



CATERING MENU - MAIN DISHES

BRUSCHETTA CHICKEN

heirloom tomatoes, fresh cut basil, garlic,
artichoke hearts, capers, balsamic glaze

MEDITERRANEAN CHICKEN

paprika, cumin, garlic, parsley, shallots

CHICKEN PICCATA

white wine sauce, fresh lemons, capers,
parsley, baby bella mushrooms

SANTA MARIA TRI TIP

wood fired, ancho chile rub

BEEF TENDERLOIN

porcini, shiitake, rosemary, garlic, cracked pepper

BEEF KABOBS

char grilled, citrus-harissa spice



CATERING MENU - MAIN DISHES

MEYER LEMON SALMON

fresh cut herbs, white wine, shallots
pan seared in olive oil

CHIMICHURRI HALIBUT

fresh cut herbs, pepper flake, fresh garlic
pan seared in olive oil

BLACKENED SHRIMP

cajun cream sauce

VEGAN

ZUCCHINI BOLOGNESE

plant based bolognese sauce

BAJA "FISH" TACOS

beer battered oyster mushrooms, chipotle creme,
fresh salsa, avocado, grilled tortillas

ROASTED CAULIFLOWER STEAK

fire roasted golden tomato bruschetta, microgreens



CATERING MENU - SALADS

PROSCIUTTO PEAR

prosciutto, anjou pears, gorgonzola, candied walnuts,
fresh pear honey vinaigrette

CHINESE CHICKEN

chicken breast, green leaf, napa,
mandarin oranges, sesame ginger vinaigrette

CAPRESE

balsamic marinated chicken breast, butter lettuce,
mozzarella pearls, heirloom tomatoes, fresh basil, lemon, olive oil

CHOPPED BABY GREENS

baby greens, zucchini, fresh corn,
tomatoes, scallions, balsamic lime vinaigrette

TUNA NICOISE

farmers market greens, green beans, fingerling potatoes,
grape tomatoes, hard boiled eggs, olives, yuzu vinaigrette

SIGNATURE CAESAR

chopped greens, grape tomatoes, julienne apples, rustic croutons

ROASTED BEET AND GOAT CHEESE

wild arugula, endives, pecans, champagne vinaigrette

PESTO MOZZARELLA

heirloom tomatoes, fresh basil, fresh arugula, pine nuts

MARINATED CUCUMBER

japanese seaweed salad, baby cucumber,
carrot, soy, ginger, sesame, garlic