



ILLUMINA  
winter seasonal menu



## hors d'oeuvres

*All hors d'oeuvres priced individually unless otherwise noted.*

House-made petit beef wellington with horseradish crème fraiche 5.25

Grilled cheese bites with brie and caramelized onions with tomato soup shooters 3.75

Impossible meatballs with rosemary scented tomato sauce 3.25

Wild mushroom arancini with black garlic aioli 3.75

Fried butternut squash ravioli with sage and walnut pesto 3.50

Queso fundido with spicy chorizo and tortilla chips 3.50

Mini chicken tinga tostadas with refried beans, crema, and micro cilantro 3.75

Thyme-roasted delicata squash and perlini mozzarella skewers with pink peppercorn and sherry reduction 3.50

Spanakopita bites with braised kale, feta, and lemon 3.50

Salt cod fritters with roasted garlic cayenne aioli 3.50

Duo of dips (spinach artichoke dip and French onion dip) with house-made potato chips 3.00 per person

California Cheese platter with Pt. Reyes blue cheese, Mt. Tam Farmstead cheese, Fiscallini cheddar cheese, Laura Chenel goat cheese, assorted crackers, toasted baguette, traditional accoutrements 9.50

Cheese platter with smoked cheddar, Spanish Manchego, Italian pecorino, assorted crackers, traditional accoutrements 8.00

Shrimp cocktail with house-made cocktail sauce, mignonette, lemon wedges 4.00  
*2 pieces of shrimp per order*

Marinated olives with citrus and Calabrian chilis and soft grilled bread 2.50

## sliders

*All sliders are 4.25 each.*

Turkey slider with brie cheese and cranberry aioli

Braised beef slider with cheddar cheese and preserved tomato jam

Mushroom and Swiss slider with garlic aioli

Lamb kofta slider with spiced yogurt and quick pickled cabbage

Cider braised pork slider with grilled apples and grain mustard on a pretzel bun

## crostini

*All crostini options are 3.50 each.*

Persimmon, pomegranate, creamy burrata, basil, balsamic vinaigrette

Roasted beets, Humboldt fog cheese, toasted hazelnuts

Poached pears, Pt. Reyes blue cheese, Farmstead honey



# buffets

*All buffets are priced per person. Add extra side for +3.00 per person. Add extra protein for +5.00 per person*

## Season's Greetings 20.75

Garlic butter sage roasted chicken breast with leek gravy  
Oven-roasted cauliflower steak with balsamic glaze (vegan)  
Herb-roasted tricolor potatoes  
Green beans almondine  
Organic greens salad with blood oranges, pomegranate, candied walnuts, manchego cheese, cranberry vinaigrette  
Dinner rolls with butter

## Happiest of Holidays 21.75

Porchetta-style herb-rubbed slow-roasted pork shoulder with herb chimichurri  
Eggplant with tahini and pomegranate seeds (vegan)  
Garnet sweet potato gratin  
Roasted Brussels sprouts with brown butter and balsamic  
Organic greens salad with blood oranges, pomegranate, candied walnuts, manchego cheese, cranberry vinaigrette  
Dinner rolls with butter

## The Most Wonderful Time of the Year 26.95

Thyme-rubbed slow-roasted sirloin steak with au jus and horseradish  
Spinach and cheese tortellini with sage brown butter and sweet potatoes (vegetarian)  
Creamy smashed potatoes  
Broccoli rabe with roasted peppers, capers, and red pepper flakes (served room temperature)  
Watercress and radicchio salad with caramelized apples, fennel, toasted hazelnuts, pecorino cheese, and apple cider vinaigrette  
Dinner rolls with butter

## Merry and Bright 28.95

Red wine braised short ribs with jus and horseradish cream on the side  
Roasted wild salmon with lemon dill yogurt sauce  
Za'atar spiced tofu with preserved lemon vinaigrette  
Creamy purée of celery root  
Green beans with preserved lemon and Calabrian chili  
Spinach, frisée, and radicchio salad with feta cheese, pistachios, and balsamic vinaigrette  
Dinner rolls with butter



## Even Merrier and Even Brighter 36.75

4-hour roasted prime rib with au jus  
Rosemary scented duck confit and spiced blackberry relish  
Truffle Yukon gold potato gratin with 26-month Beemster cheese  
Kabocha squash ravioli with sage pesto, aged balsamic, and pine nuts (vegetarian)  
Sautéed wild mushrooms with thyme, garlic, and Chablis  
Confit byaldi (thinly sliced vegetable gratin)  
Tricolor beet and watercress salad with Point Reyes blue cheese, candied walnuts, and sherry vinaigrette  
Dinner rolls with butter

ORDER NOW!



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MANAGEMENT COMPANY  
— CATERING AND EVENTS —