

## EVENT MENUS

# CANAPÉ MENU

### CANAPÉS

#### **corn fritters** ①

corn fritters, jalapeno mayo

#### **tuna tostada**

seared ahi tuna, avocado, soy maple, miso mayo, cilantro, lime, wonton chip

#### **crispy quesadilla** ①

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, brioche slider bun, jalapeno mayo, pickled onion, cotija

#### **cheeseburger sliders**

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

#### **mac + cheese bombs** ①

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

#### **jalapeno poppers** ①

crispy jalapeno stuffed with cream cheese, cotija ranch

#### **green goddess stack** ① ②

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

#### **prosciutto cantaloupe skewer** ②

cantaloupe wrapped in prosciutto, balsamic glaze

#### **honeydew skewers** ① ②

honeydew with feta + balsamic glaze

#### **chickpea fritters** ① ②

chickpea mushroom fritters, tahini turmeric sauce, pickled onion, alfalfa sprouts

#### **classic marg pizza** ①

parm, provolone, tomato sauce, basil

#### **the full moutie pizza**

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

#### **every day i'm trufflin' pizza** ①

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

#### **smokeshow pizza**

smoked cheddar, bbq chicken, pickled jalapeno, red onion, bbq, tomato sauce

choose 5 canapés | \$32<sup>1/2</sup> per person

choose 7 canapés | \$40 per person

### BOARDS

#### **veggies + dip** | \$150 ①

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 drumstick and 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, green goddess dressing, broccoli, green garbanzo beans, parm, cucumber, radish, avocado

### **mediterranean salad** (V) (GF)

kale, red wine vinaigrette, tahini yogurt, roasted almonds, quinoa tabouleh, dates, feta, grape tomatoes

### **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

### **street corn fritters** (V)

jalapeno mayo, cotija, smoked paprika

### **mac + cheese bombs** (V)

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

### **tuna wonton tostadas**

crispy wontons, seared ahi tuna, avocado, spicy miso mayo, cilantro, maple soy glaze, lime, pickled jalapeno

### **fried chicken**

crispy southern fried chicken, hot honey, pickles

## MAINS

Choose 2 items

served with seasonally rotating vegetables

### **roasted salmon** (GF)

soy maple glaze, black rice, tahini turmeric dressing, green onion

### **braised short rib**

slow-braised short rib, garlic mash, jus

### **bone-in ribeye | +8/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

### **cauliflower steak** (V) (GF)

green hummus, quinoa tabouleh, tahini turmeric dressing, roasted almonds, parsley, mint

 ocean wise.

(GF) GLUTEN FREE

(V) VEGETARIAN

