

Large Platters ~ Displayed Appetizers

Each Order Serves approximately 25 people

GF-Gluten Free, V -Vegetarian

Butcher Block | GF no crackers | \$150

Cured meats, Whole grain mustard, pickled vegetables, olives, water crackers

Cheese Board | V, GF no crackers | \$150

Artisan cheese, seasonal fruit, fig jam, candied nuts, water crackers

Grilled Marinated Vegetables | V, GF | \$100

Seasonal grilled marinated vegetables, balsamic drizzle

Crudit  | V, GF | \$75

Fresh seasonal vegetables, muhammara, gorgonzola yogurt

Guacamole and Salsa Fresca | GF | \$100

Fresh guacamole, Pico de Gallo, chili dusted tortilla chips

House made Hummus | V, GF no bread | \$75

Fresh Vegetables, house made flatbread olive oil, smoked paprika

Fruit Platter | V, GF | \$65

Selection of fresh fruit, spiced honey yogurt

Ceviche | GF no chips | \$100

Fresh fish, chilies, red onions, cilantro, citrus, house seasoned tortilla chips

Brussels and Kale | GF | \$125

Charred Brussels sprouts, wilted kale, bacon, balsamic drizzle

Saint Andre's Fromage | V, GF no bread | \$100

Baked triple cream cheese | roasted garlic | sliced baguettes | balsamic reduction | honeycom

Chilled Seafood Platter | GF | \$225

Pacific oysters, clams, scallop ceviche, prawns, Jonah crab claws, main lobster

Hors D' Oeuvres

Minimum order 25 pieces of each | Stationed or Tray Passed
GF-Gluten Free, V -Vegetarian

Chef Signature | \$5 per piece

Italian Meatballs | sirloin - pork house made meatball | marinara | parmesan

Caprese Skewers | GF, V | cherry tomato | Basil | mozzarella

Chef's "whim" crostini | V | seasonally inspired

Tandoori Chicken Skewers | GF | tandoori marinated chicken | taziki dipping sauce

Smoked Salmon Blini | smoked salmon, herb goat cheese, cucumber, pickled red onion capers

Ahi Poke | spiced citrus marinated ahi tuna, wonton chip, wakami, sesame seeds

Favorites | \$ 6 per piece

Pulled pork sliders | slow roasted pulled pork | house bbq sauce | apple slaw | fried onion strings

Braised Short rib sliders | red onion marmalade, horseradish cream

Grilled Vegetable Skewers | GF, V | seasonally inspired

Korean Bbq Ribs | GF | St. Louis style pork ribs | Korean bbq sauce

Prosciutto wrapped asparagus | GF | roasted asparagus | balsamic

Mini Lump crab cakes | lemon aioli

Spicy lollipop chicken | GF | spiced honey glazed

Bacon Wrapped Dates | GF | medjool dates, almond goat cheese, bacon

PLATED DINNER MENUS

Private Dining Plated Dinner - Menu One | \$44 per person

Minimum of 20 people

Guest to give meal counts and guest names 7 days in advance for all entrees and a place card for each guest to denote entrée selection to the server.

Includes Coffee, Hot Tea and Iced Tea Station, Rolls & Butter

To Start (Select one)

Field greens, strawberries, goat cheese, candied walnuts, basil vinaigrette

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Tomato Bisque, basil, goat cheese crouton

Curried carrot puree, crème fraîche, micro cilantro

Mains (Select three)

Five spice Pork Tenderloin, wild rice, bok choy, cherry - ginger glaze

Toasted Faro risotto, wild mushrooms, English peas, shaved parmesan

Crispy skin Atlantic salmon, carrot and pea risotto, sauce vierge

Airline Chicken Breast, Yukon potato puree, glazed baby carrots, herb pan jus

Garlic - Chili marinated Flat Iron, roasted fingerlings, grilled asparagus, and chimichurri

Sweets (Select one)

Honey vanilla bean panna cotta, minted seasonal berries

New York cheesecake, spiced red wine poached pears

Chocolate Cake, 5 layers chocolate mousse cake, fresh berries, and raspberry coulis

Red Velvet cake, caramel sauce, cream cheese frosting

Private Dining Plated Dinner - Menu Two | \$52 per person

Minimum of 20 people

Guest to give meal counts and guest names 7 days in advance for all entrees and a place card for each guest to denote entrée selection to the server.

Includes Coffee, Hot Tea and Iced Tea Station, Rolls & Butter

To Start (Select one)

Crab Cakes, romesco , frisee, citrus salad

Tuscan kale salad, toasted garlic, evoo, parmesan, lemon, chili flakes

Roasted tomato and red pepper bisque, cilantro crema

Bitter green salad, hearts of palm, grapefruit, champagne vinaigrette

Poached Pear, baby lettuce, Maytag bleu cheese, candied pecans, white balsamic vinaigrette

Mains (Select three)

Grilled Stuffed Pork chop, chorizo, apple chutney, wild rice, Swiss chard

Seasonal market fish, citrus Israeli cous cous, lemon cream, bok choy

Red Wine Braised short ribs, horseradish polenta, ginger glazed carrots, red wine demi, and bacon gremolata

Crispy Duck Confit, green lentils, wilted bitter greens, cherry ginger glaze

Moroccan Lamb Shank, celery root puree, caramelized apple, fennel mint raita

Chef's seasonal risotto, vegetables

Roasted tomato pasta, fennel, pappardelle pasta, pine nut gremolata

Sweets (Select one)

Vegan caramel Crunch bars, dates, peanuts, maple syrup

Honey vanilla bean panna cotta, minted seasonal berries

New York cheesecake, spiced red wine poached pears

Chocolate Cake, 5 layers chocolate mousse cake, fresh berries raspberry coulis

Red Velvet cake, caramel sauce, cream cheese frosting

Private Dining Plated Dinner- Menu Three | \$66 per person

Minimum of 20 people

Includes Coffee, Hot Tea and Iced Tea Station

To Start (Select two)

Smoked salmon, cucumber mint salad, lime juniper berry

Burrata, apple- fennel slaw, mint, chilies, evoo, balsamic reduction, crostini

Roasted bone marrow, hearts of palm, herb butter

Carlsbad Mussels, White wine, jalapenos, garlic lemongrass butter

Crab Cakes, romesco , frisee, citrus salad

Mains (Select three)

Elk Loin, carrot puree, parsnip potato puree, brandied cherry reduction

Macadamia citrus duck breast, citrus pickled cherries, black rice, spiced yogurt

Ginger crusted Sea bass, jasmine rice, baby bok choy, toasted sesame seeds, scallion butter

Ricotta Gnocchi, sage brown butter sauce, maitake mushrooms

Espresso -chili rubbed bone in ribeye, roasted asparagus, smoked Gouda whip potatoes, port wine demi

Seared Scallops, toasted orzo, black currants, pine nuts, balsamic fig reduction

Sweets (Select one)

Lemon bar, vanilla custard, raspberry coulis, sugared kiwi

Chocolate mango torte, passion fruit curd, white chocolate Chantilly, feuilletine crunch

Hazelnut mousse bar, toasted meringue, hazelnut dacquoise, seasonal berries, chocolate

Chocolate Cake, 5 layers chocolate mousse cake, fresh berries and raspberry coulis

Red Velvet cake, caramel sauce, cream cheese frosting

BUFFET DINNER MENUS

Private Dining Buffet

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

To Start (Select one)

Field greens, strawberries, goat cheese, candied walnuts, basil vinaigrette

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Tuscan kale salad, toasted garlic, evoo, parmesan, lemon, chili flakes

Roasted tomato and red pepper bisque, cilantro crema

Baby caprese, local vine ripened tomato, buffalo mozzarella, and micro basil

Baby spinach, red onion, sliced almonds, strawberries, Humboldt fog, herb vinaigrette

Mains

1 entree- \$39 | 2 entree - \$49 | 3 entree - \$59

Seafood paella, shellfish, chicken, saffron rice

Red Wine Braised short ribs, horseradish polenta, ginger glazed carrots, red wine demi, and bacon gremolata

Five spice Pork Tenderloin, wild rice, bok choy, cherry - ginger glaze

Toasted Faro risotto, wild mushrooms, English peas, shaved parmesan

Crispy skin Atlantic salmon, carrot and pea risotto, sauce vierge

Airline Chicken Breast, Yukon potato puree, glazed baby carrots, herb pan jus

Chef's seasonal risotto, vegetables

Wild Mushroom ravioli, truffle cream sauce, feta cheese, micro greens

Garlic - Chili marinated Flat Iron, roasted fingerlings, grilled asparagus, and chimichurri

Seared Ahi, spiced ginger rice, bok choy

Sweets (Select one) 2 pieces per person

Assorted macaroons, chef inspired

Mini fruit tarts, seasonal fruit, and berries

Eclairs, cream puffs, assorted flavors

Assorted mini cupcakes, chef inspired

Mini cheesecakes, assorted flavors

Assorted cookies, house baked

All pricing is subject to 21% service charge and applicable sales tax

Italian Buffet

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

Includes Fresh Baked Focaccia

To Start (Select one)

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Tuscan kale salad, toasted garlic, evoo, parmesan, lemon, chili flakes

Baby caprese, local vine ripened tomato, buffalo mozzarella, and micro basil

Mains

1 entree- \$30 | 2 entree - \$39 | 3 entree - \$45

Toasted Faro risotto, wild mushrooms, English peas, shaved parmesan

Crispy skin Atlantic salmon, carrot and pea risotto, sauce vierge

Airline Chicken Breast, Yukon potato puree, glazed baby carrots, herb pan jus

Wild Mushroom ravioli, truffle cream sauce, feta cheese, micro greens

Eggplant Lasagna, layered with parmesan, ricotta cheeses, roasted tomato

Gnocchi, green beans, arugula pesto

Sweets (Select one)

Opera Cake, chocolate sponge, hazelnut mousse, toasted hazelnuts, chocolate glaze

Mini Fruit Tarts, seasonal fruit, and berries

Tiramisu, espresso sponge, mascarpone mousse, coco dustes

Cannoli, chocolate chip, powdered sugar dusted

Zeppole, fried pastry, sugar dusted

Land & Sea Buffet

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

To Start (Select one)

Field greens, strawberries, goat cheese, candied walnuts, basil vinaigrette

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Tomato Bisque, basil, goat cheese crouton

Curried Carrot Puree, crème fraîche, micro cilantro

Mains

1 entree- \$39 | 2 entree - \$49 | 3 entree - \$59

Red Wine Braised short ribs, horseradish polenta, ginger glazed carrots, red wine demi, and bacon gremolata

Crispy skin Atlantic salmon, carrot and pea risotto, sauce vierge

Airline Chicken Breast, Yukon potato puree, glazed baby carrots, herb pan jus

Seared Ahi, spiced ginger rice, bok choy

Seasonal Market Fish, citrus Israeli cous cous, lemon cream, bok choy

Garlic - Chili marinated Flat Iron, roasted fingerlings, grilled asparagus, and chimichurri

Prosciutto Wrapped Yellowtail, confit tomatoes, wild rice, grilled kale

Sweets (Select one) 2 pieces per person

Assorted Macaroons, chef inspired

Mini Fruit Tarts, seasonal fruit, and berries

Eclairs, cream puffs, assorted flavors

Assorted Mini Cupcakes, chef inspired

Mini Cheesecakes, assorted flavors

Assorted Cookies, house baked

The Cookout Buffet (Outdoor Setup)

*\$150 chef attendant fee applies / 1 chef per 75 guests required

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

Includes Fresh Baked Corn Bread

To Start (Select one)

Field greens, strawberries, goat cheese, candied walnuts, basil vinaigrette

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Pasta Salad, cherry tomatoes, Kalamata olives, herb vinaigrette, feta cheese

Potato Salad, red potatoes, celery, mustard, onions

Mains

1 entree- \$20 | 2 entree - \$28 | 3 entree - \$35

BBQ Ribs, slow cooked St. Louis style ribs smothered in house BBQ sauce

Polish Sausage, smoked sausage, onions, peppers, pretzel hoagie

BBQ Chicken, 24hr brined half chicken

Canyons Burger, ½ ound patty, cheddar cheese, Applewood Bacon

Grilled Shrimp, lemon butter

Elote, chipotle aili, cilantro, cotija cheese

Sweets (Select one)

Seasonal Berries, whipped cream, mint

Mini Fruit Tarts, seasonal fruit, and berries

Lemon Bars, lemon curd, shortbread

Assorted Mini Cupcakes, chef inspired

Assorted Cookies, house baked

Street Taco Buffet | \$35 per person

Minimum of 25 people

Pricing Based on (2) Hour Serve Time

Includes Coffee, Hot Tea and Iced Tea Station

To Start (Select one)

Baja Chop, chopped romaine, black beans, grilled corn, cotija cheese, tomatoes, red onion, cilantro lime dressing

Little gems Caesar, shaved parmesan, brioche croutons, anchovy - parmesan vinaigrette

Stationed Tacos (Select three)

~Served with Corn & Flour Tortillas ~

BBQ Pork Carnitas

Chicken Tinga

Sofrita, seasonal vegetables

Seasonal White Fish

Carne Asada

Sides

Black Beans

Spanish Rice

Tortilla Chips

Condiments: Pico de Gallo, Limes, Cotija Cheese, Cilantro, Onions, Assorted Salsas

Dessert

Churros

All pricing is subject to 21% service charge and applicable sales tax