

WINTER CATERING GUIDE

APPETIZERS A LA CARTE

pricing is per guest

Roasted chestnut stuffing sliders with cranberry relish (vegan).....	\$5
Baked brie in phyllo with cranberry-orange marmalade & rosemary (vegetarian).....	\$5
Garlic & chili braised hen of the woods mushrooms with Anson Mills' polenta (vegan).....	\$5
Baba ghanoush, smoked eggplant purée, crispy pita, pickled red onion, za'atar (vegan).....	\$5
Pinot poached pear, creamy Point Reyes blue cheese, micro peppercress tea sandwich (vegetarian).....	\$6
Fire-roasted chicken breast bites with salsa del tigre.....	\$6
Braised duck birria, "Huntington Estate" pomegranate & persimmon salsa fresca.....	\$6
Sea salt crusted NY striploin, pickled mushrooms, Yukon Gold potatoes.....	\$6
Applewood smoked bacon & sweet onion galette with fresh thyme.....	\$7
Salmon rillettes & hot buttered brioche roll, Maldon sea salt.....	\$8
Maine lobster & avocado parfait, poached lobster, avocado mash, tomato, horseradish & lemon.....	

PLATED & BUFFET OPTIONS

Select your choice of one salad, one main course, and one plated dessert. Duo entrées are available for an additional \$12 per guest. Add \$5 per guest for buffet service. A minimum of 10 guests is required for plated & buffet services.

SALADS

- Arugula with Fuyu persimmons, toasted pecans, Point Reyes blue cheese & Spanish sherry vinaigrette
- Winter citrus salad with radicchio, frisée, navel orange & grapefruit, sweet mustard vinaigrette
- Chicory tossed in a cranberry vinaigrette with candied walnuts & Manchego cheese
- Winter ranch salad, Belgian endive, shaved cauliflower, celery hearts, pear, herb ranch dressing
- Shaved root vegetable salad with red & gold beets, fennel, romaine hearts, tarragon vinaigrette

MAIN COURSE

Roasted striped bass, fire-roasted cippolini onions, forest mushrooms & black kale, herbed Yukon Gold potatoes & Valencia orange emulsion.....	\$58
Thyme & garlic roasted organic chicken, Brussels sprout & butternut squash gratin, cranberry-pomegranate gastrique.....	\$52
Sea salt-crusted NY striploin, black garlic sautéed green beans, port wine reduction "Robuchon" whipped potatoes.....	\$65
Pink peppercorn & honey-glazed sweet potato, porcini mushroom risotto & local pomelo-roasted broccoli rabe (vegetarian).....	\$45
Orecchiette pasta with winter squash & shitake mushroom ragout (vegetarian).....	\$45

PLATED DESSERTS

- Maple napoleon, puff pastry layered with maple-bourbon pastry cream, vanilla bean-poached, pink lady apples
- Rum baba, spice rum-soaked brioche, diced quince & star anise
- Cinnamon roulade glazed with Belgian dark chocolate, white chocolate mousse

BUFFET DESSERTS AVAILABLE A LA CARTE

Ginger & nutmeg spiced sweet potato custard tart.....	\$5
California pistachio & black grape tart.....	\$5
Roasted apple & white chocolate verrine, brown sugar & spice roasted apples, white chocolate mousse & oatmeal streusel...\$6	
Red velvet cake layered with cream cheese frosting, bittersweet chocolate ganache.....	\$6