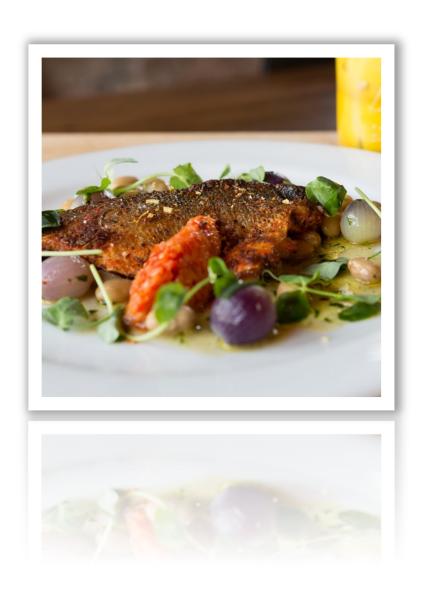
# FOOD FIRST EVENTS & CATERING

PLATED MULTI COURSE MENU
WE PUT THE FOOD FIRST IN ALL OF YOUR EVENTS!



Catering Co.

# FIRST + SECOND COURSE

# **BREAD** (supplement)

Assorted Bread Basket I whipped butter
Housebaked Rosemary Foccacia I herb olive oil
Cheddar-Jalapeno Cornbread I whipped honey butter
Parker House Rolls I whipped truffle butter
Garlic Parmesan Breadsticks I garlic-parmesan oil

# **SALAD**

Citrus Marinated Beetroot I whipped goat cheese, pistachio, arugula, blood orange vinaigrette

Compressed Watermelon Salad I heirloom tomato, balsamic reduction, feta, mint

Burrata with Stone Fruit I prosciutto, arugula, aged balsamic, toasted almonds

Carpaccio of Heirloom Tomatoes I buffalo mozzarella, basil, aged balsamic, microgreens

Grilled Peach and Burrata Salad I arugula, toasted almonds, honey vinaigrette

Baby Spinach and Frisée Salad I candied walnuts, gorgonzola, poached pear, honey-balsamic vinaigrette

Summer Greens + Edible Flowers I butter lettuce, radicchio, herbed goat cheese, raspberry champagne

Arugula and Watercress Salad I shaved parmesan, pine nuts, lemon truffle vinaigrette

Beetroot & Goat Cheese Tartare I roasted beet, goat cheese mousse, chive snips, capers, crispy shallot, horseradish cream

### **APPETIZER**

Braised Pork Belly I apple puree, pickled fennel, mustard seed caviar

Citrus-Cured Salmon I fennel, avocado, pink peppercorns, citrus segments

Grilled Asparagus Spears I romesco sauce, shaved manchego, almond dust

Wild Mushroom Risotto Cake I truffle aioli, parmesan, micro thyme

Caramelized Fig and Blue Cheese Tartlet I walnuts, honey, microgreens

Wild Mushroom Tartlet I goat cheese, thyme, garlic confit

Roasted Baby Carrots I herbed goat cheese, pistachio crumble, carrot top pesto

Grilled Asparagus I lemon butter, shaved pecorino, toasted breadcrumbs

Seared Diver Scallop I cauliflower purée, crispy pancetta, caper-raisin emulsion (supplement)

Smoked Duck Breast Carpaccio I figs, hazelnuts, baby greens, raspberry vinaigrette

Ahi Tuna Tartare I Diced yellowfin, tamari-ginger, crushed macadamia, creamy avocado, scallion threads, seaweed Hamachi Crudo I jalapeño emulsion, radish discs, cilantro leaflets, yuzu-soy drizzle, black lava salt sprinkle

Beef Tartare I shallot mince, caperberry jewels, cornichon, microgreen dusting, Dijon mustard, gaufrette potato

Scallop and Strawberry Crudo I strawberry slivers, aged balsamic glaze, micro basil, pink peppercorn (supplement)

Amberjack Crudo I lime-olive oil mist, heirloom tomato concasse, micro cilantro, sea salt crystals, chili oil droplets

## SOUP

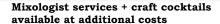
Summer Corn Soup I lobster knuckles, chili oil, micro cilantro (supplement)
Minestrone Verde I Seasonal green vegetables, pesto swirl, shaved Parmesan
Spiced Heirloom Carrot Soup I coconut foam, coriander, carrot chips
Miso Soup with Tofu I silken tofu, wakame seaweed, scallions, dashi broth
Chilled Cucumber Soup I Dill, yogurt, lemon zest, cucumber ribbons
Wild Mushroom Bisque I Sautéed shiitake, thyme crème fraîche, truffle oil
Roasted Butternut Squash Soup I Spiced pumpkin seeds, crème fraîche, sage oil
Thai Coconut Shrimp Soup I Lemongrass, galangal, kaffir lime leaves, chili oil
Classic Lobster Bisque I Brandy cream, lobster claw, chervil (supplement)

### **PASTA**

Spaghetti Aglio e Olio I Smoked garlic confit, chili threads, toasted breadcrumbs, micro basil

Classic Basil Pesto Spaghetti I Toasted pine nuts, grated Parmesan, sun-dried tomatoes, fresh basil leaves.

Creamy Four-Cheese Penne I mozzarella, fontina, gorgonzola, and Parmesan, with a touch of nutmeg and crispy sage.





Whole Wheat Fusilli Verde I Basil-spinach pesto, roasted pine nuts, blistered heirloom tomatoes, burrata, balsamic reduction Ricotta Cavatelli I Wild mushroom trio, truffle zest, sage brown butter, shaved pecorino Rainbow Carrot Pappardelle I Carrot ribbons, hazelnut gremolata, roasted cipollini onions, thyme-infused carrot purée Garlic Butter Shrimp Linguine I Sautéed shrimp, lemon zest, parsley, chili flakes, extra-virgin olive oil Bolognese Fusilli I Slow-cooked beef and tomato sauce, fresh oregano, grated pecorino cheese Grilled Chicken Penne I Artichoke hearts, sun-dried tomatoes, roasted garlic Alfredo sauce, aged Parmigiano-Reggiano Chianti Braised Beef Tagliatelle I Rosemary, porcini mushrooms, caramelized pearl onions, Parmesan air Crispy Pancetta Rigatoni I Roasted brussels sprouts, butternut squash, sage cream sauce, toasted pumpkin seeds Spicy Calabrese Sausage Orecchiette I Rapini, roasted red peppers, chili flakes, smoked mozzarella fonduta

# MAIN COURSE

# **CHICKEN**

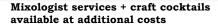
Coq au Vin I Red wine braised chicken thighs, pearl onions, lardons, crimini mushrooms, thyme, garlic mashed potatoes Moroccan Spiced Chicken Tagine I Slow-cooked with apricots, olives, preserved lemon, served over almond couscous Chicken Milanese I Breaded chicken cutlet, arugula, cherry tomatoes, shaved parmesan, lemon-olive oil dressing. Tandoori Chicken Skewers I Yogurt and spice-marinated chicken, grilled and served with cucumber raita and saffron rice Black Truffle Chicken Roulade I chicken breast, black truffle, potato mousseline, glazed heirloom carrots, truffle beurre blanc Saffron Roasted Chicken Breast I Saffron and lemon zest marinade, Moroccan couscous, harissa carrots, preserved lemon Prosciutto-Wrapped Chicken with Sage I Crispy prosciutto, butternut squash risotto, sage brown butter, pine nuts Five-Spice Chicken with Plum Sauce I Star anise and cinnamon scented breast, sticky rice cake, bok choy, plum reduction Lemon-Thyme Chicken Paillard I salad of frisée, radicchio, pine nuts, shaved aged Parmesan, lemon-thyme vinaigrette Rosemary Brined Chicken Breast I Pan-roasted with a rosemary brine infusion, wild mushroom, crispy leeks, Chianti reduction Roasted Chicken Caponata I Olive oil and herb-marinated chicken, eggplant caponata, saffron aioli, crispy capers Pesto-Stuffed Chicken I Basil pesto stuffed under the skin, heirloom tomato confit, zucchini ribbon, pine nut gremolata Cornish Hen Under a Brick I Herbes de Provence, crisp skin, atop braised lentils, with a fig gastrique

### BEEF/LAMB

Slow-Roasted Brisket with Bourbon Glaze I heirloom carrot ribbon salad, crispy Brussels sprouts, bourbon jus Marinated Flank Steak with Corn Salsa I fire-roasted corn salsa, cilantro-lime roasted sweet potato, avocado crema Grilled Skirt Steak with Mojo Rojo I Canary Island-style mojo rojo, smashed plantains, black bean salsa, crispy plantain chip Sake and Miso Braised Short Ribs I daikon radish mash, pickled bok choy, nori crunch, wasabi microgreens Beef Cheek Barbacoa | Slow-braised beef cheek, spicy barbacoa sauce, cilantro-lime rice, pickled red onions, micro cilantro Herb-Crusted Lamb Medallions | Butternut squash puree, glazed asparagus spears, port wine and lamb reduction, mint oil drizzle Grilled New York Steak I Celeriac and potato pavé, wilted spinach, gremolata, pearl onion confit (supplement) Braised Lamb Shanks with Gremolata I Red wine-braised lamb shanks, creamy polenta, roasted root vegetables, citrus gremolata Flat Iron Steak with Café de Paris Butter I herbed Café de Paris butter, arugula and shaved fennel salad, balsamic glaze Sirloin Cap with Red Wine Shallot Butter I red wine shallot butter, garlic confit new potatoes, charred green beans Garlic and Rosemary Lamb Steak | Grilled lamb leg steak, rosemary-garlic oil, olive oil crushed potatoes, Provencal ratatouille Lamb Rump with Mint Gremolata | Oven-roasted lamb rump, mint gremolata, parsnip purée, roasted root vegetable medley Harissa Lamb Shanks | Slow-cooked lamb shanks, harissa spice, couscous, mint yogurt, cucumber ribbon salad Ribeye Cap with Chimichurri I roasted garlic cauliflower mash, charred pearl onion, crispy parmesan tuile (supplement) Roasted Rack of Lamb with Mint Pesto | Mint pea purée, confit fingerling potatoes, mint pesto, pea tendrils (supplement) Espresso-Rubbed Venison Loin I sweet corn polenta, baby root vegetables, cherry balsamic compote (supplement) Petite Filet Mignon with Cabernet Reduction I parsnip silk, heirloom baby carrots, cabernet reduction (supplement) Roasted Veal Chop with Mushrooms I wild mushroom cream, golden potato croquettes, veal jus (supplement)

FOOD FIRST EVENTS

service charge is additional





# **SEAFOOD**

Grilled Barramundi | Mango salsa, coconut rice, cilantro lime drizzle Roasted Red Snapper | Mediterranean tapenade, herbed quinoa, fennel salad Citrus Glazed Salmon I Orange and fennel confit, wild rice pilaf, dill crème fraîche Fennel Crusted Snapper I Olive oil smashed potatoes, roasted pepper coulis, crispy capers Lime Marinated Grilled Shrimp I Jicama slaw, avocado mousse, cilantro lime dressing Togarashi Spiced Tuna I Wasabi pea purée, soba noodle salad, yuzu vinaigrette Black Sesame Encrusted Ahi Tuna I Mango-carrot coulis, jasmine rice timbale, wasabi foam, microgreen salad Miso Glazed Black Cod I Shiso leaf infused sushi rice, pickled ginger gel, nori crisp, kyuri cucumber slaw Butter Poached Lobster Tail | Saffron risotto, charred corn emulsion, chorizo oil, micro tarragon (supplement) Saffron Seared Scallops I Fava bean purée, chorizo iberico, preserved lemon gremolata, pea tendrils Crispy Skin Sea Bass I Parsnip purée, wild mushroom ragout, truffle jus, gold leaf garnish (supplement) Seared King Salmon I Crème fraîche mashed potatoes, caviar, watercress, beetroot chips, dill oil Grilled Swordfish I Caponata, saffron aioli, crispy polenta, basil chiffonade Pan Roasted Branzino I Artichoke barigoule, heirloom cherry tomatoes, lemon-thyme vinaigrette Herb Marinated Grilled Swordfish I Ratatouille, olive tapenade, saffron aioli, crispy basil (supplement) Lemongrass Infused Sea Bass I Coconut jasmine rice, papaya slaw, kaffir lime beurre blanc (supplement) Thyme Roasted Trout I Almond crust, sweet potato fondant, charred lemon emulsion, asparagus tips Crispy Fried Snapper I Spicy green mango salad, jasmine rice, sweet chili lime dressing Pistachio Crusted Halibut I Cauliflower purée, golden beet relish, pomegranate drizzle (supplement) Classic Grilled Lobster | Drawn butter, lemon herbed orzo, grilled asparagus, lobster coral sauce (supplement) Tandoori Spiced Mahi-Mahi | Mango chutney, basmati rice pilaf, cucumber raita, naan crisp Walnut Encrusted Grouper | Sweet corn blini, wilted spinach, warm bacon vinaigrette Za'atar Spiced Sea Bass I Chickpea purée, roasted red pepper coulis, Moroccan olive relish, preserved lemon (supplement)

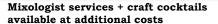
# HERITAGE PORK

Pork Tenderloin Medallions I Calvados apple compote, sweet potato gratin, haricot verts, sage jus Smokey BBQ Pork Ribs I Cornbread, collard greens, honey-glazed baby carrots, bourbon BBQ sauce Herb-Stuffed Pork Loin I Roasted garlic and herb stuffing, broccolini, roasted baby potatoes, cider reduction Pork Osso Buco I Braised pork shank, saffron risotto, gremolata, roasted vine tomatoes Spice Rubbed Pork Chop I Grilled peach chutney, mascarpone polenta, asparagus, port wine glaze Slow-Roasted Porchetta I Fennel pollen, garlic roasted new potatoes, rainbow chard, pan jus Char Siu Pork Belly I Sticky rice, bok choy, pickled daikon, hoisin glaze Pulled Pork Shoulder I Sweet corn pudding, apple slaw, smoked paprika aioli, crispy shallots Pork Scaloppini I Lemon-caper sauce, angel hair pasta, arugula salad, parmesan shavings Pork Saltimbocca I Prosciutto-wrapped, sage, roasted butternut squash, broccolini, marsala sauce Pan-Seared Pork Fillet I Caramelized apple slices, brussels sprout hash, mustard cream sauce Maple Glazed Pork Cheeks I Parsnip puree, candied pecans, braised red cabbage, maple reduction Miso Marinated Pork Tenderloin I Wasabi mash, sesame green beans, ginger-soy glaze Cajun-Spiced Pork Loin I Dirty rice, andouille sausage, okra, creole tomato sauce

# **VEGETARIAN**

Grilled Portobello Mushroom Steak I Cauliflower steak, romesco sauce, crispy polenta, basil coulis Butternut Squash Risotto I Sage-infused arborio rice, roasted hazelnuts, brown butter foam Roasted Cauliflower Steak I Lentil dahl, curry leaf emulsion, toasted almonds Eggplant Parmigiana Stack I Crispy eggplant, marinara, buffalo mozzarella, basil pesto, balsamic glaze Stuffed Bell Peppers I Quinoa, black beans, corn, avocado, pico de gallo, lime crema Zucchini and Heirloom Tomato Lasagna I Ricotta, spinach, pine nut gremolata, sun-dried tomato sauce







Chickpea and Sweet Potato Curry I Coconut milk, cilantro, basmati rice, papadum crisp Beetroot and Goat Cheese Risotto I Roasted beetroot, walnuts, micro arugula, lemon zest Ratatouille on Puff Pastry I Zucchini, eggplant, bell pepper, tomato confit, olive tapenade Spinach and Ricotta Stuffed Shells I Pomodoro sauce, bechamel, parmesan, basil oil Pumpkin Gnocchi with Sage Brown Butter I hazelnut crunch, fried sage, roasted pumpkin seeds Vegan Roasted Red Pepper Alfredo I Fettuccine, cashew cream, parsley, toasted pine nuts Quinoa Stuffed Acorn Squash I Pomegranate, kale, walnuts, apple cider vinaigrette Balsamic Glazed Tofu I Quinoa tabbouleh, roasted Mediterranean vegetables, herb sauce Mushroom and Leek Polenta I Creamy polenta, sautéed wild mushrooms, crispy leeks, porcini sauce Vegetable Paella I Saffron rice, artichokes, peas, roasted red peppers, lemon-garlic aioli Thai Green Curry with Tofu I Seasonal vegetables, jasmine rice, kaffir lime, crispy shallots Summer Squash Cannelloni I Ricotta filling, tomato coulis, vegan parmesan, micro basil

### DESSERT

Dark Chocolate Tart I Salted caramel, hazelnut praline, espresso cream Lemon Meringue Pavlova | Citrus curd, toasted meringue, raspberry coulis Vanilla Bean Panna Cotta I Strawberry compote, balsamic reduction, pistachio tuile Tiramisu Trifle | Mascarpone cream, Kahlua-soaked ladyfingers, cocoa dust, chocolate curls Bourbon Peach Cobbler | Cinnamon streusel, vanilla bean ice cream, peach syrup Matcha Green Tea Cheesecake I White chocolate ganache, black sesame soil, yuzu gel Deconstructed Black Forest Cake I Kirsch cherries, whipped cream, chocolate sponge, cherry gel Apple Tarte Tatin I Caramelized apples, puff pastry, calvados cream, apple chip Mango and Sticky Rice | Sweet coconut rice, fresh mango, sesame brittle, mango coulis Pear Frangipane Tart | Poached pears, almond cream, apricot glaze, almond tuile Key Lime Pie Parfait I Graham cracker crumble, key lime custard, whipped cream, lime zest Cardamom Spiced Carrot Cake | Cream cheese frosting, candied walnuts, carrot tuile White Chocolate Raspberry Tart I White chocolate ganache, fresh raspberries, raspberry dust, gold leaf Coconut Tres Leches Cake | Soaked sponge cake, whipped cream, toasted coconut, tropical fruit salsa Apricot and Almond Galette | Flaky pastry, almond frangipane, apricot preserve, vanilla ice cream Cherry Clafoutis | Brandied cherries, powdered sugar, crème fraîche Olive Oil Cake with Citrus Compote | Light olive oil sponge, mixed citrus compote, mascarpone whip Saffron Poached Pear I Cardamom cream, pistachio crumble, saffron syrup Pistachio Financier I Raspberry jam, lemon glaze, pistachio cream, fresh raspberries Fig and Honey Tart | Fresh figs, honey mascarpone, port reduction, pistachio dust Chocolate and Hazelnut Praline Mousse | Hazelnut dacquoise, dark chocolate mousse, praline crunch







### PLATED PACKAGE A

starting at \$65 pp depending on selection (minimum order 25 guests)

### CHOICE OF:

### 3 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée (choose 1 each)
- 1 dessert

## PLATED PACKAGE B

starting at \$100 pp depending on selection (minimum order 25 guests)

### CHOICE OF:

- 3 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)

### 3 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

## PLATED PACKAGE C

starting at \$135 pp depending on selection (minimum order 25 guests)

### **CHOICE OF:**

- 4 hors d'oeuvres (please see hors d'oeuvres menu)
- cheese & charcuterie station (upgrade to different station for supplemental fee)
- mezze platter (upgrade to different station for supplemental fee)

### 4 COURSE PLATED MEAL

- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert





# PLATED PACKAGE D

starting at \$170 pp depending on selection (minimum order 25 guests)

### **CHOICE OF:**

- 5 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station or Chilled Seafood Bar

### 4 COURSE PLATED MEAL

- choice of bread
- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

### **DESSERT BAR**

Choice of dessert bar with 3 mini desserts or late night bites (additional labor for late night bites)

## PLATED PACKAGE E

starting at \$200 pp depending on selection (minimum order 25 guests)

### **CHOICE OF:**

- 6 hors d'oeuvres (please see hors d'oeuvres menu)
- Sushi & Sashimi Station with a live chef making sushi or Chilled Seafood Bar
- Choice of mezze platter or cheese and charcuterie spread (or upgrade to any other station for supplemental fee)

## **4 COURSE PLATED MEAL**

- choice of bread
- 1 salad (can be upgraded to appetizer, soup or pasta for supplemental charge)
- 1 appetizer, soup or pasta
- 1 chicken entrée and 1 beef/lamb or fish entrée and 1 vegetarian entrée
- 1 dessert

### **DESSERT BAR**

• Choice of dessert bar with 3 mini desserts or late night bites (additional labor for late night bites)



service charge is additional

<sup>\*</sup>please note prices above are for a party of 200+ guests and will go up smaller events

<sup>\*</sup>please note all plated menu guest selections must be selected no more than 2 weeks prior to the event