CUSTOM CATERING



All orders require a minimum of 72 hours notice

Please call for any customized menus

Hors D'oeuvres

Appetizers Delivered on Disposable Platters

Or tray passed with added staff(additional hot appetizers available)

(Minimum 30 people)

Select 5 types -$30/per person

Caprese Skewer marinated fresh mozzarella, basil, tomato & balsamic syrup (veg, gf)

Grape & Brie Phyllo Cup grape compote with garlic, shallot & fresh thyme, melted brie, phyllo cup (veg)

Asparagus & Mushroom Tart with caramelized onions, balsamic syrup, parmesan, phyllo cup **(Spring Only)**

Fig & Goat Cheese Bite phyllo cup (veg) **(Summer Only)**

Mediterranean Crostini with leek-tomato ragout, roasted pepper whipped feta on olive oil herb crostini (veg)

Fresh Spring Rolls with glass noodles, mint, basil lettuce, peanut sauce (vegan, gf)

Potato & Brie Quesadilla red onion, chipotle honey (veg)

5 Spice Chicken Skewer honey soy glaze (gf)

Chicken Salad Wonton with thyme, chipotle, lemon & mango salsa

Chicken Parmesan Meatball with marinara and parmesan

Herb Chicken Skewer with chardonnay cream sauce (gf)

Thai Chicken Lollipop ground chicken with basil, mint, curry, peanut sauce on sugarcane

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(add $2 per person for each item from this section)

Herb Marinated Steak Crostini gorgonzola aioli, caramelized onion, micro arugula

Bacon Wrapped Date gorgonzola stuffed dates wrapped in applewood smoked bacon with orange (gf)

Ceviche Cup local fish in tortilla cups (gf)

Steak Skewer prime sirloin marinated in balsamic and garlic with chimichurri (gf)

(add $3 per person for each item from this section)

Lamb Chop Lollipop mini lamb chops painted with Dijon, balsamic & herbs, balsamic-mint aioli (gf)

Mini Maryland Style Crab Cake cajun remoulade

Yakitori Tuna Skewer wasabi-ginger aioli (gf)

Tuna Tataki marinated & flame kissed on wonton crisp with pickled ginger aioli

Chilled Hoisin Salmon Skewer with mango mustard

Teriyaki Salmon Taco with micro cilantro, wasabi aioli in wonton shell

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Appetizer Displays

Each display for 20 to 30 people

Burrata Station - $259

Pesto, truffle oil, crostini's, mixed olives, tomato, basil, roasted grapes and pistachio's (veg)

Mexican Charcuterie - $239

Queso al pastor, ancho dusted queso fresco, street corn dip with tortilla chips, chorizo, jicama and cucumber with tajin & escabeche vegetables

Artisanal Cheese & Charcuterie Display- $259

Aged cheeses: Manchego, aged cheddar, triple cream brie, gorgonzola, herb goat cheese
Charcuterie: prosciutto & capicola
Accompaniments: Marcona almonds, fig jam, truffle honey, pickled vegetables, whole grain mustard
Bread & Crackers: rustic baguette & crackers
Fruit: strawberries, grapes, dried mango & cranberry

Artisanal Cheese Board- $229

Aged cheeses: Manchego, aged cheddar, triple cream brie, bleu, herb goat cheese
Accompaniments: Marcona almonds, fig jam, truffle honey
Bread & Crackers: rustic baguette & crackers
Fruit: strawberries, grapes, dried mango & apricot

Bruschetta Bar- $229

Classic Bruschetta with tomato, garlic & basil
Whipped Goat Cheese with honey & pistachio
Mushroom Ragout with parmesan
Rosemary-Garlic Crostinis & Grilled Baguette (veg)

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Chilled Seafood Bar- $359

Local fish ceviche with diced tomato, cucumber, jalapeno and red onion
garlic grilled shrimp with cocktail sauce, chipotle remoulade & lemon
served with roasted tomato salsa, guacamole and tortilla chips
(vegan mushroom ceviche available by request for an additional price)

Farm Fresh Raw Vegetables - $229

Rainbow heirloom carrots, purple cauliflower, French radish, broccolini, sugar snap peas
Dips(choose two): chipotle-lemon tahini, romesco, roasted garlic hummus, green goddess

Mediterranean Mezze – $229

Baba ganoush, roasted red pepper hummus, Dolmas, sun dried tomato-pesto torte
assorted olives & marinated feta served with grilled pita (add seasoned lavosh add $15)

Grilled Chicken Breast Platter - $149

Sliced citrus marinated, tarragon mustard sauce

Hot Smoked Salmon - $259

Flaky hot smoked salmon served alongside crisp crostinis with creamy herbed goat cheese
thinly diced red onion, ripe tomato and briny capers

Assorted Pin Wheel Wraps (18 per flavor) - $229

Ham with melted brie, dijon aioli and smashed avocado
Turkey with fig jam, dried cranberry and basil aioli
Roast beef with gorgonzola aioli, pepperoncini and pickled red onion

Antipasto Misto - $229

Marinated mozzarella pearls & grape tomatoes, roasted red peppers
prosciutto & salami white bean salad & artisan bread

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Box Lunches or Sandwich Trays

Minimum of 30 guests
$27 per person

Can be made gluten free/vegan for an additional $6 each(includes gluten free / vegan cookie and side salad)
Includes choice of sandwich/wrap, cookie, salad & chips
Choose any combination of sandwiches and/or wraps up to 3 types

Gourmet Sandwiches

Caprese
Fresh mozzarella, tomato, spinach, pesto, basil aioli, tapenade on focaccia

Mediterranean Chicken
Citrus roasted chicken, roasted pepper whipped feta spread, spinach, basil aioli on ciabatta

Turkey & Fig
Sliced turkey breast, fig jam, havarti cheese, arugula, basil aioli on country wheat bread

Italian
Salami, pepperoni, ham, pickled red onion, pepperoncini, basil aioli, arugula, tomato on ciabatta

Ham & Brie
Dijon aioli, lettuce, tomato, brie spread, smashed avocado on focaccia

Gourmet Wraps

Baja Chicken Caesar
Ancho chile, chicken, romaine, caesar dressing, roasted corn, cotija, tortilla

Farmer's Market Veggie
Zucchini, yellow squash, red bell pepper, red onion, hummus, spinach, balsamic drizzle, tempeh, tortilla

Korean Tofu
Cucumber, basmati rice, gochujang glaze, sesame mayo, napa kimchee, tortilla

Turmeric Lemon Chicken
Hummus, roasted red pepper, pickled red onion, lemon tahini sauce, baby greens, tortilla

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Dinner Buffets

Minimum of 30 guests
Vegetarian/vegan options available upon request

Mediterranean

$37 per person

Mediterranean Salad
Romaine, arugula, feta, grape tomato, cucumber, red onion, olives, balsamic vinaigrette(gf)

Chicken Shawarma
Garlic yogurt tahini sauce(gf)

Roasted Local Fish
Caramelized fennel, orange, mixed olives, basil + garlic(gf)

Ratatouille
Diced eggplant, yellow squash, zucchini, garlic, herbs(gf)

Mini Penne Pasta
heirloom cherry tomatoes, fresh mozzarella, basil, roasted garlic oil

Tahini & Harissa Sauces (gf, v)

Pita Bread (v)

Asian

$36 per person

Asian Salad
Romaine, mixed greens, red cabbage, sliced almonds, shredded carrot, cilantro, sesame-ginger dressing(gf, v)

Thai Green Curry Chicken (gf)

Gochujang Beef (gf)
Kimchee

Stir Fried Local Vegetables
Local organic vegetables, carrots, mushrooms, red cabbage(gf,v)

Basmati Rice (gf,v)

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Baja Style

$32 per person

Baja salad
Romaine, roasted red pepper, black beans, corn, cilantro, chipotle lime dressing (gf, veg)

Ancho Chili Grilled Shrimp
With tomato, cucumber, lemon and red onion salad (gf)

Steak Arrachera
With roasted red pepper-corn salsa (gf)

Achiote vegetables (gf, v)

Charro beans
With diced tomato, red onion, bacon & cilantro (gf)

San Diego Taco Station

$32 per person

Chipotle Lime Salad
Chopped romaine, roasted red pepper, black beans, sweet corn
green onion, cilantro, chipotle lime dressing (gf, veg)

Choice of three:

Carne Asada,

Slow Braised Pork Carnitas,

Gound Chicken Picadillo or Chicken Tinga
Substitute blackened fish add $5
(vegetarian potato & tofu available upon request)
street taco" corn and flour tortillas, cabbage, cumin lime crema, cheddar cheese
smokey guajillo salsa, salsa verde, guacamole, cilantro and onion, lime wedges

Cilantro Ric (gf, veg)

Chipotle Black Beans (gf, v)

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Hawaiian Tropics

$32 per person

Potato-Mac Salad
Hard boiled egg, shredded carrot, sweet peas

Huli Huli Chicken
Grilled, lacquered with pineapple-soy glaze (gf)

Kalua Pork(Slow-Roasted Pulled Pork)
traditional style with cabbage

Wok'd Vegetables (gf, v)

Coconut-Lemongrass Basmati Rice (gf, v)

Fried rice **(add $2 per person)**

California Style Wine Country

$48 per person

Freekah Salad
Mandarin oranges, thai basil, arugula, parmesan, lemon vinaigrette, toasted pecans(v)

Roasted Local Fish
With toasted almond and arugula pesto (gf)

Chicken Breast Provencal
With tomatoes, olives, herbs (gf)

Creamy Mashed Potatoes
With sour cream and herbs (gf, veg)

Grilled Vegetable Platter
Shaved asiago, lemon zest, evoo, sea salt (gf, veg)

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Plated Dinners

Pricing based on 50 guest minimum
Can choose anything from bronze or silver packages in combination with a higher package

Bronze Package

$32 per person

Choice of one Salad:

Includes artisan rolls with herb butter

Brothers Garden Salad spring mix, grape tomatoes, cucumber, onions, shredded carrots, buttermilk ranch (gf, veg)

Classic Caesar hearts of romaine, aged shaved parmesan, garlic croutons, pear tomatoes, Caesar dressing

Mixed Greens mixed baby greens, romaine, carrots, cucumbers, citrus vinaigrette (gf, veg)

Choice of one protein:

Lemon-Thyme Chicken breast with white wine caper sauce (gf)

Chicken Marsala mushrooms, marsala wine sauce

Panko Crusted Chicken breast with tomato-basil cream sauce or mushroom cream sauce

Moroccan Chicken thigh with harissa tomato sauce, garbanzo, parsley (gf)

Choice of one starch:

Yukon Potato Mash (gf)

Roasted Garlic Potato Mash (gf)

Herb Roasted Potatoes (gf)

Basmati Rice Pilaf (gf)

Choice of one vegetable:

Roasted Herbed Brussels Sprouts & Carrots

Sautéed Garlic Spinach with blistered cherry tomatoes

Baby Carrots & Cauliflower with fresh herbs

Vegetarian Option

Quinoa and Vegetable Stuffed Bell Pepper (v, gf)

Vanilla Crème Brulee

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Silver Package

$39 per person

Choice of one Salad:

Includes artisan rolls with herb butter

Wedge blistered grape tomatoes, carrot ribbon, creamy gorgonzola dressing (gf, veg)

Spring Harvest baby spinach, strawberries, feta, candied pecans, strawberry balsamic vinaigrette (gf, veg)

Mediterranean romaine, arugula, mixed olives, feta, grape tomato, red onion, cucumber, balsamic vinaigrette)gf, veg)

Choice of two proteins with same sides or a custom combination plate:

Lemon Basil Bruschetta Chicken with tomato, basil, parmesan, balsamic drizzle (gf)

Roasted Tuscan Chicken herb tomato broth, arugula pesto (gf)

Burgundy Tri Tip

Herb Crusted Steak roasted mushrooms & red wine (gf)

Herb Crusted Steak with honey peppercorn cream or chimichurri (gf)

Moroccan Spiced Salmon orange glaze (gf)

Choice of one starch:

Roasted Fingerling Potatoes with rosemary & olive oil(gf, vegan)

Garlic Whipped Potatoes (gf, veg)

Israeli Cous Cous with roasted tomato & basil (vegan)

Lemon Herb Rice Pilaf onion, carrot and celery (gf, vegan)

Choice of one vegetable:

Garlic Butter Roasted Haricot Vert with mushrooms (gf, veg)

Maple Glazed Carrots (gf, vegan)

Roasted Cauliflower and Broccoli (gf, vegan)

Vegetarian Option

Tofu & Spaghetti Squash Stir Fry (gf, vegan)
Zucchini, mushroom, bell pepper, onion & spicy thai chili sauce

Choice of one dessert:

Vanilla Crème Brulee

Flourless Chocolate Cake

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Premium Plated Dinner Menu

$50 per person

Choice of one Salad:

Includes artisan rolls with herb butter

Baby Spinach strawberries, gorgonzola, cashews, balsamic-maple vinaigrette (gf, veg)

Arugula & Brussels shaved parmesan dried cranberries, lemon vinaigrette (gf, veg)

Freekah kumquats, thai basil, arugula, parmesan, toasted hazelnuts, lemon vinaigrette (veg)

Choice of two proteins with same sides or a custom combination plate:

Grilled Local Fish with carrot-thyme sauce (gf)

12 Hr Braised Boneless Short Rib with braising jus (gf)

Rack Of Lamb roasted red pepper gorgonzola cream (gf)

Hibachi Style Steak & Shrimp Skewer ginger-soy glaze (gf)

Choice of one starch:

Roasted Fingerling Potatoes with rosemary & olive oil (gf, vegan)

Garlic Whipped Potatoes (gf, veg)

3 Cheese Mac and Cheese (veg)

Lemon Herb Rice Pilaf onion, carrot and celery (gf, vegan)

Choice of one vegetable:

Grilled Asparagus (gf, vegan)

Grilled Rainbow Carrots with fresh herbs (gf, vegan)

Roasted Brussels with balsamic & parmesan (gf, veg)

Vegetarian Option

Quinoa & Vegetable Stuffed Portobello tomato- basil cream sauce
(gf, veg-can be made vegan)

Choice of one dessert:

Chocolate Mousse with fresh berries and Bailey's crème chantilly

Flourless Chocolate Cake strawberry basil sauce, or raspberry sauce

Chocolate Pot de Crème Baileys crème chantilly

Tropical Fruit Parfait kiwi, mango, papaya, ginger caramel sauce and creamy haupia

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Desserts

If you decide to go with a more modern dessert approach you may choose a moving style dessert station.

Dessert Stations

Dessert Display $8 per person
(choice of 3)
Quantity to be based on 2 bites per guest
- Apple Crumb Bars
- Brownies
- Lemon Bars
- Assorted Cheesecake Bites
- Chocolate Chip Cookies
- Snickerdoodle Cookies (vegan, gluten free)

Deluxe Dessert Display $10 per person
(choice of 4)
Quantity to be based on 3 bites per guest
- Mini Pot de Crème (gf)
- Cardamom Scented Rice Pudding with pistachio (gf)
- Assorted Petit Fors
- Mixed Fruit Tarts with meyer lemon curd
- Apple Tarts
- Chocolate Mousse Shot Glasses (gf)
- Tiramisu Shot Glasses
- Lemon Raspberry Bavarian Shot Glasses (gf)

Cheesecake Martini Bar $8

Cheesecake bits served with your choice of toppings to include:
oreo cookie crumbles, nuts, M&M's, graham crackers caramel, chocolate sauce, raspberry puree

Belgian Waffle Stick Bar $8

Belgiian-style waffle sticks are served fresh. Guests dip, drizzle and finish to taste. Guests dress each skewer with hot fudge, raspberry coulis, and caramel sauce, then add playful textures like sugary sprinkles and colorful cereal crumbles. Nostalgic, indulgent, and irresistibly interactive.

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