

Cocktail Party Menu

ALL CUISINE IS ORGANIC, LOCAL, WILD-CAUGHT, GRASSFED, AND NON-GMO WHEREVER POSSIBLE.
ALL ITEMS MUST BE ORDERED BY THE DOZEN.
GF=GLUTEN FREE • DF=DAIRY FREE • V=VEGETARIAN • VG=VEGAN

Fresh From the Farm Vegetarian

- Watermelon Boats with Feta Whip and Mint Puree (GF, V)
- Crostini with Ricotta & Caramelized Mushrooms (V)
- Crostini with Grilled Peach, Burrata & Basil (V)
- Crostini with Goat Cheese, Rosemary Poached Pear & Riesling Caramel (V)
- Caprese Skewers with Basil Pesto (GF, V)
- Cucumber Boats with Hummus, Za'atar, Roasted Chickpea (GF, DF, VG)
- Truffled Mushroom Risotto Arancini (V)
- Polenta Bites with Taleggio (GF, V)
- Polenta Bites with Red Pepper Jam (GF, DF, VG)
- Truffled Mac & Cheese in a Bamboo Bowl (V)
- Tempura Asparagus with Smoked Bourbon Tomato Aioli (GF, VG)
- Mediterranean Tart with Artichoke, Olives, & Parmesan (V)
- Mini Grilled Cheese with Tomato Confit (V)
- Sweet Potato Bites with Blackberry Relish (DF, VG)
- Truffled Cheese Puff (V)

From the Sea Seafood/Fish

- Crostini with Lemon Ricotta, Smoked Salmon, & Dill
- Individual Shrimp Cocktail with Cocktail Sauce & Meyer Lemon Aioli (GF, DF)
- Citrus Coconut Shrimp with Papaya Glaze (GF, DF)
- Thai Shrimp Cakes with Lemongrass Dressing (GF)
- Tuna Tartare in Crispy Pastry Shell with Sweet Soy & Chili Dressing⁺⁺
- Smoked Salmon Rose on Potato Pancake (GF)⁺⁺
- Mini Lobster Rolls on Toasted Brioche Roll with Mayo & Chive
- Lobster Tempura with Cilantro Lime Aioli & Cilantro Salt Garnish
- Mini Crab Cakes with Lime Dill Aioli (DF)

⁺⁺Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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From the Pasture *Poultry, Pork, Beef, Lamb*

- Crostini with Smoked Duck Pastrami & Date Puree (DF)
- Moroccan Chicken Skewers with Honey Glaze (GF, DF)
- Chicken Satay Skewers with Thai Peanut Sauce (GF, DF)
- Asian Turkey Meatball Glazed in Soy (DF)
- Mini Turkey Sliders with Tomato Jam & Arugula
- Peking Duck Wrap with Fresh Vegetables & Hoisin Sauce (DF)**
- Crostini with Rosemary Ham, Brie, & Fig Jam
- Gorgonzola Stuffed Fig Wrapped in Prosciutto (GF)
- Berkshire Pork Tenderloin with Pear Black Walnut Purée (GF, DF)
- Crisp Pork Belly with Sour Peach Relish (GF, DF)
- Dates or Apricots Wrapped in Bacon (GF, DF)
- Everything Bagel Pigs in a Blanket with Grain Mustard
- Pigs in a Pretzel with Grain Mustard
- Chorizo Croquette with Roasted Garlic Aioli and Red Pepper Confit
- Thai Pork Skewers with Asian Sauce, Coconut Milk, Pickled Cucumber (DF, GF)
- Mediterranean Meatballs with Sun-Dried Tomato Dressing
- Hanger Steak Skewers with Wasabi Cream Sauce (GF)**
- Beef Medallion on Smoked Beet with Goat Cheese (GF)**
- Mini Beef Tenderloin Sliders with Boursin Cheese & Mushroom Duxelles**
- Sliced Roast Beef on Red Onion Ragout in a Pastry Shell**
- Lamb Lollipop with Orange Rosemary Crust (DF)**
- Lamb Kofta Skewer with Zhoug Sauce (DF)

Luxury Hors D'oeuvres

- Herbed Waffle with Osetra Caviar, Crème Fraîche & Chive
- Caviar Chip - House-Made Chip, Osetra Caviar, Crème Fraîche, Chive (GF)
- Sea Scallops Wrapped in Serrano Ham (GF)
- Lobster Profiterole with Tomato Aioli
- Mousse de Foie Gras on Toasted Brioche with Truffled Prune
- Gold Dusted Wagyu Skewer (GF, DF)

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Signature Dishes

The Shrimp Tower (GF, DF)

SMALL or LARGE
Large Wild-Caught Shrimp
Cocktail Sauce, Meyer Lemon Aioli
Served in a Tower of Pineapple

The Bacon Tree (GF)

(Minimum Order - 2 Dozen Per Flavor)
Skewered Strips of Bacon Display
Pepper Ranch, Porcini,
Sweet Sriracha, Maple, Coffee

Grazing Boards & Platters

SMALL (8-12 GUESTS) • LARGE (18-24 GUESTS)

Dips with Chips OR Crudité Platter OR Crudité Cups

(Choose 2 Dips)

Guacamole (GF, DF, VG), Salsa (GF, DF, VG) with Tortilla Chips OR Crudité
Hummus (GF, DF, VG), Roasted Red Pepper (GF, DF, VG), Sun-Dried Tomato (GF, V),
Herbed Cheese (GF, V), Smoked Fish (GF, DF) with Pita Chips OR Crudité

Specialty Dips with Chips OR Crudité Platter OR Crudité Cups

French Onion Dip with House-Made Chips OR Crudité (GF, V)

Cheese Board or Cheese Cones (V)

Assorted International Cheeses
Dried Fruit, Jam, Mixed Nuts, Crackers

Cheese & Charcuterie Board or Cheese & Charcuterie Cones

Assorted International Cheeses & Cured Meats
Grapes, Jam, Mustard, Crackers

Mediterranean Board (V)

Hummus, Dolmades, Falafel, Roasted Red Peppers,
Olives, Dates, Feta Cheese, Pita Bread

Grilled Veggie Platter (GF, V)

A Vibrant Display of Grilled Seasonal Vegetables,
Bell Peppers, Zucchini, Eggplant, Asparagus, Portobello Mushrooms
Served with Garlic Aioli OR Pesto

Smoked Salmon Platter⁺⁺

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Cream Cheese,
Fresh Dill, Sliced Lemons, Cucumbers, Crostini or Mini Bagels

Sushi Display (GF)⁺⁺

(Requires 72 Hours' Notice)

Assorted Sushi, Soy Sauce, Pickled Ginger, Wasabi, Chopsticks

Beef Tenderloin Platter⁺⁺

Sliced Beef, Horseradish Sauce, Fresh Bread Rolls

Fruit Platter (GF, DF, VG)

Farm-Fresh Seasonal Fruits

**LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!**

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