.50 per person

toasted coconut, lime, cilantro

Roasted Seasonal Vegetables // \$5.00 per person

confit garlic, fresh herbs



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DINNER - \$65 PER PERSON

24 person minimum

Herb Crusted Whole Roasted Beef Tenderloin // \$35.00 per person
garlic poblano butter

Grilled Chicken Breast // \$11.00 per person
chipotle cream, peppers, tomatillo, herbs

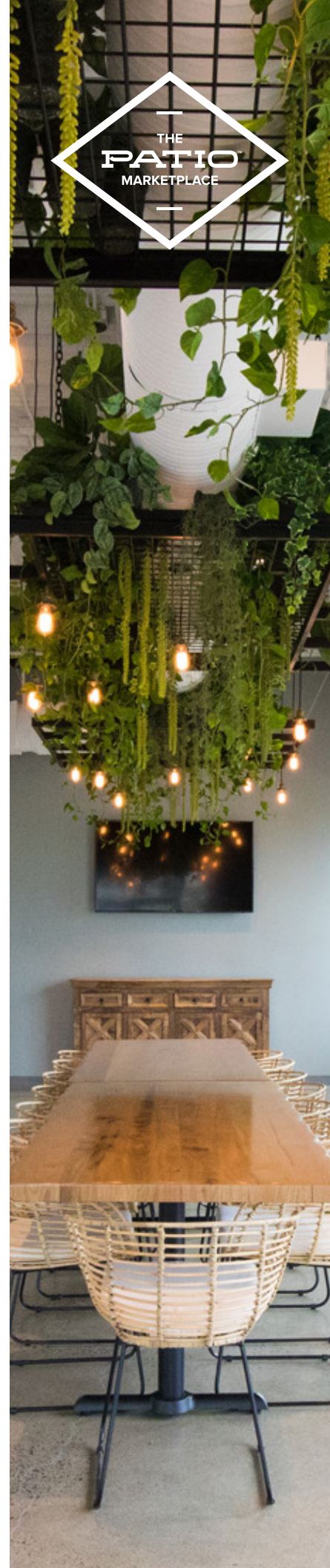
Baby Kale // \$3.50 per person
roasted beets, pickled beets, citrus, shaved radishes, Cotija cheese, sherry vinaigrette

Arugula Pesto Pasta // \$3.50 per person
arugula sunflower pesto, red onion, baby tomatoes, cucumber, pickled peppers, shaved Parmigiano Reggiano

Fingerling Potatoes // \$3.00 per person
bacon fat, poblano, shallots, herbs

Roasted Seasonal Vegetables // \$5.00 per person
confit garlic, fresh herbs

Marinated Mushrooms // \$4.00 per person
sherry vinegar, garlic, thyme, olive oil



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SALADS

24 person minimum

Baby Kale // \$3.50 per person

roasted beets, pickled beets, winter citrus, shaved radishes, Cotija cheese, sherry vinaigrette

Arugula Pesto Pasta // \$3.50 per person

arugula sunflower pesto, red onion, baby tomatoes, cucumber, pickled peppers, shaved Parmigiano Reggiano

Chopped // \$3.50 per person

romaine, red onion, cucumber, castelvetrano olives, pickled chilis, Cotija cheese

Toasted Farro // \$3.50 per person

mixed greens, red onions, tomatoes, cucumber, castelvetrano olives, fennel, preserved lemon vinaigrette

Caesar // \$3.00 per person

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

Potato // \$3.00 per person

celery, red onion, red bell pepper, hard boiled eggs, house IPA mustard vinaigrette, herbs

Jicama Slaw // \$3.00 per person

shaved cabbage, peppers, carrots, red onions, herb citrus marinade

Mixed Baby Greens // \$2.00 per person

baby tomatoes, carrot, cucumber, radish, herb citrus vinaigrette

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FLATBREADS (54 pieces) - \$120 EACH

Roasted Seasonal Mushroom

mornay sauce, cheese blend, confit garlic, shaved Parmigiano Reggiano, herbs

Local Salumi

roasted tomato sauce, tarragon, cheese blend, herbs

Margherita

roasted tomato sauce, tarragon, sliced fresh tomatoes, fresh basil, sea salt

Carne Asada

mornay sauce, cheese blend, red onion, poblano, jalapeño, Cotija, cilantro

Seasonal Flatbread

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PLATTERS

24 person minimum

Local Charcuterie & California Cheeses // \$8.50 per person

pickled seasonal vegetables, house-made IPA mustard, roasted olives, grilled artisan bread, crackers

Fresh Hummus // \$3.50 per person

roasted garlic, preserved lemon, cucumber salsa, crisp raw seasonal vegetables, toasted pita bread

Fresh Guacamole // \$4.00 per person

pico de gallo, pickled chilis, cilantro, blue corn tortilla chips

Antipasto // \$5.50 per person

grilled marinated zucchini, golden squash, asparagus, blistered shishito peppers, pickled seasonal vegetables



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HORS D'OEUVRES (24 pieces minimum)

Deviled Eggs // \$3.00 per piece

avocado, sour cream, Neuske's® bacon, cilantro, jalapeño

Chile Rellenos // \$3.00 per piece

tinkerbell peppers, cheese blend, cilantro, adobo aioli, pickled jalapeño

Stuffed Baby Tomato // \$3.00 per piece

buratta, castelvetro olive relish, herbs

Salmon Poke // \$3.50 per piece

avocado mousse, furikake, beet chip

Seasonal Bruschetta // \$3.00 per piece

Avocado Toast Bruschetta // \$3.50 per piece

smoked salmon, hard-boiled egg, pickled onions

Potato Skins // \$3.50 per piece

crispy potato, queso blanco, confit beef, pickled jalapeño



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ADDITIONAL ITEMS

SAVORY

Seasonal Soup // \$5.00 per person

Seasonal Vegetarian Pasta // \$6.00 per person

Blue Corn Tortilla Chips and Salsa // \$3.50 per person

House Pickles // \$1.25 per person

Additional Salad // varies per person

Additional Protein // varies per person

SWEET

Fruit Salad // \$6.00 per person
seasonal fruit, vanilla, lime, fresh mint

Individual Desserts // \$110.00 per dozen
assorted flavors

Sliced Cheesecake // \$110.00 per whole cake (16 slices)
assorted flavors

Sliced Cakes // \$110.00 per whole cake (12-16 slices)
assorted flavors

Mini Pastries // \$85.00 per 2 dozen
8 flavors

Petit Fours // \$110.00 per 4 dozen
8 flavors

Fresh Baked Cookies // \$1.50 each
assorted flavors

Chocolate Brownie // \$3.00 each
no nuts

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LUNCH - \$25 PER PERSON

24 person minimum

SANDWICHES OR WRAPS (2 pieces each) // \$14.00 per person

Cal-Italian

smoked turkey OR salami and ham, Havarti cheese, avocado, shaved savoy cabbage, treviso, spicy castelvetro olive aioli, local hoagie roll

All-Natural Grilled Chicken

Havarti cheese, baby lettuce, red onion, tomato, chimichurri aioli, local seed baguette

Miso Chicken Salad

sliced tomato, romaine, toasted artisan bread

Fresh Tuna Salad

sliced tomato, romaine, toasted artisan bread

Vegetarian

hummus, cucumber, avocado, tomato, sunflower sprouts

SALADS (choice of 2) // \$7.00 per person

Arugula Pesto Pasta

arugula sunflower pesto, red onion, baby tomatoes, cucumber, pickled peppers, shaved Parmigiano Reggiano

Baby Kale

roasted beets, pickled beets, citrus, shaved radishes, Cotija cheese, sherry vinaigrette

Caesar

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

Toasted Farro

mixed greens, red onions, tomatoes, cucumber, castelvetro olives, fennel, preserved lemon vinaigrette

Chopped

romaine, red onion, cucumber, castelvetro olives, pickled chilis, Cotija cheese

House Made Potato Chips // \$2.50 per person

BBQ spices

Fresh Baked Cookies // \$1.50 per person

assorted flavors

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LUNCH - \$30 PER PERSON

24 person minimum

Carnitas // \$7.00 per person

green chile, citrus

Grilled Chicken Breast // \$8.00 per person

bell peppers, onions, herbs

Caesar // \$3.00 per person

roasted poblano Caesar dressing, romaine, baby tomatoes, Parmigiano Reggiano, baguette croutons

Refried Black Beans // \$3.00 per person

smoky bacon

Garlic Brown Rice // \$3.00 per person

Taco Condiments // \$6.00 per person

flour and corn tortillas, lime crema, pico de gallo, salsa verde, shredded cheese, tortilla chips



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SANDWICHES & WRAPS (1/2 per person)

24 person minimum

Cal-Italian // \$7.00 per person

salami, artisan ham, Havarti cheese, avocado, shaved savoy cabbage, treviso, spicy castelvetro olive aioli, local hoagie roll

Turkey Cal-Italian // \$7.00 per person

smoked turkey, Havarti cheese, avocado, shaved savoy cabbage, treviso, spicy castelvetro olive aioli, local hoagie roll

All-Natural Grilled Chicken // \$8.00 per person

Havarti cheese, baby lettuce, red onion, tomato, chimichurri aioli, local seed baguette

Miso Chicken Salad // \$6.00 per person

sliced tomato, romaine, toasted artisan bread

Fresh Tuna Salad // \$6.00 per person

sliced tomato, romaine, toasted artisan bread

Vegetarian // \$6.00 per person

hummus, cucumber, avocado, tomato, sunflower sprouts



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