



Services & Packages

What packages do we offer?

Appetizers:

Party Platters

Charcuterie Boards

Appetizer Spreads

Passed Appetizers

Main:

Buffet Dinners

Plated Dinners

Bartending Services: Pour Service

We specialize in dairy-free, gluten-free, & vegan options



Example Menus

Appetizers

Grazing Board:

An Assortment of Cured Meats, Gourmet Cheeses, & a Variety of Sweet & Savory Bites! Subject to Market Availability, but Often Includes Housemade Spiced Poached Fruit, Fresh Fruit, Marinated Olives, Mixed Nuts, & Crostini &/or Crispy Pita.

Appetizer Spread:

Southwest Appetizer Spread

Homemade Guacamole and 2 Types of Salsa (Tomatillo, Roja, Guajillo, Pico de Gallo, or Roasted Pineapple), Tortilla Chips, Garlic Roasted Shrimp Platter (Served Cold) w/ Southwest Aioli, Esquite (Mexican Street Corn), Mini Cheese Quesadillas, & Fresh Fruit

Mediterranean Appetizer Spread

Housemade Hummus (Classic Roasted Garlic or Basil), Fire-Roasted Caponata (Roasted Eggplant, Red Pepper, Zucchini, Squash, Onion, Olives, Golden Raisins, Parsley, Red Pepper Flakes, & Olive Oil), Yogurt dip w/ Preserved Lemon & Cucumber, Seared Rare Ahi Tuna Strips, Roasted Veggie Platter, Pita Chips, & Fresh Fruit.

Can also do a combination of the two appetizer platters.

See more on next page!



Example Menus

Appetizers

A la Carte: Great as a passed appetizer option

- Prosciutto & Melon w/ Fresh Mint
- Ginger & Garlic Sauteed Shrimp w/ chilled Coconut Dipping Sauce
- Garlic Roasted Shrimp w/ Southwest Aioli
- Seared Rare Ahi Tuna on a Crispy Wonton w/ Pickled Radish, Wasabi Aioli, Microgreens
- Ahi Tuna Pica w/ Jalapeno, Dried Blueberry, Almond, Coconut, & Sweet Chili on a Wonton Crisp
- Prosciutto Wrapped Asparagus w/ Gremolata
- Cucumber w/ Dilled Cream Cheese & House Cured Salmon
- Diablo Trust Beef Sliders w/ Carmelized Onion, Aged Cheddar Cheese, & House Sauce (mayo-based)
- Garlic- Roasted Hummus w/ Crudite
- Fire-Roasted Caponata w/ Crostini
- Andouille Pepper & Onion Skewer w/ Whole Grain & Honey Mustard
- Stuffed Mushrooms w/ Duxelles & Manchego
- Spinach Artichoke Heart Dip
- Risotto Cakes
- Polenta Squares w/ Carmelized Shallots & Mushrooms (Optional Cheese)
- Gougres
- Bruschetta "Bar"

See more on next page!



Example Menus

We do not specialize in one type of cuisine; we do it all!
These are example menus, but we are always more than happy to customize a menu with you!

All base package final menus will consist of:
1 protein, 1 starch, 1 veggie option, 1 salad, and a bread option. All menus also include a vegan or vegetarian alternative to the main course.

Buffet: Southwest Options:

SW Menu 1- Build Your Own Taco Bar (Most Popular!)
Green Chili Pulled Pork **OR** Chicken, Cumin & Coriander Scented Black Beans w/ Corn, Calabacitas (Grilled squash, zucchini, onions, red peppers), Tortillas (Hybrid & Corn Only), Fixins: Housemade Roja Salsa, Pickled Red Onions, Mexican Cheese Blend, Sour Cream, Cilantro & Scallions

SW Menu 2- Roasted Vegetables & Beef Enchiladas
Made with local Diablo Trust Beef, Pinto Beans w/ Pico de Gallo, Southwest Coleslaw (Cabbage, Carrots, Scallions, Cilantro w/ a DF Citrus Dressing), Sour Cream, & Pickled Red Onions

See more on next page!



Example Menus

Buffet:

Mediterranean Options:

Med. Menu 1- Citrus & Balsamic Chicken (Most Popular!)

Marinated Chicken Thighs, Orzo Pasta w/ Parsley & Fire Roasted Red Peppers, Seasonal Veggie like Sautéed Haricot Verts, Rolls & Butter, Mixed Greens Salad w/ Dressing of Choice

Med. Menu 2- Italian Sausage & Roasted Veggie Lasagne

Meat & Veggie Lasagne, Seasonal Veggie like Garlic Roasted Broccolini, Caesar or Mixed Greens Salad w/ Dressing of Choice, & Garlic bread

Misc. Cuisine Options:

Chicken Tikka Masala: Savory Tomato & Cream Sauce w/ Spices (DF Available), Basmati Rice, Seasonal Veggie, Spinach Salad, Pita or Naan

Teriyaki Chicken: Grilled Chicken Thighs w/ Housemade Teriyaki Sauce, Cashew Rice w/ Roasted Pineapple, Onion, & Peppers, & Asian Salad

Barbacoa Bowl: Adobo Shredded Braised Beef Chuck (Jackfruit Available), Fixins: Pickled Red Onions, Mexican Cheese Blend, Sour Cream, Cilantro & Scallions

See more on next page!



Example Menus

Buffet:

Misc. Cuisine Options:

Moroccan Chicken: Preserved Lemon & Spice Grilled Chicken, Fire-Roasted Caponata (Charred Eggplant, Roasted Zucchini, Red Peppers, Capers, Golden Raisins, & Parsley in a Sweet/Sour Sauce), Lentils w/ Roasted Mirepoix, Seasonal Veggie, & Labneh

Chicken Shawarma: Ginger, Lemon, & Spice Marinated & Grilled Chicken Thighs, Basmati Rice w/ Roasted Mirepoix Lentils, Seasonal Veggie, Naan, Raita (Yogurt Dip)

Chicken Piccata: Chicken Breast in a Lemon, Capers, Parsley Sauce, Spaghetti w/ Roasted Garlic & Parmesan, Seasonal Veggie, & Mixed Greens Salad

Pork or Chicken Shogayaki: Pounded Thin Cutlets Marinated in Ginger & Sake, Pan Seared w/ a Sake, Soy, Mirin, Onion & Garlic Sauce, Sushi Rice, Sesame-Ginger Bok Choy or Sugar Snap Peas & Carrots

Lime, Garlic, & Chili Grilled Chicken: Marinated Chicken, Black Bean Salad w/ Roasted Sweet Potatoes, Zucchini, Red Peppers, Fire-Roasted Corn & Scallions. Served w/ Corn Tortillas, & Fixins: Pickled Red Onions, Mexican Cheese Blend, Sour Cream, Cilantro & Scallions

These example menus are just a starting place, we are always happy to provide more!



Example Menus

Plated Dinner: Everyone eats the same menu

Plated dinners include an appetizer, salad, main course, & dessert

Cider-Brined Boneless Pork Chops: Pork Chops rubbed in Whole Grain Mustard, Thyme, & Honey then Grilled, Roasted Red Mashed Potatoes, & Garlicky Haricot Verts

Grilled Tri-tip Steak: Enjoyed w/ Chimichurri Sauce, Roasted & Smashed Sweet Potatoes w/ Roasted Scallions & Green Chilis, & Calabacitas

Herb & Garlic Crusted Ribeye: Grilled Ribeye, Yukon Gold & Sweet Potato Gratin, Caramelized Brussel Sprouts w/ Applewood Bacon

Pan Seared Halibut: Enjoyed w/ a Caper & Herb Remoulade, Mushroom Risotto Cakes, Grilled Asparagus

Wild Caught Alaskan Salmon: Enjoyed w/ Orzo Pasta mixed w/ Fire-Roasted Red Peppers, Grilled Asparagus

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