



● Stationary Appetizers ●

ARTISAN CHEESE PLATTER
rustic presentation of artisan cheeses

SLICED BAGUETTES AND CRACKERS

LIGHT CRUDITÉS AND DIP

● Classic BBQ Buffet ●

PERFECT PULLED PORK
slow roasted, seasoned and served to perfection

B.B.Q. CHICKEN
chicken grilled and basted
with our special FFAK BBQ sauce

FFAK FAMOUS COLE SLAW
green and purple cabbage, raisins, apple & carrots
with our creamy vinaigrette

FRUIT SALAD
a colorful combination of the season's freshest fruits and
berries

MAC 'N' CHEESE
baked with 3 types of cheeses & finished with toasted
breadcrumbs

CAESAR SALAD
crisp romaine lettuce, grated parmesan, fresh garlic and
house made croutons tossed in a creamy caesar dressing

SOFT DINNER ROLLS

ADD: **SANTA MARIA STYLE TRI-TIP**
OR BBQ RIBS (\$5.00 per guest)

STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER
each decoratively displayed in a clear glass apothecary jars

● Stationary Appetizers ●

ASSORTED CHEESE DISPLAY
an array of soft and hard cheeses of both domestic and
imported origin; artfully presented to suit your décor
elements

SLICED BAGUETTES AND CRACKERS

MEDITERRANEAN OLIVES

CENTRAL COAST BERRIES

● Central Coast Grill Buffet ●

GRILLED MARINATED TRI-TIP
tender tri-tip of beef seasoned with the chef's signature
blend of spices and dried herbs; served with our
Argentinian chimichurri & horseradish cream

LEMON ROSEMARY CHICKEN
boneless breast of chicken marinated in lemon, shallots and
rosemary; grilled and served with a savory herb sauce

CASTROVILLE VEGETABLE PLATTER
a colorful array of seasonal vegetables, grilled and/or roasted
with our house made marinade;
artfully presented and served at room temperature

ORGANIC MIXED GREENS SALAD
organic field greens tossed with crumbled blue cheese, crisp
granny smith apples or strawberries and candied pecans
in a honey balsamic vinaigrette

ROASTED BABY POTATOES
tossed with garlic, rosemary, sea salt and EVVO

FRESH ARTISAN BAGUETTES
served with whipped butter

STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER
each decoratively displayed in a clear glass apothecary jars

pricing is exclusive of service staff and rentals



● Passed Hors d'Oeuvres ●

SLICED BEEF FILET CROSTINI

Sliced beef on toasted baguette, with a drizzle of Dijon, fresh parmesan and arugula

CLASSIC MEDITERRANEAN BRUSCHETTA

crisp toasted baguette rounds topped with tomato, garlic, basil & olive oil with a hint of olives & capers

MINI CRAB CAKES

served with a jalapeno lime aioli

● Passed Hors d'Oeuvres ●

BEEF EMPANADAS

spiced beef, smoked paprika, cumin, egg, with lemon chimichurri drizzled

CLASSIC MEDITERRANEAN BRUSCHETTA

crisp toasted baguette rounds topped with tomato, garlic, basil & olive oil with a hint of olives & capers

WILD MUSHROOM ARANCINI

served with Romesco Sauce

● Summer Dinner Buffet ●

SPICED APRICOT CHICKEN

marinated chicken in a spicy apricot sauce

PAN SEARED SALMON

pan seared, cheery tomatoes, corn finished with a basil beurre blanc

OLIVE OIL WHIPPED POTATOES

HARVEST GRAIN SALAD

a blend of quinoa and farro, roasted diced vegetables, tossed in a lemon vinaigrette with tomatoes and parsley

ARUGULA & STRAWBERRY SALAD

mixed green & Arugula, strawberries, candied walnuts, blue cheese & honey balsamic vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter

● Plated Salad Course ●

TOMATO CAPRESE SALAD

a colorful composition of the season's best tomatoes and fresh mozzarella cheese artfully presented and finished with fresh basil, olive oil and sea salt

FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

● Family-Style Summer Dinner ●

MARINATED GRILLED FLAT IRON STEAK

grilled, sliced and served with a pinot noir demi glaze

SEARED PRAWNS

pan seared, pacific white prawns finished with a gilroy garlic sauce

OLIVE OIL WHIPPED POTATOES

SUMMER MIXED GREENS & GRILLED PEACH SALAD

organic field greens with candied nuts, gorgonzola, grilled peaches and dried cranberries in a honey balsamic vinaigrette

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● Passed Hors d'Oeuvres ●

ARANCINI DI RISO

crispy risotto balls with Tuscan style tomato sauce

SLICED BEEF CROSTINI

with a drizzle of Dijon fresh Parmesan & arugula

AHI TUNA TARTARE ON A WONTON CHIP

Ahi tuna, sesame seeds, sesame oil & wasabi creme

● Passed Hors d'Oeuvres ●

CATALAN MEATBALLS

romesco Sauce, roasted Peppers, tomatoes, hazelnuts, toasted garlic and smoked paprika

WILD MUSHROOM SMOKED GOUDA EMPANADAS

flaky & savory homemade empanadas with creme fraiche

CAJUN GRILLED PRAWNS

finished with red chile butter, served with a remoulade dip

● Family-Style Salad Course ●

SUNSET SALAD

organic field greens and spinach topped with central coast strawberries, sliced almonds and crumbled feta cheese; finished with a raspberry-balsamic vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

● Plated Salad Course ●

SUMMER MIXED GREENS & GRILLED PEACH SALAD

organic field greens with candied nuts, gorgonzola, grilled peaches and dried cranberries in a honey balsamic vinaigrette

FRESH ARTISAN BAGUETTES

served with whipped butter & pink sea salt at each table

● Family-Style Dinner ●

.... served to each table on large platters and bowls

FLAT IRON STEAK

seasoned shoulder petite tender of beef is grilled, sliced and served with a pinot noir demi glaze

PAN SEARED SALMON

Pan seared pacific salmon filet, summer corn, 100 sweet tomatoes & Basil Beurre Blanc

RAVIOLI con PEPERONATA

cheese ravioli in a roasted red pepper cream sauce; topped with fresh parmesan cheese

GRILLED SEASONAL VEGETABLES

EVOO & Sea Salt

● Elegant Plated Dinner ●

... guest entrée selection is predetermined prior to event ...

FRENCH BISTRO SIRLOIN STEAK

seasoned shoulder petite tender of beef is grilled, sliced and served with a pinot noir demi glaze

or

NAPA VALLEY SALMON

pan seared, fresh pacific salmon filet served with a shiitake Mushrooms and balsamic butter

or

VEGETARIAN GALETTE

roasted portobellos, eggplant, zucchini, spinach, fennel, on a polenta cake with a sweet pepper tomato coulis

WILD MUSHROOM POTATO GRATIN

with fresh thyme, butter & Parmigiano Reggiano

ROASTED SEASONAL VEGETABLES

seasoned and roasted to perfection and artfully presented

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● Passed Hors d'Oeuvres ●

FRESH VEGETABLE SPRING ROLLS

Sweet chili sauce

AHI & AVOCADO WON TON CRISPS

won ton triangles, fresh ahi and avocado; finished with a wasabi crème

SHRIMP SHIITAKE MINI CAKES

Ginger curry orange drizzle

● Tropical/Pan-Asian Buffet ●

ISLAND ROCKCOD

fresh pacific rockcod filet; pan seared, finished with our miso sauce

MANGO-GLAZED PORK TENDERLOIN

grilled and served with a cilantro-jalapeño sauce on the side

THAI NOODLE SALAD

vermicelli pasta, green onion, fresh basil, cilantro, carrots and chopped peanuts in a spicy thai dressing

GINGER-PINEAPPLE FRIED RICE

aromatic jasmine rice pan fried in sesame oil with fresh pineapple and ginger and finished with cilantro and scallions

SESAME GREEN BEANS

green beans tossed in a seasoned sesame oil of toasted spices

HAWAIIAN SWEET BREAD

served with whipped butter

STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER
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● Passed Hors d'Oeuvres ●

SMOKED BEEF BRISKET TAQUITOS

Served with cilantro crema

ROASTED MUSHROOM & GOUDA EMPANADAS

flaky & savory homemade empanadas with creme fraiche

● Starter Table ●

CHIPS & SALSA BAR

a variety of house made salsas such as fresh pico de gallo, tomatillo and spicy chipotle in addition to fresh guacamole

● Baja Buffet ●

ARGENTINEAN GRILLED FLANK STEAK

marinated, grilled on-site, sliced and served with our Argentinian chimichurri sauce

BORRACHO CHICKEN

boneless breast of chicken in a tequila-lime marinade; served with a chipotle aioli

VEGETARIAN ENCHILADA CASSEROLE

vegetables, beans & cheese layered between corn tortillas with a mild verde sauce

SPANISH RICE SALAD

accented with sweet red pepper, black beans, and green onion

FIESTA GREEN SALAD

chopped romaine lettuce with carrots, radishes & jicama tossed in a cumin vinaigrette and topped with crunchy tortilla strips & queso fresca

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● Light Brunch Buffet ●

MEDITERRANEAN FRITTATA / QUICHE

sautéed artichoke hearts, zucchini, onion and red pepper
baked with cheese and eggs

ROASTED ROSEMARY BLISS POTATOES

red bliss & fingerling potatoes roasted in olive oil with
slivered fresh garlic, fresh rosemary and spices;
served with ketchup & hot sauce

BREAKFAST SAUSAGE LINKS & BACON

FRESH FRUIT SALAD

a colorful combination of the season's freshest, ripest fruits
and central coastal berries

SCONES & LEMON CURD

● Royal Brunch Buffet ●

SPECIALTY SAUSAGES & BACON

a variety of specialty sausages, such as chicken-apple, spicy
linguica & polish kielbasa,
along with crisp apple wood smoked bacon

BOURBON BREAD PUDDING

served with our jack daniel's sauce

ROASTED ROSEMARY BLISS POTATOES

red bliss & fingerling potatoes roasted in olive oil with
slivered fresh garlic, fresh rosemary and spices

FRESH FRUIT PLATTER

a colorful combination of the season's freshest, ripest fruits
and central coastal berries

ASSORTED BREADS and PASTRIES, BUTTER & JAM

● Omelet Station ●

MADE TO ORDER SCRAMBLES

with fillings such as a variety of cheeses, red onion, spinach,
avocado, bell pepper, tomato,
green onion, olives, smoked salmon, country ham and bacon
... a great action station ...

● Sunrise Beverage Table ●

FRESH ORANGE JUICE, CRANBERRY JUICE & APPLE JUICE

COFFEE STATION

fresh brewed, french roast regular and decaffeinated coffee;
served with cream and sugar

STRAWBERRY BASIL & CUCUMBER MINT INFUSED WATER

each decoratively displayed in a clear glass apothecary jars

COFFEE & TEA STATION

assorted teas & fresh brewed, french roast regular and
decaffeinated coffee;
served with honey, cream and sugar

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● Mediterranean Grill ●

... Live Station

RISSOTO, BLINI, WILD RICE & POLENTA CAKES

served hot off the griddle with a variety of savory toppings

● The Comfort Zone ●

WARM PULLED PORK or CHICKEN SLIDERS

build your own with coleslaw & fresh dinner rolls

CLASSIC WIMPY BURGER

with our cheddar cheese sauce & crisp dill pickle

MAC 'N' CHEESE

everyone's childhood favorite baked with 3 types of cheeses

● Salad-tini Bar ●

... Served in Individual Martini Glasses....

CAESAR SALAD

crisp romaine lettuce, grated parmesan, fresh garlic and house made croutons tossed in a creamy caesar dressing

SUMMER FRUIT & ARUGULA SALAD

baby arugula tossed in a balsamic vinaigrette and topped with seasonal fruit & feta cheese

SHRIMP COCKTAIL

bay shrimp served on a bed of shredded cabbage and topped with our house cocktail sauce

● Street-Style Taco Bar ●

... Live Station....

CARNE ASADA, POLLO & BLACK BEAN TACOS

fresh corn tortilla tacos prepared to order topped with melted cheese and your protein of choice and served with a variety of hot sauces, guacamole & sour cream

● Refreshing Beverages ●

STRAWBERRY LEMONADE

PARADISE ICED TEA

ROSEMARY-GRAPEFRUIT SPARKLER

GINGER-LIME COOLER

& CITRUS-MANGO SPRITZER

each decoratively displayed in a clear glass apothecary jar

ASSORTED SOFT DRINKS

● Dessert Options ●

CHOCOLATE FONDUE

pools of warm chocolate served with a variety of treats for dipping such as marshmallows, peanut butter & pretzels, rice crispy treats, shortbread cookies and fresh fruit

ICE CREAM SUNDAE BAR

have your guests choose from a choice of 3 boutique made ice cream flavors and assorted toppings - chopped nuts, m&m's, peanut butter cups, toasted coconut, hot fudge and caramel

S'MORES ROASTING BAR

a fun interactive station that will allow your guests to build and roast their own s'mores with graham crackers, marshmallows and a variety of chocolate tiles over an open flame

DONUT BOARD

conclude your event with this sweet feature that will have all you guests talking

COOKIES & MILK

CHOCOLATE COVERED STRAWBERRIES

season permitting

CANOLLI & CREAM PUFFS

CRÈME BRULEE & CHOCOLATE MOUSSE CUPS

SEASONAL BERRY or APPLE CRISPS

CLASSIC BAR TRAY

a tempting selection of house made bite size treats, such as lemon bars, blueberry cheesecake bars, espresso and double fudge brownies

pricing is exclusive of service staff and rentals



● Entrée Options ●

ROAST PRIME RIB

carved to order & served with horseradish sauce & au jus

IRON GRILLED STEAK

grilled iron crusted flank steak with your choice of roasted mushroom madeira sauce, pinot noir demi glaze or chimichurri

TUSCAN BRAISED BEEF

tender angus beef braised in balsamic vinegar, figs, and castelvtrano olives

DIJON-ROSEMARY RUBBED RACK OF LAMB

served with a port wine reduction

GRILLED PORK LOIN WITH BACON JAM

CENTRAL COAST ROCKCOD

pan seared pacific cod, miso glaze, wilted greens

TUSCAN GRILLED MAHI MAHI

in an aromatic marinade of olive oil, rosemary & thyme, grilled and finished with a compound butter of lemon & chives

PAN SEARED SALMON

Pan seared pacific salmon filet, summer corn, 100 sweet tomatoes & Basil Beurre Blanc

GINGERED TOMATO PACIFIC FILET

pan seared, seasonal pacific rockcod topped with a sundried tomato compote accented with fresh ginger and orange zest

GRILLED TURKEY BREAST

boneless breast of turkey seasoned with the chef's signature blend of spices and dried herbs; with a garlic aioli

TUSCAN CHICKEN / TOFU

pan seared chicken breast or tofu finished with a light cream sauce accented with crimini mushrooms and hazelnuts

CASTROVILLE CHICKEN / TOFU

tender chicken breast or baked tofu finished with a sauté of artichoke hearts, onions and white wine

SPICED APRICOT CHICKEN

marinated in a spice brine with spicy apricot sauce

BUTTERNUT SQUASH & WILTED GREENS LASAGNE

in a velvety béchamel sauce with italian cheeses

ITALIAN POLENTA STRATA

polenta layered with of italian vegetables, marinara and cheeses

TORTELLINI, RAVIOLI OR RIGATONI

served with either a meaty bolognese, mushroom marinara, creamy pesto or alfredo with prosciutto & peas

● Side Dish Options ●

AUTUMN MIXED GREENS SALAD

organic field greens with candied nuts, gorgonzola, ripe pears and dried cranberries in a balsamic dressing

FARMSTAND GREENS SALAD

chopped hearts of romaine & baby spinach leaves tossed with sliced radishes & carrots with our creamy buttermilk dressing

KALE & QUINOA SALAD

fresh chopped kale tossed with quinoa, dried cranberries & toasted walnuts and feta in a cider dressing

HEIRLOOM TOMATO SALAD

fresh, local heirloom tomatoes with field greens, red onions, fresh mozzarella aged-balsamic vinaigrette- season permitting

BROWN RICE & KALE SALAD

brown rice tossed with chopped kale, grilled eggplant & onions and feta cheese

MEDITERRANEAN GRAINS SALAD

brown rice & farro tossed in a vinaigrette with tomatoes, olives, capers and italian flat parsley

BEETS & BEANS WITH HAZELNUTS

fresh beets, green beans or sugar snap peas are roasted in a sherried-walnut vinaigrette with chopped hazelnuts

CARNIVAL SALAD

green beans, cherry tomatoes, garbanzo beans, bell peppers and red onion with herbs and italian cheeses

ROASTED SAUTEED GREEN BEANS

lemon zest & almonds, garlic, EVOO and sea salt

ROASTED SEASONAL VEGETABLES

central coast seasonal farmer's market vegetables

CENTRAL COAST VEGETABLE PLATTER

crisp salinas valley seasonal vegetables steamed and/or blanched, marinated & accented with a colorful pepperonata

GRILLED ASPARAGUS

artfully presented with a vibrant roasted red pepper vinaigrette

SCALLOPED POTATOES

warm, thinly sliced potatoes baked in a bath of heavy cream, garlic salt & pepper a classic

HERB ROASTED FINGERLING & BABY POTATOES

RISOTTO TIMBALE

parmesan & mushroom, creamy saffron or asparagus & pea

TRIPLE CREAM MASHED POTATOES

Garnished with chives

Additional menu selections available upon request



● Hors d'Oeuvres ●

ARTISAN CHEESES

rustic bakery flatbreads, grapes, dried fruits nuts, baguettes and artisan crackers

ANTIPASTO

cherry tomatoes & mozzarella, olives, artichokes, mushrooms, peppers

ANTIPASTO OF ITALIAN MEATS

olives, artichokes, mushrooms, peppers, cherry tomatoes with broccolini

VEGETABLE CRUDITE

with creamy herb dip

FARMER'S MARKET SEASONAL VEGETABLE

with balsamic glaze

FRESH FRUIT PLATTER WITH MIXED BERRIES

GRILLED LOCAL ASPARAGUS

lemon zest, EVOO, and shaved parmigiano-reggiano

WARM ARTICHOKE & GREEN CHILI GRATIN

with crackers and baguettes

NAPA STYLE GRILLED SAUSAGES

with dipping mustards

HOUSE-MADE HUMMUS DISPLAY

With marinated olives & pita chips

TRIO OF MEDITERRANEAN DIPS: HUMMUS, BABA GHANOUSH, CUCUMBER MINT TZATZIKI,

served with pita bread

PLATTER OF GRILLED PRAWNS

with rosemary, lemon and garlic

SMOKED SALMON PLATTER WITH TOASTS

with dill crème fraiche, red onion and capers

SUSHI SELECTION, NIGIRI, ASSORTED ROLLS price to be determined upon selection

PETITE POTATO CAKES, LEMON CREME FRAICHE & SMOKED SALMON

chive garnish

MARINATED BROCCOLINI MOZZARELLA

sweet 100 tomatoes and basil skewers

SICILIAN EGGPLANT CAPONATA

garlic crostini

RACK OF LAMB LOLLIPOPS

fresh mint and mango chutney

● Hors d'Oeuvres ●

TUSCAN TOMATO SOUP SIP

grown up grilled cheese (1 per person)

GRILLED MISO-MARINATED BEEF SATAY

ginger mustard vinaigrette

GREEK SALAD MINI SKEWERS

marinated, feta, cucumber, kalamata olive and cherry tomato

SEARED AHI TUNA MINI TACO

wasabi crème

CABO SHRIMP COCKTAIL

cucumber, tomato and red onion, avocado and cilantro

HONEY ROASTED CHERRY TOMATOES & RICOTTA BRUSCHETTA WITH BASIL

SWEET POTATO GAUFRETTE SEARED DUCK

with plum sauce

MINI CAPRESE SKEWERS

cherry tomato, basil, and aged balsamic

TUNA TARTARE SPOONS

cilantro avocado creme and tortilla crisp

SLICED BEEF FILET CROSTINI

fresh parmesan and arugula dijon drizzle

HEIRLOOM TOMATO, MOZZARELLA & FRESH BASIL BRUSCHETTA

arbequina olive oil

PROSCIUTTO AND PEAR ROLLS

arugula and parmesan

SOFT SHELL STEAK TACOS

smoky tomatillo sauce

GRILLED SALMON CHOPSTICKS

Moroccan bbq sauce

BEEF AND SWEET POTATO SKEWERS

chimichurri sauce

VEGETARIAN SPRING ROLLS

thai chili sauce

WILD MUSHROOM AND GOAT CHEESE BRUSCHETTA

lemon zest and chives

SALMON SPRING ROLLS

avocado and wasabi vinaigrette

Additional menu selections available upon request



● Hors d'Oeuvres ●

TROPICAL FRUIT SKEWERS

ginger honey lime dip

PEAR, FIG, AND GOAT CHEESE BRUSCHETTA blush wine
reduction

PETITE DUNGENESS CRAB CAKES

spicy remoulade

ITSY BITSY CHEESEBURGERS

ketchup, pickles, and mustard

TEQUILA GLAZED SHRIMP TOSTADITOS

ARTICHOKE SPRING ROLLS

FRENCH LAUNDRY FRIED CHICKEN

on a stick apricot chipotle bbq sauce

YUCATAN MINI PULLED PORK SANDWICHES mexican
chipotle crème

SMOKED BRISKET TAQUITO

ancho and chipotle chiles, pickled onions

COCONUT CRUSTED PRAWNS

thai chili sauce

WILD MUSHROOM AND SMOKED GOUDA EMPANADAS

BEEF EMPANADAS

WITH SAFFRON AIOLI

TOMATO BASIL SOUP SIPPERS

fiscallini cheddar grilled cheese sandwiches

GREEK STYLE LAMB MEATBALLS

lemon-curry yogurt

CRISPY SMOKED PORK BELLY

cream corn in asian spoon

● Hors d'Oeuvres ●

GRILLED BEEF SKEWERS

marinated in tequila, chiles and lime

ASSORTED SAUSAGE SKEWERS

honey mustard and balsamic bbq sauce

TANDOORI CHICKEN SKEWERS

cucumber-mint raita

THAI SHRIMP SKEWERS

chili basil lime dipping sauce

MOROCCAN EGGPLANT FRITTERS

with harissa

ROASTED GARLIC, FRESH TOMATOES & BASIL PIZZETTAS

(1 per person)

TWICE BAKED POTATOES

blue cheese, caramelized onions and bacon

ROSEMARY GRILLED PORK TENDERLOIN

walnut cranberry toast with apple and fig jam

CHIPOTLE CHICKEN WONTON TACOS

avocado crème

SHRIMP AND PEA SAMOSAS

mango chutney

PETITE POTATOES

filled with cheddar, chives, and bacon

PETITE POTATOES WITH MUSHROOMS, GOAT CHEESE & FRESH HERBS

POLENTA CUPS

filled with sweet italian sausage or olive tapenade

THAI PEANUT GLAZED CHICKEN SATAY

peanut sauce

ROASTED POBLANO PEPPERS, GRILLED CORN & PEPPER JACK QUESADILLAS

Additional menu selections available upon request