



TO-GO CATERING

BOARDS, PLATTERS, AND DIPS SERVES 8-10 48 HOUR NOTICE

CHARCUTERIE BOARD

THINLY SLICED BRASEOLA, PORK LOIN/COPPA, PEPPERONI, SALAMI, MANCHEGO, GORGONZOLA, OLIVES, CHERRY DROP PEPPERS AND GRILLED BAGUETTE. \$160

CHEESE AND FRUIT BOARD

A BLEND OF PARMESAN, GORGONZOLA, AGED CHEDDAR, MANCHEGO, SOFT BRIE, GRAPES, KIWI, FRESH BERRIES, AND CRACKERS. \$130

SLICED PERUVIAN TENDERLOIN BOARD

AJI AMARILLO RUBBED BEEF LOIN, COKKED MEDIUM RARE, THINLY SLICED. SERVED WITH BAGUETTE AND TOPPED WITH AJI VERDE. \$200

MASCARPONE TORTA

LAYERS OF MASCARPONE CHEESE, KALMATA OLIVE, SLOW ROASTED TOMATO, AND BASIL PESTO. SERVED WITH BAGUETTE. \$120

BAKED BRIE IN FLAKY PASTRY

TOPPED WITH PORT WINE CHERRIES. \$65

SMOKED SALMON PLATTER

OUR HOUSE CURED AND SMOKED SALMON, SEARED ON RICE CRACKERS, SERVED WITH CAPER AIOLI, LEMON, AND DILL. \$135

SEARED TUNA PLATTER

FENNEL SEARED TUNA, SERVED ON CRISPY RICE WITH EEL SAUCE AND SEAWEED SALAD. \$135

SPINACH AND ARTICHOKE DIP

SERVED WITH CRISPY PITA CHIPS. \$65

BUFFALO SHRIMP AND CORN DIP

SERVED WITH CRISPY PITA CHIPS. \$85

HORS D'OEUVRES

\$30 PER DOZEN, 2 DOZEN MINIMUM

- MACADAMIA AND COCONUT CHICKEN SPEAR WITH GUAVA DIPPING SAUCE.
- FRIED PICKLES WITH ZESTY TOMATO SAUCE.
- TRUFFLED MAINE LOBSTER AND BRIE PROFITEROLES.
- SAUSAGE STUFFED MUSHROOMS.
- PETITE CRAB CAKES WITH LEMON AIOLI.
- MEATBALLS WITH POMODORO SAUCE.
- PORCINI TENDERLOIN ON BAGUETTE.
- SEARED TUNA ON CRISPY RICE WITH EEL SAUCE.
- SMOKED POPK BELLY DUMPLING WITH GARLIC CONFIT DIPPING SAUCE.

FAMILY MEALS

SERVES 8-10

MEAT LASAGNA WITH ROASTED TOMATO/BASIL SAUCE	\$130
LAYERS OF ITALIAN SAUSAGE, GROUND BEEF, RICOTTA CHEESE, RICH TOMATO SAUCE, BASIL, OREGANO, MOZZARELLA, AND PARMESAN CHEESES.	
TRADITIONAL MAC N CHEESE	\$65
CORKSCREW PASTA BAKED IN A CHEDDAR, PARMESAN, MANCHEGO CHEESE SAUCE.	
TRUFFLED LOBSTER MAC N CHEESE	\$105
CORKSCREW PASTA BAKED IN OUR THREE CHEESE SAUCE WITH CHUNKS OF MAINE LOBSTER AND TRUFFLE.	
CHICKEN MARSALA	\$140
QUICK SEARED BONELESS CHICKEN BREAST, SHIITAKE MUSHROOMS, MARSALA WINE, RICH DEMI-GLACE.	
CHICKEN PARMESAN	\$150
LIGHTLY BREADED AND SAUTEED CHICKEN BREAST, BAKED WITH OUR TOMATO/BASIL SAUCE, MOZZERELLA AND PARMESAN CHEESES.	
SALISBURY STEAK	\$140
GROUND BEEF PATTIES SEASONED WITH ONION, GARLIC, AND SPICED, SEARED THEN FINISHED IN A PORTABELLO RED WINE VEAL REDUCTION.	

SALADS

SERVES 8-10

ARTISAN WEDGE	\$85
WITH MILLION DOLLAR BACON, HARD EGG, CHERRY TOMATO, MANGO, GORGONZOLA BLITZ.	
BABY ARUGULA	\$85
WITH CHARRED PEPPER, CUCUMBER, BANANA PEPPER, FRESH MOZZERELLA, GUAVA VINIAGRETTE.	
TENDER SPINACH	\$85
WITH RED ONION, ARTICHOKE HEART, KALAMATA OLIVE, TOMATO, HOUSE RANCH.	
CHOPPED SALAD	\$85
ROMAINE, CUCUMBER, CARROT, PICKLED ONION, OUR ITALIAN DRESSING.	

QUICHES

SERVES 8-10 \$40 EACH

- ASPARAGUS, SHIITAKE, TRUFFLE AND ASIAGO.
- PANCETTA, ROASTED RED PEPPER, POTATO, AND CHEDDAR.
- CHARRED TOMATO, ARTICHOKE AND PARMESAN.
- MAINE LOBSTER, ASPARAGUS, TRUFFLE AND BRIE.
- BBQ PORK, SPINACH, CORN, AND CHEDDAR.