



Event Catering Sample Menus

Cocktail Party

Appetizers

Charcuterie board with traditional accompaniments
Cheese platter with homemade preserves and Friends & Family breads
Sweet pepper muhammara on za'atar flatbread (vegan)
Brussels sprout skewers with green harisa (vegan, gluten-free)
Crispy squash blossoms with ricotta and opal basil
Ale-cured salmon on homemade rye with horseradish cream
Gruyère and scallion grilled cheese sandwiches
Potato and stinging nettle pizzetti
Savory donuts with jalapeño and pepper jack
Moroccan chicken meatballs with cumin yogurt
Grilled lamb chops with feta salsa verde

Dessert station

Caramel-Glazed Brownies
Butterscotch Blondies
Rye Chocolate Chip Cookies
Peanut Butter Cookies
Einkorn Shortbread
Samoan Donuts
Fruit Skewers with Chocolate Dipping Sauce

Summer Wedding

Stationary Appetizers

Summertime crudité with sour cream ranch dip and herb aioli
Cheese and charcuterie board with summer fruits and Friends & Family breads

Passed Appetizers

Heirloom tomato pizzetti with pine nuts and burrata
Manchego grilled cheese with quince butter
Peach-glazed fried chicken
Asparagus tartlets
Scallop tartare on homemade saltines
Crostoni of fresh shelled beans with lemon and parmesan

Buffet

Cherry tomato salad with green garbanzo beans, picholine olives, feta and preserved lemon
Fingerling potato salad with haricots verts and dill
Farro pasta with roasted eggplant, almonds and ricotta salata
California ratatouille
Slow-cooked salmon with green goddess
Grilled tri tip with chimichurri

Dessert

Rustic almond wedding cake with summer berries and mascarpone cream

Dinner Party

Appetizers

Spanish olives with fennel pollen

Pan con tomate

Bacalao croquettes

Salad

Butter lettuce with shaved radishes, sugar snap peas, herbs & meyer lemon

Main course

Seafood Paella: Santa Barbara spot prawns, clams, mussels, squid, chorizo, peas & smoked paprika

Vegan Paella: roasted peppers, summer squash, charred onion, roasted tomato, broad beans, olives & saffron

Dessert

Churros con chocolate

Apricot sorbet with little vegan spice cakes