

Platinum Menu

Classy, timeless, and meticulously-executed food to the stage for an unforgettable event. First, choose your style of service (plated or buffet-style), then choose your dishes and optional additions.

Hors d'Oeuvres

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Plated style firsts, mains, & sides

OR

Buffet style firsts, mains, & sides

—

Optional additions

Hors d'Oeuvres (please choose four)

Spicy tuna tartare wonton crisp with wasabi cream
Mexican gulf shrimp ceviche tostada with avocado salsa
Custom sushi & sashimi rolls
Smoked salmon crostini with goat cheese & red onion compote

Triple-creme, fig, & roasted garlic tartelette
Manchego, marinated artichoke, & roasted red pepper pintxos
Bonito & Spanish olive empanadillas
Smoked rock shrimp risotto cakes with meyer lemon crema
Wild mushroom risotto cakes with smoked chile crema
Bellwether Farms sheep ricotta & strawberry rose toasts
Sweet red pepper & eggplant crostini (chilled)

Grilled pork loin, goat cheese, & wild mushroom crostini
Grilled skirt steak & creamy gorgonzola crostini
Five-spice seared duck breast & wild mushroom conserva on brioche toast
Dungeness crab cake canapés with lemon verbena aioli
Lamb burger sliders with romesco aioli
Sweet & spicy "island-style" pulled pork sliders
Korean BBQ spareribs
Hoisin-braised meatballs
Grilled Lamb brochettes with smoked aioli

Plated Dinners

First course (please choose one)

Watercress, mango, and prawn salad with cilantro and citrus vinaigrette
Mixed greens with seasonal local fruit, marcona almonds, shaved parmesan, & housemade vinaigrette
Mango & radicchio caprese with torn basil and extra virgin olive oil
Brulèed local figs & aged balsamic with Bellwether Farms ricotta, prosciutto, & arugula
Fuyu persimmons with crispy prosciutto, arugula, and pomegranate seeds
Salad of brussels sprouts, winter greens, & toasted pecans
Warm orzo with roasted fennel and brussels sprouts, mushroom duxelles, and shaved parmesan
Curried noodle salad, spice-roasted shredded duck, & thai basil
Wild mushroom bisque & fried porcini
Crab and brie bisque with roasted garlic crouton

Main course (please choose two)

Seared diver scallops with broccoli rabe pesto
Roasted halibut glazed in kumquat and honey
Pan-seared sea bass, braised fennel, & tart orange
Grilled wild salmon with maple mustard
Slow-roasted salmon with lemongrass beurre blanc
Grilled quail with blood oranges
Five-spice duck breast, carrot purée, sour cherry sauce
Fig-glazed pork loin roast
Lavender-crusting lamb chops, eggplant terrine, lamb jus
Moroccan-style leg of lamb with preserved lemon
Monkfish with braised oxtails, wild mushrooms, & parsnip purée
Braised beef short ribs, creamy polenta, & red wine demi glace
Vegetarian butternut squash curry with basmati rice and toasted pumpkin seeds

Sides (please choose one)

Braised leeks
Artichoke gratin
Toasted wild rice
Roasted fingerling potatoes
Four-cheese dauphinois potatoes
Creamy potato mousseline
Smoked cheese polenta

Buffet-style Dinners

Salads (please choose two)

Mixed greens with seasonal local fruit, marcona almonds, shaved parmesan, & house vinaigrette
Creamy meyer lemon and hearts of romaine Caesar with house-made gorgonzola croutons
Curried noodle salad, spice-roasted shredded duck, & thai basil
Bruléed local figs & aged balsamic with Bellwether Farms ricotta, prosciutto, & arugula

Mains (please choose two)

Grilled salmon with maple mustard
Seared airline chicken breast with ratatouille ragout
Fig-glazed pork loin roast
Kobe beef sirloin roast with red wine demi glace
Herb-roasted leg of lamb with eggplant compote
Vegetarian butternut squash curry with basmati rice and toasted pumpkin seeds

Starches (please choose two)

Wasabi-whipped potatoes
Crème fraiche yukon gold mashed potatoes
Four-cheese potatoes dauphinois
Smoked chile sweet potato gratin
Pan-roasted fingerling potatoes
Seasonal Risotto
Mediterranean rice pilaf with toasted nuts
Pumpkin spiced orzo

Vegetables (please choose two)

Ratatouille
Toasted spinach with almonds
Caramelized brussels sprouts with bacon
Roasted seasonal vegetables
Haricots verts with shallots
Braised leeks & fennel

Optional Additions

Grazing Tables & Bars

Guests are delighted by the flavors, visual impact, and interactiveness of a well-turned grazing table or staffed bar. Please note, these options are available only as additions to your dinner service, and some, as noted, require a dedicated staff-member. Each of our bars and grazing tables include disposable bamboo plates and cocktail napkins.

Grazing table	<i>\$11+ per person</i>
Oyster bar	<i>\$16 per person</i>
Fresh ceviche bar	<i>\$16 per person</i>
Sushi & sashimi bar	<i>\$16 per person</i>
Dessert bar	<i>\$10+ per person</i>

Grazing table (\$200 minimum, unstaffed) \$11 per person

3-5 local & international cheeses (Example: Point Reyes blue cheese, aged Manchego, Marin French Cheese Co. brie, Jarlsberg Swiss, English cheddar, chèvre)

3-5 styles of charcuterie (Example: Prosciutto, Italian salami, Saucisson sec, pork or chicken paté)

Seasonal fruits (Example: fresh sliced apples, fresh figs, fresh grapes, dried cherries, dates)

Assorted crackers and breads

Olives & nuts

2 styles of house-made confiture & preserves

1 type of hummus or dip

Premium additions \$1 each per person

Fresh honeycomb

Serrano ham

Jamón Ibérico de Bellota

Vegetarian shiitake mushroom “bacon”

Duck rilette

Westfalian ham

Oyster Bar (20 guest minimum, staffed) \$16 per person

Cucumber mignonette, house-made hot sauce, & citrus wedges

Kumamoto

Beau Soleil

Blue Point

Fresh Ceviche bar (20 guest min, staffed) \$16 per person

Wonton crisps, mini tostadas, & citrus wedges

Coconut and lime marinated shrimp ceviche

Citrus-marinated lobster ceviche

Thai-style halibut ceviche

Sushi Bar (20 guest min, staffed) \$16 per person

Please choose four

Sushi

Spicy tuna hand roll
Hamachi & green onion roll
California Roll
Philadelphia Roll
Spicy scallop roll
Avocado Roll

Sashimi

Sake (salmon)
Tamago (silky cooked egg)
Hotate (scallop)
Ikura (salmon roe)
Ebi (shrimp)
Akami (lean yellowfin tuna)

Dessert bar (20 guest min, unstaffed) \$10 per person

Please choose five. Additional styles \$2 each per person

Custards & Trifles

English strawberry trifle
Assorted crème brûlée (meyer lemon, chocolate, vanilla bean)
Butterscotch panna cotta
Chocolate-hazelnut trifle

Cakes & tarts

Meyer lemon tart
Fresh berry tart
Almond-orange tartelettes
Gluten free almond-granola tart
Seasonal cheesecake
Mini cupcakes
Chocolate ganache tart

Cookies & bars

Lemon bar
Georgia pecan bar
Lemon shortbread cookies
Coconut macaroons
Old-fashioned chocolate chip cookies
Gluten free chocolate-walnut cookies
Dark chocolate peanut butter cookies
Decadence chocolate brownie

Truffles & confections

Tcho chocolate-dipped strawberries
White chocolate raspberry truffle
Chai-spiced chocolate truffles
Shortbread "spoon" with cajeta

Plated-style additions

Kids menu (No minimum) \$25 per child

Please choose one

Pulled pork or grilled chicken sliders with pommes frites
Cheeseburger with pommes frites
House-made mac & cheese
Teriyaki meatballs with fried rice
Mashed potato sundae with ground beef, gravy, & cheese

Plated Dessert (No minimum) \$6 per person

Please choose one

Chocolate-hazelnut tart with raspberry drizzle
Meyer lemon crème brûlée, shortbread cookie
Île flottante with passionfruit crème anglaise
Strawberry-rhubarb shortcake, Grand Marnier chantilly
Wine-poached pear with seasonal gelato

Buffet-style additions

Kids menu (No minimum) \$25 per child

Please choose one

Pulled pork or grilled chicken sliders with pommes frites
Cheeseburger with pommes frites
House-made mac & cheese
Teriyaki meatballs with fried rice
Mashed potato sundae with ground beef, gravy, & cheese

Carving Station (50 guest minimum) All served with artisan baked rolls

To add a carving station in addition to your buffet entrée choices, add \$21 per person

To add a carving station in place of one of your buffet entrée choices, add \$15 per person

Please choose one

Herb-crusted prime rib of beef
Thyme jus & horseradish aioli

Prosciutto-wrapped pork loin
Apple chutney

Garlic-marinated beef tri-tip
Chimichurri sauce