



FARM TO TABLE
CATERING

fresh. local. seasonal.

Appetizers

Available in Spring

Crostini with roasted asparagus and herbed ricotta

Cream of asparagus soup shooters with lemon creme fraiche

Phyllo tart with Spring vegetable ragout + warm brie

Available in Summer

Caprese bites with fresh mozzarella, basil, heirloom cherry tomatoes + balsamic reduction

Bruschetta with blistered heirloom cherry tomatoes + burrata

Crostini with nectarine, blackberry + herbed honey ricotta

Prosciutto + melon bites

Phyllo tart with fresh strawberries, fromage blanc, local blackberry honey + fresh mint

Watermelon gazpacho soup shooters

Traditional gazpacho soup shooters

Late summer: Caramelized onion, fresh Mission fig + Gorgonzola crostini

Available in Fall/Winter

Phyllo tart with melted brie, caramelized onion + roasted pear

Tomato basil soup shooters with mini grilled cheese sandwiches

Caramelized onion, fresh Mission fig + Gorgonzola crostini

Wild mushroom + goat cheese bruschetta

Crostini with roasted beets + ricotta

Butternut squash soup shooters with creme fraiche + toasted hazelnuts

Available Year-Round

Caesar Salad in Parmesan cups

Mini Twice-baked potatoes with aged cheddar and applewood smoked bacon

Papas bravas - paprika roasted potatoes with spicy bravas sauce + creamy garlic aioli

Flat Iron steak crostini with Gorgonzola spread, horseradish sauce + micro arugula

Parmesan cups with chive-goat cheese mouse

Cremini mushroom stuffed with sun-dried tomatoes, olives, roasted garlic, bread crumbs + parmesan

Cremini mushrooms stuffed with sweet Italian sausage, parmesan + bread crumbs

Italian meatballs with spicy marinara

Sweet Italian sausage with peperonata

Seafood Options Available Year-Round

Shrimp ceviche with avocado salsa

Grilled prosciutto-wrapped prawns (+\$2/pp)

Crab cakes with roasted red pepper aioli + mango salsa (+\$2/pp)

Smoked salmon bruschetta with capers + chive cheese spread (+\$1/pp)

Crab salad with lemon-chive creme fraiche + avocado salsa (+\$2/pp)

Smoked salmon tartare with chive creme fraiche on cucumber coin (+\$1/pp)

Spicy tuna tartare and sirache creme fraiche on cucumber coin (+\$1/pp)

Platters Available Year-Round

Artisanal Cheese + Meat Board with Italian dried meats, California cheeses, assorted olives, dried and fresh fruit + roasted nuts, served with crostini and artisanal crackers

Crudités Platter with farm-fresh crudités, herb ranch dressing + hummus

Seasonal Fruit Platter with a variety of seasonal, locally grown fresh fruit