



COOL TRAY-PASSED

Bruschetta Sugar Cured Tomato, Fresh Mozzarella
Prosciutto Canape Lemon Ricotta, Pistachio Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond
Angus Beef Tartare Toast Point, Capers, Horseradish Aioli
House Smoked Salmon Cucumber, Creme Fraiche, Salmon Roe
Ahi Poke Quinoa Spoon
Lobster Salad Tartlet Lemon Caper Aioli, Chive
Deviled Egg Candied Bacon, Mustard Lemon Cream

HOT TRAY-PASSED

Mini Maryland Blue Crab Cake Old Bay Aioli
Stuffed Bella Mushroom Quinoa, Aged Gouda
Vegetable Spring Roll Thai Sweet Chili Sauce
Coconut Shrimp Skewer Siracha Mayo
Brie Raspberry Purse Puff Pastry
Chicken Skewer Peel Onion Mesquite Glaze
Angus Beef Sliders Pickled Onions, Aged Cheddar, Tomato Jam
Empanada Beef, Black Bean
New York Steak Skewer Chimichurri Sauce

STATIONED DISPLAYS

Baja Cinco Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips
Vegetable Crudite Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber, Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip
Hummus Trio Traditional, Red Pepper, Baba Ghanoush, Carrot, Cucumber, Celery Jicama, Savory Pita
Baked Brie En Croute Wisconsin Brie, Sun Dried Fruit, Candied Pecans, Stone Fruit, Crostini & Crackers
Artisan Cheese and Charcuterie Locally Sourced Cheeses, Varzi Salami, Grilled Chorizo, Blackberry Mustard, Seasonal Dried Fruits, Assortment of Rustic Breads and Crackers

SEA CRUDO PLATTERS

POKE & CEVICHE DISPLAY

RAW BAR

STATIONED PASTA DISPLAY

STATIONED TACO DISPLAY

STATIONED SLIDERS ON BRIOCHE

CARVING STATIONS

Sashimi Salmon, Yellowtail, Diver Scallops

Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar, Wasabi Dressing, Ginger Cucumber Relish

Pacific Ahi Tuna Poke, Cevche

Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish Sprouts, Macadamia Toy, taro Chips

Pacific Oysters on the Half Shell

Baja Jumbo Shrimp

Cocktail Stone Crab Claws

Served with Cocktail Sauce, Horseradish, Lemon, Crackers, Toast

Cheese Ravioli Basil Pomodoro Sauce

Orecchiette Italian Sausage Ragout

Truffle Gnocchi Asparagus, Mushrooms, Aged Parmesan, Olive Oil

Baja Style Mahi, Carne Asada, Pollo Asada

Pico De Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca, Corn and Flour Tortillas

Cheeseburger Cheddar, Bacon, Candied Onion

BBQ Pulled Pork Apple Coleslaw, Chipotle Mayo

Shiitake Mushroom Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

Herb Sea Salt French Fries

Hard Spice Rub Natural Turkey Breast

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

Cuban Roast Pork Loin

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

Black Angus Prime Rib

Shallot Confit, Cremini, Straight and Creamed Horseradish, Cabernet Sauce, Brioche Rolls

Select One Option from Either Category for Entire Party

SOUPS

Vine Ripened Tomato Olive Oil, Basil Pistou, Crostini

Clam Chowder Bacon, Potato, White Clams, Oyster Crackers

Portobello Mushroom Mascarpone, Pancetta, Truffle Oil, Chives

Butternut Squash Sun Dried Cranberries, Pepitas, Nutmeg Cream

SALADS

Baby Spinach Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

Wild Arugula Petit Basque, Poached Pear, Pecan Brittle, Agave Sherry Dressing

Super Greens Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

Club Caesar Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

Iceberg Wedge Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

ADDITIONAL APPETIZERS

Baja Shrimp Cocktail Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

Pacific Blue Crab Cake Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

Roasted Maitake Mushroom Mustard Greens, Herb Crostini, Truffle Balsamic, Pistachio Oil, Macadamia Soy

Burrata Prosciutto Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

Select Up to Two Entrees and One Vegetarian for Entire Party

SEA

Seared Snapper Quinoa, Garden Vegetables,
Lemon Caper Sauce

Local Halibut 3 Citrus Risotto, Broccolini, Blister Tomato, Meyer
Lemon Pistou

Natural Salmon Rainbow Quinoa, Oyster Mushroom, Tomato
Fennel Marmalade

White Sea Bass Roasted Heirloom Potatoes, Pencil Asparagus,
Tangerine Relish, Thyme Butter Sauce

Diver Scallops and Baja Prawns Yellow Corn Polenta,
Sauteed Heirloom Mustard Greens, Baby Bella Mushrooms,
Citrus Vinaigrette

LAND

Double Pork Chop Whipped Potato, Broccoli Rabe, Apple
Chutney, Rum Sauce

Jidori Chicken 3 Citrus Risotto, Broccolini, Cider Glazed Pearl
Onion, Candied Kumquat, Black Garlic Jus

Braised Beef Short Rib Beemster Polenta, Wild Mushrooms,
Cipollini Cabernet Jus

Angus Prime Rib Twice Baked Potato, Asparagus, Creamy
Horseradish, Natural Jus

Center Cut Filet Mignon Black Truffle Yukon Mashed
Potatoes, Confit Tomato, Asparagus, Cabernet Reduction

VEGETARIAN

Butternut Squash Risotto Mascarpone, Field Peas,
Citrus Gremolata

Cremini Mushroom Ravioli Kale, Parmesan, Truffle Oil, Basil

Roasted Cauliflower Bowl (vegan) Broccoli, Snap Peas,
Scallions, Jasmine Rice, Garlic, Ginger, Soy

Vegetable Tagliatelle (vegan) Yellow Squash, Zucchini,
Carrots, Goat Cheese, Basil Pistou

MAKE YOUR OWN SURF & TURF

SURF

Served with Whipped Truffle Potatoes, Asparagus,
Glazed Carrots, Wild Mushrooms

Choice of: Five Peppercorn Sauce, Port Wine Reduction, or
Bearnaise

Jumbo Shrimps (3)
Natural Salmon
Halibut
Jumbo Diver Scallops (2)
Sea Bass
Lobster Tail

TURF

Angus Beef Short Ribs
Jidori Chicken
New York Steak
Filet Mignon

DESSERTS

Select One Option for Entire Party

Cappuccino Mudd Pie Roasted Almonds, Butterscotch,
Chocolate Sauce

Amaretto Tiramisu Mascarpone, Espresso,
Creme Brulee Crumble

Key Lime Cheesecake Graham Crust, Vanilla Chantilly,
Key Lime Curd

Lemon Meringue Tart Vanilla Genoise, Lemon Curd, Meringue

Red Velvet Cake (GF) Chocolate Glaze, Walnut Brittle, Mint

Chocolate Marquise (GF) Chocolate Mousse, Streusels,
Berry Coulis

SWEETS ACTION STATIONS

Minimum of 30 people per station.
Chef attendant included

Chocolate and Vanilla Ice Cream, Chocolate and Caramel Sauces,
Rolled Wafers, Chocolate Chip Cookies, Brownie Crumbles,
Chopped Nuts, Sprinkles, Cherries, Whipped Cream

Petit Fours Macarons, Opera Cake, Red Berry Opera,
Lemon Bars, Dulce De Leche Squares, New York Cheesecake,
Tiramisu, S'mores Bar

FIESTA

Tortilla Chips Salsa Fresca, Guacamole
Baja Tortilla Soup Smoked Chicken, Crispy Tortilla, Avocado
Southwestern Caesar Salad Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing
Roasted Corn Salad Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette
Classic Ceviche White Sea Bass, Tomato, Cilantro, Lime, Pepitas
Choice of 3:
Snapper Chili Verde Cilantro, Queso Fresco, Grilled Scallions, Almonds
Pisa's Carnitas Tomatillo Salsa, Cabbage Radish Salad
Chicken Enchilada Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce
Chipotle Skirt Steak Carne Asada Salsa Roja
Refried Black Beans, Spanish Rice, Flour Tortillas
Tres Leches Cake Slivered Almonds, Shaved Chocolate
Caramel Flan
Cinnamon Churros Chocolate Sauce

ALL AMERICAN

Heirloom Tomato Bisque Cheddar Cheese Crouton
Gem Romaine Wedge Cherry Tomato, Cucumber, Pancetta, Bleu Cheese Dressing
Three Cheese Mac & Cheese Lobster, Bacon
Red Apple Poppy Seed Cole Slaw
Old Fashion Pork Chops Caramelized Onion, Apple Sauce
Herb Marinated Shelton Farm Chicken Cider Braised Rainbow Chard, Bacon
Homestyle Meatloaf Country Gravy
Mashed Yukon Potatoes Garlic Cream Cheese
Seasonal Farmers Market Vegetables
Fresh Baked Buttermilk Biscuits Sweet Butter
Apple Bar Crumble, S'mores Bar,
Salted Caramel Brownie Bar

LA JOLLAN

Artisan Cheese Board Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread
Local Field Salad Poached Pear, Chevre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette
Organic Beet Salad Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette
Seafood Farfalle Pasta Salad Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing
Almond Crusted Sea Bass Braised Leeks, Endive, Champagne Saffron Sauce
Honey Spiced Chicken Breast Root Vegetables, Cremini, Thyme Jus
Beef Tenderloin Tips Marengo, Tomatoes, Olives, Cremini Mushrooms
Wild Rice Pilaf Glazed Pecans, House Herbs
Farmers Market Vegetables Parsley Butter
Flourless Chocolate Cake, Strawberry Cheesecake, Stone Fruit Bread Pudding

ITALIAN

Artisan Cheese & Charcuterie Board Local Fruits, Artisan Breads, Crackers
Farmers Market Minestrone Kidney Beans, Croutons, Pesto Wild Arugula Shaved Fennel, Apple, pecorino, Almonds, Citrus Vinaigrette
Cavatappi Fennel, Tomato, Snap Pea, Burrata Cheese
Caprese Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil
Sicilian Style Salmon Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint
Tuscan Braised Short Ribs Pancetta, Peals Onions, Mushrooms, Chianti Reduction
Chicken Caponata Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil
Parmesan Risotto Mascarpone, White Wine, Red Pepper Flakes
Seasonal Vegetables Pine Nut Basil Pesto
Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar