Descanso Gardens provides a memorable setting for business meetings and retreats, corporate cocktail parties and charity galas. Whether you’re hosting a group of 20 or 200, The Kitchen For Exploring Foods’ exceptional cuisine and personal service and curated event design will provide the perfect accent to your Garden event.

Menus Created by The Kitchen For Exploring Foods

DAYTIME AND INTERNAL CATERING MENU

Catering and Special Event Sales | 213 864 2241 | eugenie@thekitchen.net
BREAKFAST

CONTINENTAL BREAKFAST $21.
90 minutes service and minimum 10 guests
Seasonal Fruit Salad with yogurt dipping sauce
A Variety of Freshly Baked Pastries including almond croissants, apple turnover, cheese danish and blueberry ricotta cake
Fruit Preserves and Butter
Coffee and Tea

BREAKFAST BUFFET $28.
90 minute service and minimum 10 guests

STARTERS
A Variety of Freshly Baked Pastries including almond croissants, apple turnover, cheese danish and blueberry ricotta cake, fruit preserves and butter

BAKED EGGS AND FRITTATAS choice of one
Stratta asparagus, goat cheese and sourdough bread
Tahoe Brunch mushroom, sausage, baby kale and marble rye
Shakshuka harissa, tomato, feta and pita chips
California fresh smoked salmon, green onions, asparagus tips and goat cheese
Little Italy sautéed peppers and onions, Italian sausage, parmesan and mozzarella
Summer Veggie roasted zucchini, eggplant, cherry tomato, red pepper, red onion
Scrambled Eggs cage-free eggs and egg whites

QUICHES AND SWEETS choice of one
Quiche Lorraine applewood-smoked bacon, gruyère cheese, caramelized onions
French Toast Casserole maple-glazed brioche, raspberry preserves and cinnamon and sugar

BREAKFAST SIDES choice of one meat, one potato
Breakfast Sausage
Candied Bacon
Applewood-Smoked Bacon
Turkey Bacon
Chicken Apple Sausage
Home Fries
Sweet Potato Hash
Potato Pancakes
Coffee and Tea

BREAKS
Assorted Cookies $5. per person
Seasonal Fruit Platter $7. per person
Assorted Muffins (per dozen) $40.
(vegan muffins available upon request)

COFFEE SERVICE
Three hours of service
Regular & Decaf Coffee $4. ($2.50 refresh)
with assortment of hot tea $5. ($2.50 refresh)
with hot tea and orange juice $7. ($2.50 refresh)
with hot tea and iced tea $8. ($2.50 refresh)
with hot tea, iced tea and lemonade $9. ($3. refresh)

CLASSIC BEVERAGE SERVICE
Orange Juice $3.
Assortment of Soft Drinks $3. ($1. refresh)
Fresh Lemonade $3.50 ($1.50 refresh)
Berry | Pomegranate | Mango | Prickly Pear
French Orange | Lavender-Hibiscus
Fresh Brewed Unsweetened Iced Tea $4. ($2. refresh)
Fresh Lemonade & Fresh
Brewed Unsweetened Tea $6. ($2. refresh)
Fresh Lemonade, Fresh Brewed Unsweetened
Tea & Soft Drinks $8. ($3. refresh)

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Price per person unless otherwise noted.
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SANDWICH & SALAD BUFFETS

SANDWICH BUFFET $25.
Choice of one side salad, three sandwiches, kettle chips, pickles and the Kitchen’s cookies and brownies

SANDWICH & SALAD BUFFET $30.
Choice of one side salad, three sandwiches, one entrée salad, kettle chips, pickles and the Kitchen’s cookies and brownies

SIDE SALADS
Citrus Almond mixed greens, basil, grapefruit and cara-cara oranges, toasted almonds, queso fresco, citrus vinaigrette
Wild Flower cherry tomato, green beans, radish, pomegranate, sunflower seeds, edible blossoms, pomegranate molasses
Tomato Cucumber cherry tomato, persian cucumber, dill, red onion, red wine vinaigrette
Bourbon-Roasted Pear arugula, gorgonzola, candied walnuts, balsamic vinaigrette
Panzanella little gem, basil, cherry tomatoes, parmesan croutons, mozzarella, smoked tomato vinaigrette
Thai Cucumber mint, cilantro, carrots, green onion, crushed peanuts, spicy thai vinaigrette
Brussels Sprout Slaw shaved carrots, dried cranberries, candied pecans, white balsamic vinaigrette
Charred & Raw Corn heirloom cherry tomato, cilantro, cumin, queso fresco, chili-lime vinaigrette
Citrus Asparagus grilled asparagus, citrus segments, pine nuts, grapefruit vinaigrette
Haricots Verts & Mushroom slivered almonds, thyme, parsley, sherry vinaigrette
Beet & Heirloom Tomato green apple, candied walnuts and goat cheese

SANDWICHES
Cashew Chicken curried chicken salad with green apples, golden raisins, celery and spring greens on honey whole wheat
Tuscan Chicken herb-marinated chicken breast, sun-dried tomato, arugula lemon aioli on multi-grain bread
Grilled Hanger Steak walnut romesco, horseradish cream and swiss cheese on sourdough
The Kitchen’s Meatloaf bbq bacon-wrapped meatloaf, caramelized onion, provolone cheese on ciabatta
Italian salami, ham, mortadella with fresh mozzarella, sun-dried tomato, olive giardiniera and pesto aioli on a baguette
The Jurgensen’s turkey, sweet pickles, romaine lettuce, provolone and mayo on caraway rye
Green Goddess Turkey havarti cheese, avocado, radish sprouts and green goddess dressing on rosemary bread
Williamsburg smoked salmon, chive cream cheese, cucumber, tomato and caper relish on marble rye
Calabrian fresh mozzarella, heirloom tomatoes, pickled onion, arugula and calabrian chili aioli and basil on ciabatta
Brie & Fig triple cream brie, fresh figs, green apple, dijon and fig preserves on whole wheat
Roast Beef monterey jack, romaine and horseradish cream on parmesan focaccia
Roast Turkey provolone, baby greens and chipotle aioli on parmesan focaccia
Vegetarian mixed shaved vegetables, avocado, baby spinach and pesto on parmesan focaccia
Smoked Ham swiss cheese and spicy brown mustard on caraway rye
Tarragon Chicken chicken salad, grapes, walnuts, tarragon aioli, fruit mostarda on multi grain baguette
Tuna Bánh Mi sesame oil tuna salad, vietnamese vegetables, jalapeño, sriracha aioli on baguette

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ENTRÉE SALADS

Grilled Shrimp & Mango fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey lime vinaigrette

Hemp-Crusted Tofu toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette

California Cobb grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette

Sesame Beef grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette

Sesame Tuna Niçoise baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette

Caesar romaine lettuce, herbed croutons with house caesar
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Chopped seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Mixed Greens candied pecans, dried cranberries, blue cheese and balsamic vinaigrette
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Baby Kale candied walnuts, cherry tomato, red onion, white balsamic vinaigrette
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

DESSERTS

COOKIES
Chocolate Chip
Brown Butter Sea Salt
Snickerdoodle
P’Nutty Sandwich
Ginger Cream Cookies
Brownie Sandwich Cookie with peanut butter filling

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LUNCH BUFFET $38.
Includes choice of two entrée salads, one pasta, grain or potato side dish, one vegetable side dish, two pick-up desserts, fruit display

ENTRÉE SALADS

Grilled Shrimp & Mango fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey lime vinaigrette
Hemp-Crusted Tofu toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette
California Cobb grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette
Sesame Beef grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette
Sesame Tuna Niçoise baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette
Caesar romaine lettuce, herbed croutons with house caesar
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.
Chopped seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.
Mixed Greens candied pecans, dried cranberries, blue cheese and balsamic vinaigrette
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.
Baby Kale candied walnuts, cherry tomato, red onion, white balsamic vinaigrette
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

PASTA, GRAINS, AND POTATO SIDE DISHES

Mexican Street Corn grilled corn, farfalle pasta, black beans, bacon, cilantro, cotija cheese, tapatio lime dressing
Mediterranean Orzo Salad artichoke hearts, pine nuts, kalamata olives, sun-dried tomato, feta cheese, lemon vinaigrette
Strawberry Caprese fresh mozzarella, strawberries, heirloom cherry tomatoes, cavatelli pasta, fresh basil, herb balsamic vinaigrette
Soba Noodle Salad red peppers, shredded carrots, green onion, peanuts, sesame vinaigrette
Moroccan Couscous dried fruit, almonds, carrots, fennel, mixed baby green, saffron vinaigrette
Jeweled Basmati Rice carrots, onions, orange, golden raisins, cranberry, almonds, saffron, cumin vinaigrette
Classic Tabbouleh bulgur wheat, cherry tomato, mint, chives, lemon zest and olive oil
Organic Quinoa chickpeas, shredded carrots, hot peppers, wild arugula, white wine vinaigrette
Wheat Berry & Summer Fruit almonds, cashews, strawberries, blueberries and blackberries in a mango vinaigrette
Mary’s Potato Salad red bliss potato, crispy bacon, fresh peas, dill, house dressing
Herbed New Potatoes roasted fingerling potatoes, whole grain mustard, chive vinaigrette
Bowtie Pasta Salad red and yellow peppers, peas, asparagus, asiago cheese, house dressing

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VEGETABLE SIDE DISHES

Parmesan Zucchini grilled zucchini, garlic and herbs de provence
Balsamic Mix roasted baby broccoli, cauliflower, summer squash, carrots, radish and asparagus, balsamic glaze
Orange Glazed Carrots roasted rainbow carrots, fresh ginger, chives, orange glaze
Roasted Brussels Sprouts with toasted almonds, dried cherries
Roasted Romanesco bagna cauda sauce, pine nuts
Black Bean & Corn Salad red and yellow peppers, red onion, cilantro, cumin-lime vinaigrette
English Peas & Fava Beans mint and black pepper
Green & Yellow Wax Beans with shallots and cherry tomatoes
Steamed Asparagus Spears with lemon zest

DESSERTS

COOKIES
Chocolate Chip
Brown Butter Sea Salt
Snickerdoodle
P’Nutty Sandwich
Ginger Cream Cookies
Brownie Sandwich Cookie with peanut butter filling

DESSERT BARS
Pecan Bar
Blondie Bar

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Prices subject to change without prior notice.
PREMIUM LUNCH BUFFET $45.
Includes choice of one side salad, two entrées, one vegetable side dish, and dessert
* two hour service, 20 guests minimum

SIDE SALADS
Citrus Almond mixed greens, basil, grapefruit and cara-cara oranges, toasted almonds, queso fresco, citrus vinaigrette
Wild Flower cherry tomato, green beans, radish, pomegranate, sunflower seeds, edible blossoms, pomegranate molasses
Tomato Cucumber cherry tomato, persian cucumber, dill, red onion, red wine vinaigrette
Bourbon-Roasted Pear arugula, gorgonzola, candied walnuts, balsamic vinaigrette
Panzanella little gem, basil, cherry tomatoes, parmesan croutons, mozzarella, smoked tomato vinaigrette
Thai Cucumber mint, cilantro, carrots, green onion, crushed peanuts, spicy thai vinaigrette
Brussels Sprout Slaw shaved carrots, dried cranberries, candied pecans, white balsamic vinaigrette
Charred & Raw Corn heirloom cherry tomato, cilantro, cumin, queso fresco, chili-lime vinaigrette
Citrus Asparagus grilled asparagus, citrus segments, pine nuts, grapefruit vinaigrette
Haricots Verts & Mushroom slivered almonds, thyme, parsley, sherry vinaigrette
Beet & Heirloom Tomato green apple, candied walnuts and goat cheese

ENTRÉES
BEEF
Roasted Tri-Tip with green garlic salsa
Beef Tenderloin with horseradish cream
Slow-Cooked Brisket carrots and caramelized onion
Beef Bourguignon french stew with carrots, onion and mushrooms
Seco de Costilla braised short ribs, aji amarillo
Albóndigas Español spanish-style meatballs in a smoked tomato sauce with wild rice
The Kitchen’s Meatloaf with smoked tomato sauce

CHICKEN
Whole Roasted Chicken Provençal herb and lemon butter
Crispy Chicken Cutlets with seasonal chutney
Grilled Chicken Breast with marinated artichokes, lemon and caper beurre blanc, crispy capers

PORK
Dry Rub Pork Tenderloin fire-roasted cherry tomatoes, walnut romesco
Herb-Crusted Pork Tenderloin sweet herb crust, green garlic salsa
8-Hour Pulled Pork bbq or tequila lime marinade

FISH
Roasted Salmon with tomato and cipollini compote
Charmoula Pacific Cod with mediterranean herb sauce
Pan-Seared Artic Char walnut charmoula, preserved lemon beurre blanc
Halibut Filet with a fennel, breadcrumb and parmesan crust, lemon balsamic sauce
Chicken Korma classic indian curry, saffron rice

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VEGETARIAN
Braised Vegetables & Fruit Ragout root vegetables, cabbage, apples and pears
Eggplant Parmesan housemade marinara, mozzarella, parmesan-herbed breadcrumbs
Zucchini & Summer Squash Lasagna layered with Italian cheeses and parmesan crisps
Stuffed Eggplant Imam Bayaldi turkish spiced tomatoes, garlic, feta, balsamic reduction

KITCHEN CLASSICS
The Kitchen’s Famous Chicken Enchiladas monterey jack cheese, tomatillo salsa
The Kitchen’s White Chicken Chili red pepper salsa, cheddar cheese
Roasted Vegetable Chili tomatillo salsa and cheddar cheese

PASTA
Lasagna Bolognese classic beef bolognese, béchamel, house marinara, parmesan and scarmoza cheese
Al Forno penne pasta in a fire-roasted tomato sauce, spicy Italian sausage, smoked mozzarella and basil
Baked Ziti spinach, tallegio, parmesan and pecorino cheese
Classic Mac & Cheese three cheese, buttered breadcrumbs
White Truffle Mac & Cheese truffled béchamel, herbed bread crumbs
Cauliflower Gratin gluten-free gruyère cheese, béchamel

VEGETABLE SIDE DISHES
Parmesan Zucchini grilled zucchini, garlic and herbs de provence
Balsamic Mix roasted baby broccoli, cauliflower, summer squash, carrots, radish and asparagus, balsamic glaze
Orange Glazed Carrots roasted rainbow carrots, fresh ginger, chives, orange glaze
Roasted Brussels Sprouts with toasted almonds, dried cherries
Roasted Romanesco bagna cauda sauce, pine nuts
Black Bean & Corn Salad red and yellow peppers, red onion, cilantro, cumin-lime vinaigrette
English Peas & Fava Beans mint and black pepper
Green & Yellow Wax Beans with shallots and cherry tomatoes
Steamed Asparagus Spears with lemon zest

DESSERTS
COOKIES
Chocolate Chip
Brown Butter Sea Salt
Snickerdoodle
P’Nutty Sandwich Ginger Cream Cookies +$1.
Brownie Sandwich Cookie with peanut butter filling +$1.

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PLATED LUNCH
Course selections and counts must be provided at least 5 business days prior to the event

SALADS

Grilled Shrimp & Mango fresh mango, cherry tomatoes, local greens, jumbo shrimp in orange dust, honey-lime vinaigrette $19.

Hemp-Crusted Tofu toasted almonds, dried cherries, green olives, couscous, harissa vinaigrette $18.

California Cobb grilled diced chicken, avocado, tomato, smoked bacon, hard-boiled egg, blue cheese, romaine, baby spinach, sherry vinaigrette $15.

Sesame Beef grilled asparagus, thinly-sliced flank steak, shaved vegetables, mint, crushed peanuts, rice wine vinaigrette $18.

Sesame Tuna Niçoise baby potatoes, tomatoes, olives, hard-boiled egg, baby greens, dijon vinaigrette $18.

Caesar romaine lettuce, herbed croutons with house caesar $11.
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Chopped seasonal greens, radicchio, grapes, chickpeas, red onion, cherry tomatoes, green goddess dressing $18.
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Mixed Greens candied pecans, dried cranberries, blue cheese and balsamic vinaigrette 10.
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

Baby Kale candied walnuts, cherry tomato, red onion, white balsamic vinaigrette 11.
add chicken $5. | add salmon $8. | add shrimp $8. | add steak $8.

HOT ENTRÉES

BEEF

Sliced Beef Tenderloin barolo wine sauce, crispy roasted yukon gold potatoes cacio e pepe, wilted spinach OR broccolini with heirloom cherry tomato confit, crispy onions and chive blossoms GF $32.

Hanger Steak herb butter compound, roasted new potatoes with crispy herbs OR wild mushroom risotto with mushroom sauté, haricot vert and cherry tomatoes on the vine $28.

Braised Boneless Beef Short Ribs cabernet wine sauce, gremolata herb sauce and crispy shallots, corn pudding soufflé OR soft polenta with light pesto, roasted heirloom baby carrots $30.

Grilled Lamb Chops Scottadita yogurt, cumin, mint and preserved lemon and fresh mint relish, saffron rice timbale with sautéed shallots, sauté of yellow and green beans, peas, cherry tomatoes on the vine $34.

CHICKEN

Coq Au Vin California chicken breasts and thighs braised in white wine, castelvetrano olives, capers, roasted fingerling potatoes with crispy herbs $24.

Tuscan Roasted Jidori Chicken Breast marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes $25.

FISH

Barramundi lemon beurre blanc, lemon and pearl onion misto frito, saffron rice with caramelized shallots, haricot vert, asparagus tips, and baby squash sauté, roasted cherry tomatoes $27.

Sea Bass en Papillote lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap with asparagus spears $30.

King Salmon en Papillote lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, served in parchment paper wrap with asparagus spears $28.

VEGETARIAN

Wild Mushroom Parcel with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie VG $21.

Heirloom Bean Bourguignon celery root yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs V GF $21.

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INDIVIDUAL SIZED DESSERTS

California Almond Cakes $5.
Chocolate Bouchons $4.
Flourless Chocolate Cakes $5.
Lemon Curd Tartlets $4.
Chocolate Mousse Silk Tartlets $4.
Miniature Cheesecake Bites $20. per half dozen

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RECEPTIONS

*90 minute service. 20 guests minimum

AFTERNOON TEA $27.
Choice of four tea sandwiches served with sliced seasonal melons and seasonal citrus
Served with an assortment of premium tea selection

TEA SANDWICHES
Fig, Apple Jam & Brie brioche
Minty Pea pecorino cheese, sourdough
Crab & Cucumber brioche
Pimento Cheese sourdough
Spicy Avocado & Smoked Turkey whole wheat
Avocado & Egg pomegranate, whole wheat
Smoked Salmon miso egg yolk mash, potato bread
Smoked Tri-Tip spicy cabbage slaw, brioche
Saffron Lobster Salad watercress, pullman loaf
BBT bacon, burrata, heirloom tomato, brioche
Cucumber lemon-dill cream cheese, pullman loaf

MARKET BOARDS (serves 2-3)
Cheese Platters assorted artisan cheese, honeycomb, roasted nuts, pickles, dried fruit, cracked and toasted crostini $28.
Charcuterie Board chef-selected cured meats and sausages, country pâté, grain mustard, pickles, crackers, baguette $32.

PLATTERS & DIPS
small (serves 10-12) | large (serves 18-20)
Artisanal Cheese Platter grapes, dried fruit and nuts, quince paste, croccantini and seeded flat bread V $120. | $210.
Charcuterie Platter chevre and pesto, soppressata, prosciutto, bresaola, variety of Italian cheese, white bean salad, marinated olives, artichoke hearts, dried fruit, nuts, croccantini and seeded flat bread $140. | $225.
Seasonal Crudités Fresh Seasonal Vegetables choice of two dips: green goddess, roasted shallot, red pepper, blue cheese, lemon saffron or hummus V $70. | $130.
Spinach & Artichoke Dip with Pita Chips V $24.
Chips & Guacamole V $32.

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RECEPTIONS

APPETIZER STATIONS
One hour of service
Choice of four Hot or four Cold $20. | Choice of six combination Hot & Cold $25.

COLD
Roasted Roma Tomatoes with pesto and chevre V
Smoked Salmon Canapé with wasabi caviar and herbed cream cheese
Jerk Chicken on Fried Plantain Crisps with chipotle sauce and mango salsa*
Smoked Salmon & Cucumber Ribbon Skewers with chived cream
Prosciutto-Wrapped Asparagus or Melon
Cucumber Cup with Tabouli and lemon aioli V
Cucumber Cup with Salmon Tartare and yuzu aioli
Caprese Skewers with heirloom cherry tomato, basil oil and aged balsamic drizzle (v)
Rare Roast Beef on olive toast with rosemary aioli*
Stuffed Peppadews pickled african pepper, herbed chevre V
Vegetarian Roll-Ups zucchini, eggplant and red pepper with goat cheese V
Parmesan & Walnut Salad on belgian endive V
Rice Paper Summer Rolls vegan or chicken with spicy thai sauce

HOT
Mini Beef Wellentons with horseradish sauce
Stuffed Cremini Mushrooms italian sausage or spinach parmesan
Crab Cakes with remoulade and crispy capers*
Grilled Zucchini-Wrapped Shrimp with roasted tomato aioli
Pancetta-Wrapped Shrimp
Samosas potato and pea or lamb and coriander, with yogurt mint sauce
Spanakopitas spinach and feta in phyllo V
Chicken B'stilla Phyllo Triangles moroccan-spiced chicken with nuts and curry sauce
Parmesan-Stuffed Artichoke Hearts V
Sweet Potato “Meatballs” with red pepper aioli V
Lamb & Date Meatballs with mint relish
Fresh Corn Fritters with chipotle sauce V
Gougères classic french cheese puff
Pigs in a Blanket mustard-horseradish sauce
Pancetta-Wrapped Dates stuffed with parmesan
Brie Cups with truffle honey and crushed marcona almonds V
Potstickers mushroom or chicken, with spicy thai sauce
Empanadas chorizo and beef or sweet potato with guacamole
Mini Chili Rellenoños with chipotle sauce V
Chicken & Artichoke Skewer with spiedini sauce
Beef Yakitori Skewers with green onion and spicy thai sauce

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