



SPRING APPETIZERS

Artichoke confit, smashed white bean and roasted garlic, shaved parmesan, extra virgin olive oil, parsley crostini

Asparagus, spring onion, goat cheese tart

House-made baked ricotta, pickled baby spring vegetable, shaved radish, hazelnut crunch

Deviled quail eggs, tobiko caviar, crème fraiche, chives

Pea flan, parmesan frico, pickled baby carrots

Asparagus, budini pecorino, pistachio, lemon

Fava bean puree, asiago crostini, shaved pecorino, mint, extra virgin olive oil

Asparagus crostini, housemade ricotta, radish, chives, mint and shaved parmesan

Green garlic soup sips with fried croutons, extra virgin olive oil

Fried artichoke, soffrito aioli, meyer lemon gremolata

Carrot scallion latke, vadouvan yogurt

Panelle, spring pea conserva

Poached apricot, Brillat Savarin cheese, pistachio citrus rosemary shortbread

Saffron arancini with fontina

Spring green crudité, buttermilk herb dip, served in shot glasses

Vegetable kakiage tempura, ponzu dipping sauce

Hamachi, shaved radish, fennel, orange and fennel pollen

King salmon tartare, cucumber, mint, lemon, shallots, radish sprouts, potato chip

Halibut crudo with olive oil, bottarga, fennel pollen and lemon

Rock shrimp cake, caper-lemon remoulade

Salmon poke, avocado, furikake, wonton chip

Rock shrimp and spring onion hushpuppies with green goddess dressing

Crab parfait, smoked mayo, avocado, cucumber, tarragon

Smoked salmon with fresh horseradish creme fraiche, salmon caviar, rye cracker

Smoked trout salad, creme fraiche, lemon, baby fennel, chives, dill, potato latke

Deviled egg with bottarga

Soy cured salmon, ginger slaw, taro chip

Skewers of swordfish, salmoriglio



MORE SPRING APPETIZERS

Miso glazed chicken skewers, ginger scallion dipping sauce
Tatsutage fried chicken bites, yuzu mayonnaise onion marmalade
Chili verde pork tostada, pickled jalapeno slaw
Grilled Korean short ribs, kimchi, lettuce wraps
Grilled pork tenderloin with cherry apricot mostarda, mustard aioli, crostini, chive blossoms
Kimchi pork pancakes, miso aioli, scallions
Ham and spring pea croquette, green garlic salsa verde
Lamb burger, harissa aioli, pickled cucumbers and mint, soft rolls
Lamb merguez meatball, minted yogurt sauce
Mini Cuban pork sandwiches
Pizzetta, prosciutto, arugula, mozzarella, extra virgin olive oil
Pork belly bites with rhubarb, cilantro and lime
Thai pork meatball, lacquer sauce, fried basil
Waygu beef rolls, fresno chilies, daikon sprouts, cucumber, soy-sesame glaze
Beef carpaccio, cured egg yolk, pickled shallot, micro arugula, truffle oil, crostini
Shaking beef, thai basil dip

COMPOSED APPETIZERS

Savory lemon panna cotta, asparagus, pine nut granola
Shiitake dumplings, dashi broth, nori, scallions
Pickled sardines, celery, parsley, fava beans
Asparagus, rock shrimp, leek risotto
Crab salad, cucumber gazpacho, espelette pepper
Lamb merguez, shaved raw and marinated cucumber, romesco, olives, chorizo madeleines
Poached yellow fin tuna, Castelvetrano olives, haricot verts, marble potatoes, cherry tomatoes, tonnata, cured egg
Pork belly citrus salad with chilies and herbs



LEFT COAST
CATERING

FAVORITE APPETIZERS

Available Year-Round

Mini mushroom empanadas with caramelized onion, jack cheese, fire roasted salsa

Ricotta lemon chive tortellini, beurre fondue

Seared risotto cakes, gorgonzola, spinach

Spring rolls, shiitake mushrooms, cucumber, soy lime dip

Wild mushrooms, crostini, brie, truffle oil

Chicken bahn mi mini sandwiches, pickled carrots and daikon, sriracha

Empanada, spicy ground beef, jack, scallions, crema

Guajillo chicken tostada, pickled red onions, cilantro, cotija

Korean miso glazed chicken bao with napa slaw

Mini chicken bahn mi mini sandwiches, pickled carrots and daikon, sriracha aioli, mint, cilantro

Mini achiotte chicken quesadillas, pepper jack, guacamole, cilantro, scallions

Niman ranch sliders, blue cheese, balsamic onions, aioli

Niman roast beef mini sandwiches, horseradish cream, watercress

Pork belly bao, cucumber kimchi

Potato cups, caramelized onions, bacon, white cheddar, crème fraiche, chives

Seared scallop, lemon relish, edamame, taro chip

Shrimp tostada with avocado, lime slaw, sriracha mayo, cilantro

Thai chicken salad in wonton cups

Thai chicken satay, peanut sauce

Thai style sweet potato cake with cucumber, chili, cilantro, peanut relish

Buffalo style fried chicken bites, blue cheese, celery

SPRING FIRST COURSES

Arugula, endive, frisee salad, roasted chiongia beets, cara cara oranges, fennel, marcona almonds

Asparagus salad, truffle vinaigrette, poached egg, shaved Parmesan, radish

Baby gem lettuce salad, Oregon blue cheese, pickled red onions, brioche croutons, sherry vinaigrette

Butter lettuce, avocado, grapefruit, pickled red onions, citrus-honey vinaigrette

Carrot vadouvan soup

Classic Caesar salad - whole leaf baby romaine, croutons, shaved grana padano

Green garlic bisque, fried green tomato crouton



SPRING ENTREES

Poached egg, frisée, green lentils, wild mushrooms, asparagus, leeks

Goat cheese ravioli, melted leeks, asparagus, lemon

Ricotta gnocchi, brown butter, English peas, morel mushrooms

Swiss chard, leeks, mushroom, goat cheese strudel with spring salad of peas, haricot vert, baby carrots, asparagus, meyer lemon

Spring vegetable potpie

Cipollini onions

•

Crispy salmon, baby spring vegetables, baby potatoes, jus with chervil and chives, meyer lemon aioli

Seared Arctic char with horseradish crème fraiche, pickled cucumber and beet salad with red onion and dill, sautéed smashed red skin potatoes

Seared halibut, charmoula, red quinoa, preserved lemon, green olives, poached artichokes

Salmon, artichokes, shelling beans, spinach, calvastrano olives, meyer lemon

•

Mustard grilled chicken, spinach, pine nuts, pecorino, soft cooked egg

Roasted chicken, panzanella, fennel, escarole, lemon, green olives

Sautéed chicken breast with spring pea fricassee, morels, baby carrots, farro, and jus

•

Flatiron steak, chimichurri, Italian butter beans ragout, bloomsdale spinach, oven roasted cherry tomatoes, garlic

Roasted beef tenderloin, red wine sauce, swiss chard-green garlic bread pudding, honey roasted rainbow carrots

Steak onglet, blue cheese butter, shallot rings, twice baked potatoes with caramelized onions, bacon, sour cream and cheddar, peppercress and radish salad

Roasted beef striploin, spinach flan, maitake mushrooms, fava beans, cipollini onions

Roasted leg of lamb, marble potatoes, haricot verts, cipollini onions, merguez sausage, feta nicoise olive salsa verde

Roasted pork loin, apricot mostarda, green garlic spatzle, asparagus, snap peas, haricot verts

SPRING DESSERTS

Pistachio verine, honey poached mandarin, chevre cream, pistachio crunch

Chocolate pave, peanut butter cream, chocolate sauce, peanut brittle clusters

Salted caramel crème brulee, spiced chocolate biscottini

White chocolate cheesecake, pineapple sage coulis, coconut crème, pineapple crumble

Lime poppy angel food cake, blueberries, ginger crème chantilly

Rhubarb panna cotta, pink peppercorn pavlova, roasted strawberries, balsamic reduction



LEFT COAST
CATERING

SWEET BITES

S'mores petit four, bittersweet ganache, toasted marshmallow meringue

Malted chocolate caramel brown butter shortbread, semisweet ganache, malton

Orange cream profiteroles

Crème brulee cheesecake bites

Chocolate bouchons, salted caramel buttercream

Hazelnut tart, hazelnut caramel, gianduja mousse

Coconut raspberry lime shortbread bites