



LEFT COAST  
CATERING

SUMMER APPETIZERS

Smashed white beans, pepperonata, capers, parsley, crostini

Smashed fig, fromage blanc, saba, housemade walnut-cherry crisp

Eggplant caponata, housemade ricotta, asiago crostini

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Heirloom tomato and balsamic onion tart

Thai corn fritter, cilantro lime dip

Zucchini latkes, parmesan, scallions, crème fraiche

Vegetable tempura kakiage nests, ponzu

Tiny corn leek ravioli, tarragon citrus butter

Corn, poblano, jack cheese empanada, fire roasted salsa

Trumpet " scallops", salsa verde, lemon

Tomato-fennel soup shots with classic grilled cheese

Mofonguitos, smashed avocado, pickled onion, corn, cilantro

Papas bravas, aioli, tomato jam, aleppo pepper

Summer crudite, bagna cauda

Polenta cakes, tomato conserva, housemade ricotta

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Green gazpacho sips, rock shrimp

Rock shrimp cake, espelette pepper aioli

Halibut crudo, sweet 100's, chives, lemon, extra virgin olive oil

Salmon crudo, avocado mousse, shaved radish cucumber, nori chip

Smoked salmon, scallion corn cakes, tobiko caviar, citrus crème fraiche

Scallop crudo, avocado, radish, serrano chili, lime

Smoked trout, fennel, dill, lemon, creme fraiche on potato latkes

Grilled shrimp, garlic, chili, lemon, parsley, romesco

Salmon poke taco, furikake

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### MORE SUMMER APPETIZERS

Buttermilk fried chicken bites, house made ranch dressing

Jerk chicken, scallion crema

Korean style fried chicken bites

Achiote chicken tostada, pickled cabbage, roasted tomato salsa, sour cream

Chicken mousseline, prosciutto, tonnato, capers

Smoked chicken salad, pickled jalapeno, lime, crema, plantain chip

Duck meatballs, cherry, mustard glaze

Thai chicken meatball, lettuce cups, thai basil dip, sweet chili lime sauce

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Pizzetta, prosciutto, fontina, arugula, extra virgin olive oil

Cuban pork panini, ham, swiss, mustard, pickles

BLT - smoked pork belly, tomato jam, aioli, lettuce, soft roll

Bbq pork sliders, pickled slaw

Croquetta de jamon

Mojo marinated pork tenderloin, peach-mustard chutney, aioli, micro greens, crostini

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Lamb merguez meatballs, labneh, mint

Lamb slider with harissa aioli, minted cucumber, arugula

Korean grilled beef skewer, scallions, kimchi aioli

Waygu beef, radish sprouts, cucumber, fresno chilies, teriyaki glaze

Beef tenderloin, horseradish mousse, watercress, pickled red onion, rye cracker

Waygu beef tartar, pistachio, pecorino, pickled shallots

### COMPOSED SMALL PLATES

Marinated octopus salad, celery, red onions, lemon, parsley

Pickled sardines, pine nuts, currants, breadcrumbs

Squid, black ink risotto, frisee

Fresh and pickled vegetables, hazelnut salmorejo

Pecorino flan, egg cup, prosciutto, celery leaf



## SUMMER FIRST COURSES

Arugula, corn, bacon, avocado, cherry tomatoes, herb croutons, red wine vinaigrette

Heirloom tomato salad, burrata, basil, saba, sea salt, parmesan crisp

Panzanella: heirloom tomato and bread salad, red onion, lemon cucumber, basil

Shaved zucchini salad, mint, pecorino, lemon, pine nuts

Yellow wax, blue lake, and romano bean salad, pickled mushrooms, dill

Mixed greens salad, figs, candied walnut, gorgonzola, white balsamic vinaigrette

Baby spinach salad, plum, fennel, almonds, tome goat cheese, champagne vinaigrette

Wild arugula salad, nectarine, cherries, shaved pecorino, white balsamic vinaigrette

Baby gem salad, blue cheese, garlic crouton, cherry tomato, shaved radish, shaved celery, red wine vinaigrette

Summer melons, burrata, persian cucumber, olives, mint, honey vinaigrette

Tomato fennel soup, grilled asiago crostini, basil oil

Corn soup, cilantro cream

## SUMMER ENTREES

Stuffed globe zucchini, ratatouille, creamy polenta, basil

Ricotta chive gnocchi, grilled corn, wild mushrooms, mushroom brodo

Fried green tomato, cornmeal crust, summer succotash, tomato-basil relish

Seared cauliflower steak, olives, feta, piquillo peppers, marble potatoes, yogurt, summer beans

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Alaskan halibut, tomato brodo, artichoke, fennel, potatoes, capers, parsley

California striped bass, saffron fregola, leeks, zucchini, peas and pea sprouts

Grilled wild salmon, corn, cabbage, onions, farro, brown butter vinaigrette

Seared arctic char, haricot verts, roasted fingerling potatoes, cherry tomatoes, olive tapenade

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Chicken al mattone, panzanella salad, heirloom tomatoes, persian cucumbers, red onion and basil, jus

Chicken roulade, olive oil smashed potato, sauteed rapini, anchovies, crispy garlic, roasted baby carrots, dark chicken jus

Seared chicken breast, fresh corn cakes, braised summer beans, basil pistou

Grilled flat iron steak, chimichurri, smashed rosemary roasted potatoes, broccoli di ciccio

Latin style skirt steak, cilantro pesto, farro, corn, mushrooms, charred red onions

Coffee rubbed pork loin, grilled peach, cheddar grits, sauteed baby kale

Rack of lamb, feta, salsa verde, braised gigante beans, summer squash



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### SUMMER DESSERTS

Hazelnut milk chocolate dacquoise, milk chocolate mousse, blackberry bavarois, macerated blackberries

Lemon buttermilk panna cotta, lavender roasted peaches, caramelized almonds

Caramelized mille feuille, lime diplomat, raspberries

Almond sucee "tart", earl grey mousse, plumped blueberries

Semolina biscuit, strawberry crema, vanilla, macerated strawberries, pistachio

Ile flottante, honey poached stone fruit, brown sugar and oat crumb

### COOKIES AND BITES

Apricot financier

Chocolate chip cookies

Oatmeal, dried fruit cookies

Double chocolate cookies

Summer fruit crunchy cream puff, vanilla cream and lime cream

Americana brownies, dark chocolate ganache or peanut ganache

Peanut butter cookie, sea salt

Chocolate cocoa nib tartelette

German almond scurry tea cookie