

EVENT MENUS

CANAPÉ MENU

CANAPÉS

tuna tostadas

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro, lime, pickled jalapeno

crispy quesadilla

flour tortilla, crispy cheese skirt, white cheddar, mozzarella, avocado, jalapeno mayo

korean chicken bites

crispy fried chicken, korean hot sauce, green onion, cilantro

perogies

bite-sized potato + cheddar perogies, sour dill dip, green onion, bacon bits, dill

fried chicken sliders

brioche bun, crispy fried chicken, burger mayo, pickle slice, hot honey

beef barbacoa sliders

braised beef barbacoa, pickled onion, brioche slider bun, jalapeno mayo, cotija

cheeseburger sliders

certified angus beef[®] patty, mayo, american cheese, iceberg, pickle slice

mac + cheese bombs

crispy mac + cheese fritters, parm mayo, chipotle ketchup, green onion, pickled onion

choose 5 canapés | \$35 per person

choose 7 canapés | \$42^{1/2} per person

jalapeno poppers

crispy jalapeno stuffed with cream cheese, cotija ranch

green goddess stack

cucumber slice, green hummus, grape tomato, radish, dill

prosciutto cantaloupe skewer

cantaloupe wrapped in prosciutto, balsamic glaze

honeydew skewers

honeydew with feta + balsamic glaze

chickpea fritters

chickpea mushroom fritters, chipotle mayo, pickled onion, alfalfa sprouts

wild mushroom quiche

roasted local wild mushrooms, tofu, caramelized onions, parsley, lemon

classic marg pizza

parm, provolone, tomato sauce, basil

the full mountie pizza

bacon, dry-cured pepperoni, local wild mushrooms, provolone, tomato sauce, topped with garlic sauce

every day i'm trufflin' pizza

truffle local wild mushrooms, caramelized onions, smoked cheddar, roasted garlic cream, parsley, lemon

my little 'roni pizza

dry-cured pepperoni, provolone, hot honey, tomato sauce

BOARDS

veggies + dip | \$150

assorted veggies, green hummus, dill dip, flatbread

tuna poke platter | \$175

ahi tuna sesame citrus marinade, cucumber, avocado, sesame, crispy wontons, seaweed salad, pickled cabbage, crispy onions

charcuterie + cheese | \$200

assorted meats + cheeses, beer mustard, preserves, flatbread, crackers

giant nachos | \$200

house-fried tortilla chips, cheddar + mozza blend, corn + black bean salsa, pickled jalapenos, cotija, cilantro, valentina, topped with sour cream, guacamole, queso

+ *add chicken tinga or taco beef* | \$40

fried chicken | \$175

crispy fried boneless thighs, hot honey, pickles, parm mayo
available spicy, original or half n' half

Available with Canapé & Family Style Menus
Each board feeds approximately 15 guests

 **ocean wise.**

 **GLUTEN FREE**

 **VEGETARIAN**



EVENT MENUS

FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)

4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)

ADD BOARDS TO YOUR FAMILY STYLE MENU (see reverse for pricing)

SALADS

Choose 2 items

green goddess salad (V) (GF)

kale + spinach, quinoa, broccoli,
green goddess vinaigrette, cucumber,
grape tomatoes, avocado, lemon,
feta, parsley

mediterranean salad (V) (GF)

arugula + spinach, quinoa tabouli,
tahini vinaigrette, herbed feta, tomato,
cucumber, red onion, red pepper,
kalamata olives, crispy chickpeas

kale caesar

kale, caesar dressing, pickled onion
breadcrumbs, parm

DESSERTS

Choose 2 items

brownie

caramel sauce, candied pecans

oreo ice cream cake (V)

cookie crumble, ice cream,
chocolate fudge

cookies n' cream cheesecake (V)

new york style cheesecake,
cookie crumble

STARTERS

Choose 3 items

fried pickles (V)

creamy dill dip

mac + cheese bombs (V)

fried mac + cheese croquettes,
parm mayo, chipotle ketchup,
pickled onion, green onion

tuna tostadas

crispy wontons, tuna poke, avocado,
spicy miso mayo, cilantro, lime,
pickled jalapeno

fried chicken

crispy southern fried chicken,
hot honey, pickles

MAINS

Choose 2 items

served with seasonally rotating vegetables

roasted salmon (GF)

maple dijon glaze, brown rice,
herb + arugula salad

braised short rib | +5 per person (GF)

slow-braised short rib, garlic mash, jus

bone-in ribeye | +8 per person (GF)

roasted beef ribeye, served medium rare,
garlic mash

mushroom mac + cheese (V)

creamy white cheddar bechamel,
parm breadcrumbs,
truffled wild mushrooms

bacon mac + cheese

creamy white cheddar bechamel,
parm breadcrumbs, crispy bacon

roasted cauliflower (V) (GF)

green garbanzo hummus, quinoa
tabouleh, tahini vinaigrette, candied
pecans, parsley, mint (vegan)

 ocean wise.

(GF) GLUTEN FREE

(V) VEGETARIAN

