



Appetizers

Grazing Boards

The Americana (V) \$8.50 per person

Cheddar, Swiss, and pepper jack cheeses. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

Artisanal Cheese (V) \$9.50 per person

Smoked gouda, brie, boursin, goat cheese, havarti dill. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

Charcuterie \$8.50 per person

Soppressata, capicola, chorizo, and prosciutto. Served with cornichons, cured olives, whole grain mustard, dried apricots, parmesan crisps, artisan breads, and crackers

The Mix \$9.50 per person

Brie, boursin, capicola, prosciutto, melon, strawberries, mixed nuts, artisan breads, and crackers

Mezze (V) \$6.00 per person

Hummus, and baba ghanoush. Served with grilled eggplant and roasted red pepper, marinated artichokes, feta cheese, olives, and fresh grilled pita

The Garden (V) \$5.00 per person

Fresh cut seasonal vegetables with caramelized onion dip, dill crème dip, and chimichurri

San Diego (V) \$6.00 per person

Guacamole, black bean dip, and pico de gallo with crispy tortilla chips

Keep It Fruity (V) \$5.00 per person

Assortment of dried and fresh cut fruit, and assorted nuts with honey mint dressing



Appetizers

Passed Appetizers & Small Bites

Gazpacho \$3.50 each

with parmesan cheese toast (V)

Falafel Fritters \$2.50 each

with red pepper sauce (VG)

Smoked Salmon Tart \$4.00 each

with heirloom tomato and pickled onion

Yellowfin Tuna Poke Wontons \$4.50 each

Brie and Onion Marmalade Tart (V) \$3.50 each

Watermelon, Feta, Cucumber \$3.00 each with honey lime dressing (V). Served on a tasting spoon.

Hummus & Vegetable Nibbles (VG) \$4.00 ea.

Served in a mini acrylic cup

Endive \$3.00 each

with blue cheese, dried cranberries, green
apples, and almonds (V)

Crostini

Prosciutto, goat cheese, fig jam, and arugula
\$3.00 each

Pecan, honey, blue cheese (V) \$3.00 each

Smoked salmon and lemon caper spread \$4.00 each

Carved tri-tip with gremolata \$4.50 each

Eggplant caponata with capers and ricotta (V)
\$2.00 each

Bites

Cucumber with shrimp and avocado \$4.00 each

Brie, cranberry, walnut stuffed mushroom \$3.50 each

Artichoke and gouda stuffed mushroom \$3.50 each



Action Stations

Gourmet Pasta Station \$18.50 per person

Select two Gourmet Pastas. Served with focaccia bread.
Prepared by our Chef in front of your guests.

Gnocchi with Pesto Cream

Arugula, parmesan, toasted pine nuts, touch of pesto cream

Italian Sausage Penne

Marinara, broccoli rabe, tomatoes, fresh basil, chili flake

Mushroom Ravioli

Asparagus, peas, wilted spinach, parmesan alfredo sauce

Toppings: parmesan cheese, herbs, crispy pancetta

*Gluten free pasta available upon request

Risotto Station \$18.50 per person

Select two items. Prepared by our Chef with guest interaction.

Forest Mushroom Risotto

sautéed garlic, spinach, pecorino-romano

Seafood Risotto

Bay scallops, white shrimp, saffron, herbs, and pecorino-romano

Ancient Grain Farroto

Farro, sun-dried tomatoes, fresh basil, and parmesan

Minimum Order of 25



Action Stations

Build Your Own Poke Bowl \$21.00 per person

Sushi grade mix of ahi tuna and chilled shrimp
Served with white rice

Toppings: Avocado, cucumbers, jicama, red onion, mixed bell peppers, tomatoes, green onions, mango, lime, jalapeño, cilantro, nori, black sesame seeds, wonton chips, red pepper flakes

Pizza Station \$15.00 per person

Served with classic Caesar Salad
Select three pizzas of your choice
Add cauliflower dough crust (GF) for \$1.50 per person
Vegan mozzarella cheese is available upon request

Margherita

Pepperoni

Extravaganza Meat Lover

Quattro Formaggio

BBQ Chicken

Garden

Shrimp Pesto

Minimum Order of 25