



● Appetizer Platters ●

(each platter serves 20-24)

Monterey Mezza	100
with hummus, baba ghanoush, cucumber-mint tzatziki served with pita crisps	
Seasonal Crudite Platter	95
with creamy herb dip	
Antipasto Platter	140
italian meats and cheeses, olives, artichokes, mushrooms, peppers, cherry tomatoes	
Assorted Cheese Platter	125
selection of hard and soft artisan cheeses with seasonal fruit, sliced baguettes and crackers	

● Individual Appetizers ●

(priced by the dozen- 3 dozen minimum)

Asian Spiced Beef Skewers	33
with orange-ginger sauce	
Cajun Prawns	40
with spicy remoulade dipping sauce	
Chicken Skewers	30
with chili passion fruit glaze sauce or thai peanut glaze with peanut sauce	
Calypso Chicken Wings	26
with a spicy orange chili dip	
Catalan Meatballs	26
with romesco sauce	
Lamb Pops	48
with mint and mango chutney	
Mini Crab Cakes	40
with lemon aioli	
Vegetarian Spring Rolls	24
with thai chili sauce	
Cucumber Disks	21
with salmon mousse	
Capris Skewers	24
with cherry tomatoes, mozzarella, olive oil & herbs	
Tropical Fruit Skewers	30
ginger honey lime dip	
Fig & Goat Cheese Tartlets	26

● Salads ●

(each bowl serves 15)

Mixed Greens Salad	70
with dried cranberries, candied walnuts, apples, blue cheese, honey balsamic vinaigrette	
Classic Caesar Salad	60
Farmstead Green Salad	70
romaine, baby spinach, sliced radishes and carrots with buttermilk dressing	

(each bowl serves 20-24)

Classic American Style Potato Salad	75
with eggs, green onion, and celery	
Italian Penne Pasta Salad	75
olives, tomatoes, basil, mozzarella, Italian vinaigrette	
Thai Noodle Salad	75
basil, carrots, cilantro, peanuts, thai dressing	
Brown Rice Salad	85
with kale, eggplant and feta	
Israeli Couscous and Arugula Salad	85
marcona almonds, tarragon, mint, raisins and dried cranberries, spanish sherry vinaigrette	
Greek Salad	85
with tomatoes, red and green peppers, cucumbers, red onion, kalamata olives, feta, lemon vinaigrette	

● Sliders ●

(priced by the dozen- 1 dozen minimum)

Pulled Pork or Chicken Sliders	50
with barbeque sauce and coleslaw	
Sliced Beef Sliders	50
with caramelized onions, mustard-herb aioli and arugula	
Curried Chicken Salad	50
apples, almonds, golden raisins and yogurt	
Roasted Portobello Mushroom Sliders	48
with chimichurri, tomato & pickled squash	



● Entrée Selections ●

(each pan serves 20-24)

Lemon- Rosemary Chicken Breast	170
lemon, rosemary, and shallot marinated, grilled and served with savory herb sauce	
Moroccan Chicken	160
slow cooked boneless chicken thigh in a lemon sauce with olives and apricots	
Grilled Marinated Tri-Tip	250
in a burgundy, shallot and garlic marinade; served with aioli	
Braised Short Ribs	250
with red wine reduction	
Mango glazed Pork Tenderloin	210
grilled and served with a cilantro-jalapeno sauce	
Grilled Pork Tenderloin	210
with bacon jam	
Pan Seared Salmon	AQ
cherry tomatoes, corn and basil beurre blanc	
Butternut Squash Lasagne	150
with wilted greens, bechamel sauce and italian cheeses	
Vegetarian Galette	150
polenta cake topped with portobello mushroom, seasonal vegetables and a red pepper tomato coulis	

● Composed Sides ●

(each platter serves 20-24)

Mixed Grilled Vegetable Platter	120
grilled and basted with housemade marinade	
Tomato Caprese Salad	120
cherry tomatoes and fresh mozzarella cheese with fresh basil, olive oil and sea salt	
Grilled Asparagus	100
with roasted red pepper vinaigrette	

● Hot Sides ●

(each pan serves 20-24)

Roasted Rosemary Potatoes	90
with garlic	
Potatoes Dauphinoise	110
thinly sliced and baked with cream, gruyere garlic and thyme	
Truffle Mashed Potatoes	100
Classic Rice Pilaf	75
accented with peas and carrots	
Roasted Root Vegetables	100
Sauteed Seasonal Vegetables	110
with butter and herbs	
Roasted Green Beans	100
with garlic and olive oil	

● Brunch ●

(each pan serves 20-24)

Frittata	110
vegetarian or with italian sausage	
Hobbs Thick Cut Bacon or Artisanal Sausage	125
Seasonal Coffee Cake	80

(3 dozen minimum/ priced by the dozen)

Bagels	36/ dozen
with cream cheese and butter	
Assorted Muffins and Pastries	40/ dozen
Coffee with cream and sugar	30/ 2.5 liter

● Desserts ●

Classic Bar Tray - (3 dozen 2" X 3" bars)	90
lemon, blueberry cheesecake, and double fudge	
Classic Cookie Tray- (4 dozen assorted)	80
Seasonal Fruit Crumble- (pan serves 20)	100