



CATERING MENU

Appetizers

TUNA TACOS (25 PCS) 95

SESAME RICE - CUCUMBER - AVOCADO - ONION - SPICY
MAYO - PONZU SAUCE

LOBSTER TACOS (25 PCS) 150

CILANTRO LIME SLAW - QUINOA - AJI AIOLI - AVOCADO

BLACKENED CHICKEN TACOS (25 PCS) 85

CILANTRO RICE - AVOCADO - SCALLIONS - CARROTS -
PICKLED SERRANO - CHILI SAUCE

SKIRT STEAK TACOS (25 PCS) 100

SKIRT STEAK - CHIMICHURRI - AVOCADO

LOBSTER DEILED EGGS (25 PCS) 90

DEILED EGGS - DIJON MUSTARD - CELERY - POACHED MAINE
LOBSTER - CHIVES

JALAPENO BACON

DEILED EGGS (25 PCS) 45

DEILED EGGS - DIJON MUSTARD - MINCED JALAPENO -
MINCED JALAPENO - APPLEWOOD SMOKED BACON

GRILLED AVOCADO WEDGES (25 PCS) 75

CHARRED AVOCADO - CUCUMBER MANGO SALSA - SPICY
MAYO

CRISPY BRUSSELS SPROUTS (25 PCS) 60

GRUYERE FONDUE - PINE NUTS - PARMESAN

BEEF TENDERLOIN TOASTS (25 PCS) 95

HERB ROASTED BEEF TENDERLOIN - CREAMY HORSERADISH
SAUCE - MICRO GREENS

LOLLIPOP LAMB CHOPS (25 PCS) 150

GRILLED LAMB CHOPS - MARINATED TOMATOES -
CHIMICHURRI

Salad

SERVES 25 PEOPLE

CAESAR SALAD 75

BRUSSELS SPROUTS - ARUGULA - ROMAINE - GRAPES - CROUTONS - CAESAR DRESSING

HEALTH NUT SALAD 95

ARUGULA - QUINOA - ROMAINE - AVOCADO - PINE NUTS - GRAPES - CUCUMBER - CANDIED WALNUTS - MANGO -
STRAWBERRIES - CITRONETTE

BEET & APPLE SALAD 85

ARUGULA - BEET - ORANGES - APPLES - WALNUTS - CITRONETTE - GOAT CHEESE

MEDITERRANEAN SALAD 75

ROMAINE - ARUGULA - OLIVES - CUCUMBER - RED ONION - TOMATO - FETA CHEESE - RED WINE VINAIGRETTE

CAPRESE SALAD 95

FRESH MOZZARELLA - HEIRLOOM TOMATO - BASIL - BALSAMIC - EXTRA VIRGIN OLIVE OIL - SEA SALT



CATERING MENU

Main Course

SERVES 25 PEOPLE

BONELESS BRAISED SHORT RIBS 500

GRITS - WILD MUSHROOMS - BORDELAISE SAUCE

RIGATONI BOLOGNESE 250

RIGATONI PASTA - PORK VEAL & BEEF RAGU - BASIL - PARMESAN

GRILLED CHICKEN & ZUCCHINI 310

LEMON SAUCE & MARINATED TOMATOES

CHICKEN MARSALA 375

WILD MUSHROOMS - ZUCCHINI - YUKON MASHED POTATOES

GRILLED SKIRT STEAK 575

CHARRED AVOCADO - BABY HEIRLOOM - CHIMICHURRI - RICE - BEANS

SHRIMP SCAMPI WITH LINGUINE 300

GARLIC - SHALLOT - CHILI FLAKES - OLIVE OIL - PARSLEY - BUTTER - PARMESAN - SCAMPI SAUCE

HERB CRUSTED LAMB CHOPS 450

CHIMICHURRI & MARINATED TOMATOES

Sides

SERVES 25 PEOPLE

SAUTEED SPINACH 70

GRILLED ASPARAGUS 80

RICE & BEANS 60

VEGETABLE MEDLEY 80

Dessert

SERVES 25 PEOPLE

10" MONKEY BREAD PUDDING 75

10" BLUEBERRY COBBLER 65

FULL PLAN TRES LECHES 120



CATERING MENU

Delivery & Servingware

Delivery and set up will be based on availability & cost will be dependent on distance from the restaurant.

For larger orders, please call 24 hours ahead.

for corporate and office lunches under 20 people, individual lunch menu items are available. We are able to separate by name as well. please call 3 hours prior to lunch pick-up.

\$30: disposable chafing dishes, fuel, serving ware
\$1.50 per guest: disposable plates, cups, napkins & utensils.

To rent serving ware, please inquire.

To have staff cater your event and pour beverages: \$350 per staff member for a 4 hour event.