



BUFFET STYLE

MAIN DISHES

CHICKEN MARSALA

sun dried tomato, capers

FILET MIGNON

wild mushroom demi glaze

NANA'S FRIED CHICKEN

buttermilk fried boneless chicken breast

FLAT IRON STEAK

romesco sauce, chimichurri

OCTOPUS & PORK BELLY

soy sriracha and honey marinade

SHORT RIB

caramelized pearl onions, fresh horseradish

KING SALMON

simply grilled

PISTACHIO CRUSTED MAHI MAHI

mango coulis, grilled pineapple relish

GRILLED DUROC PORK CHOP

pears, fig, peach coulis

CHILEAN SEA BASS

blood orange coulis

FARMERS MARKET STIR FRY

*broccolini, cauliflower, red bell pepper, fava bean,
jasmine rice, quinoa, farro, peas*

PORK BELLY TACOS

*asian marinade, pickled cabbage, peaches, lime
crema*

OCTOPUS TACOS

avocado mousse, sriracha aioli, micro red shiso

SHORT RIB TACOS

*housemade mole, pickled onion, lime crema
(contains nuts)*

CAJUN SHRIMP TACOS

grilled jack cheese, cabbage, lime crema



BUFFET STYLE

SOUPS & SIDES

HERB COUSCOUS

TOMATO QUINOA

SWEET POTATO MASH

CAULIFLOWER JASMINE RICE

SAUTEED SPINACH

FRENCH FRIES

FINGERLING POTATOES

cheddar, jack cheese, bacon lime crema

VEGGIES

heirloom carrots, broccolini, cauliflower, brussel sprouts

MAC N' CHEESE

cheddar, mozzarella, toasted bread crumbs

BRUSSEL SPROUTS

honey butter, almonds, prosciutto

CLAM CHOWDER

New England style chowder, oyster crackers

HEIRLOOM TOMATO SOUP

grilled cheese bites, chives

SALADS

MIXED GREEN SALAD

carrots, tomato, crouton, red onion, balsamic vinaigrette

HEIRLOOM BEET SALAD

burrata cheese, cherry tomatoes, watermelon

radish, garlic oil, balsamic drizzle

LITTLE GEM SALAD

radish, tarragon, mustard vinaigrette

SPRING SALAD

mixed berries goat cheese, sliced almond

SO CAL SALAD

baby arugula, mustard leaf, peaches, blue cheese, pecans

lemon dijon dressing

THE WEDGE

iceberg, blue cheese, bacon shallots, bacon mousse

CHOPPED SALAD

arugula, iceberg, radicchio, almonds, cucumber, tomatoes,

egg, dried cranberry, shallot vinaigrette