



Stationary Appetizer "Some Hot and Some on Ice"

Smooth Chipotle Pepper & Black Bean Dip

Homemade Salsas and Guacamole Bar

Bacon, Cheddar, Swiss Chard Dip, w/ Rustic Toasted Croutons

White Bean & Sausage w/ Toasted Sourdough Bread

Chorizo & Queso Oaxaca, Roasted Pasilla Peppers

Artichoke, Parmesan, Fennel, & Olive Oil Dip w/ Crostini

Baba Ghanoush, Roasted Eggplant w/ Toasted pita

Crudités w/ Point Reyes Blue Cheese

Halibut, Bay Shrimp, and Avocado Ceviche w/ Mini Tostado Chips



Food on Sticks (Passed or Stationary)

Squash Shitake w/Chimichurri Sauce

Flatiron Steak w/Béarnaise

Curried Kubota Squash

Rock Shrimp & Cherry Tomato

Lamb w/Moroccan Spices

Chicken & Bread w/Lemon & Marjoram

Salmon w /Pomegranate Molasses Glaze

Sicilian Prawns, Chili, Lemon, Garlic

Pork & Red Flame Grapes w/Smoked Paprika

Tuna w/ Scallion Ginger Garlic

Dive Scallops & Pepper Bacon



Salads (Plated or Buffet - optional)

Shaved Summer Squashes - Frisée, Mint, Pine Nuts, Lemon, Pecorino Romano

Little Gem Lettuces - Preserved Lemon, Parmesan, Fried Capers, Olive Oil

Lobster Scallop & Shrimp - Apple, Endive, Watercress, Celery Root

Hot Smoked Salmon - Watercress, Frisee, Lemon, Olive Oil and Almonds

Grilled Soft Shell Crab - Creamy Slaw, Mint, Cilantro, Chipotle

Caramelized Beet Salad -Citrus, Young Greens, Olive Oil, Farm Cheese

Grilled Sweetbreads - Arugula, Red Onions, Black Olives, Tomatoes

Smoked Trout Salad - Crispy Potatoes, Chili Flake, Pepper Cress, Olive Oil

Grilled Caesar Salad - Croutons, Caesar Dressing

Roasted Asparagus - Frisée, Lemon, Pecorino, Farm Egg



Sliders on ABC Potato Rolls

Smoked Pork Belly - Frisée, Mint, Cayenne Pepper Aioli

Suckling Pig - Salsa Verde, Crunchy Slaw

Pulled Pork - Creamy Herb Slaw, Barbeque Sauce

Buffalo Burger - Blue Cheese, Caramelized Onions

Tempura Portabella - Truffle Aioli, Greens

"BLT" - Porchetta, Arugula, Heirloom Tomatoes

"Miso Tuna" - Cucumber, Wasabi Aioli

Crab, Scallop, & Shrimp - Green Apple Slaw

Lamb Burger - Tapenade, Roasted Pepper Aioli

Barbeque Salmon - Lemon Pepper Mayo, Shaved Fennel

Oyster Po' Boy - Greens, Spicy Remoulade

Crispy Northern Halibut - Lettuce, Tomato, Aioli

Napa "Oreo" Beef Burger - Cheddar, Grilled Red Onions



Mains

New York Steak - Porcini Rubbed, Whole Roasted
Porterhouse Steaks - for two
Dixon Rack of Lamb - Rosemary, Garlic
Leg of Lamb - Tapenade, Garlic Studded
Organic Chicken - Pulverized Lemon, Black Pepper
Braised Duck Legs - Grilled Crispy
Bacon Chop - Cold Smoked Double Cut Pork Chop
Pork Loin - Fennel Crusted
Pork Belly - Rubbed & Cured
Smoked Pork Ribs - Dry Rub, Napa Honey
Tara's Sausages - House Made, Authentic
Wild Pacific Salmon - Pink Peppercorn Rub, Hot Smoked
Whole Fish - Citrus and Fennel, seasonal
Sustainable Prawns - Chili Flake, Garlic
Mont La Salle Whole Animals - Suckling Pig, Goat, Lamb

Sauces:

Caramelized Shallot
Salsa Verde
Smoked Tomato Wash
Chimichurri
Béarnaise
Herb & Black Olives
Black Truffle "Jus"



Sides

Potato Cracklings - Garlic, Rosemary, Sea Salt

Pristine Greens - Preserved Lemon Dressing

Roasted Root Vegetables - Sweet Potatoes, Beets, Carrots, Yams

Sliced Heirloom Tomatoes - Mint, Red Onion, Olive Oil

Summer Succotash - Onions, Summer Squash, Soy Beans

Green Beans - Beans, Cherry Tomatoes, Truffle Essence

Teenage Lettuces - Sherry Vinaigrette

Summer Vegetable Salad - Squashes, Beans, Cherry Tomatoes

Grilled Corn - Chipotle Lime Butter

Caramelized Vegetables - Artichokes, Potatoes, Mushrooms

Truffle Potato Salad - Crème Fraiche, Spring Vegetables

German Potatoes - Mustard, Herbs, Olive Oil

Smashed Yukon Potatoes - Extra Virgin Olive Oil, Sea Salt

Beluga Lentils - Shallots, Balsamic Vinegar

Toasted Farrow - Pine Nuts, Golden Raisins, Herbs

Wilted Chicories - Toasted Garlic, Chili Flake

Ranch Beans - Pintos, Tomato, Spices

Cannellini Beans - Rosemary, Sea Salt, Olive Oil

Breads:

Herb and Black Olive Rolls

Homemade Focaccia

Garlic Bread

Corn Bread

Pull Apart Loaves



Desserts

Seasonal Stone Fruit Cast Iron Upside Down Cake

Cowboy Apple Pie Tarte Tatin with Caramel Sauce

Spiced Mexican Chocolate "Pot de Crème"

Trifle w/Seasonal Fruit Soft Cream and Candied Nuts

Chocolate Brownie "Trifle" Caramel and Chocolate Sauce

Individual Upside Down Cheese Cake

Dulce de Leche Orange Blossom Flan

Griddle Cakes w/Summer Preserves & Chantilly Cream

"American Cheeses" w/Napa Valley Wild Flower Honey

Churros with Dark Chocolate Dipping Sauce

Profiteroles with Lemon Curd and Fresh Strawberries