



LEFT COAST  
CATERING

FALL & WINTER APPETIZERS

Vegetable kakiage, ponzu

Red wine poached pear, blue cheese soufflé, walnut tart

Cauliflower, sharp white cheddar soup sips, parsley oil, roasted field mushrooms

Vanilla bean poached persimmons, fromage blanc, pistachio rosemary shortbread

Bruschetta, lemon chive house-made ricotta, roasted squash, agrodolce

Arancini di riso - fried risotto fritter filled with Italian fontina, rolled in parmesan, parsley

French onion panini, caramelized onions, brandy, thyme, gruyere

Cauliflower ricotta fritters, green onions, maldon salt

Classic deviled quail eggs, dijon mustard, chives

Fried polenta bite, peperonata, house-ricotta, basil

Wild mushroom crostini, brie, truffle oil, chives

Savory madeleines with olives and parmesan

Compressed cucumber poke with sesame seeds, scallions, nori, puffed rice

Pastrami cured beets, sauerkraut, rye blini, sourcream

Potato puffs with romesco

Beet mochi, pistachio, dukka

Pao de Queijo GF

Pisto, manchego cheese, cured egg

Sauerkraut and ricotta pancakes, sourcream, apple, caraway

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Halibut crudo, pink grapefruit, fresno chili, avocado, lime, basil, extra virgin olive oil

Dayboat scallop crudo, orange, fennel pollen, pink peppercorn, extra virgin olive oil

Cured salmon, potato latke, salmon roe, crème fraiche, dill

Seared day boat scallop, edamame puree, meyer lemon relish, taro chip

Poke style Loch Duart salmon, avocado, wonton chips, furikake

Dungeness crab and green onion hushpuppies, green goddess

Smoked trout salad, lemon, chives, shaved radish, potato crisp

Pancetta wrapped prawns, meyer lemon aioli

Rock shrimp cakes, remoulade, espelette

Salmon tartare, creme fraiche, red onion, savory cone



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MORE FALL & WINTER APPETIZERS

Oyster rockefeller

Smoked salmon, house made brioche, sour cream, everything spice

Olive oil poached shrimp, cucumber, radish salad, espelette pepper

Lobster, cioppino broth, herbed oil, croutons

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Chicken and Calabrian chili mini meatballs, romesco sauce

Classic fried chicken bites, ranch

Buffalo style fried chicken bites, blue cheese, house made hot sauce, celery confetti

Whey poached chicken tonnato, capers, olives

Duck and cherry meatballs, quince mustard

Duck rillette, crostini, pickled red onions

Coq au vin, sour cream whipped potatoes, bacon crisp

Duck breast with candied kumquat

Sicilian chicken salad, fennel, pine nuts, lemon, endive

Chicken liver mousse, quince jam, financier

Chicken caesar, baby gem, pancetta "croutons"

Chicken tinga tostadas, smashed avocado, lime slaw, crema

Fried chicken sliders, slaw, spicy mayo

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Shaking beef, Thai basil dip

Red wine braised beef short ribs, parsnip mash, horseradish gremolata

Beef tartar, pistachios, pickled shallots, mustard, pecorino, ancho cress, seeded cracker

Beef tenderloin, onion jam, pickled mustard seed, micro arugula, rye cracker

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Smoked applewood bacon, caramelized onion, goat cheese, savory tart

Pigs in blanket - bratwurst, sauerkraut, pickled mustard seeds

Prosciutto croquettes, tomato jam

Lamb merguez meatball, feta dip, za'tar



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Mojo grilled pork tenderloin, apple chutney, micro mustard greens, shallot crostini

Chili verde pork tostada, pickled jalapeno slaw, smashed avocado, cilantro

Kimchi pork pancake, miso aioli

Pizzetta, prosciutto, mozzarella, arugula, extra virgin olive oil, shaved parmesan

Glazed pork belly, cider bacon jam, pickled apple

Chorizo madeline, quince jam, green onion

Lamb lollipops, pomegranate relish, pistachio crust

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

Mini roasted pork sandwich, shaved fennel slaw, salsa verde, lemon aioli, soft roll

COMPOSED APPETIZERS

Charred eggplant, cauliflower tabbouleh, pomegranates, pistachios, whipped goat cheese

Roasted wild mushroom, sunchoke puree, poached quail egg, watercress, sunchoke chips, truffle oil

Buffalo cauliflower, blue cheese, red chili lime vinaigrette, garlic chips

Savory lemon panna cotta, (in mason jars), roasted and marinated beets, provencal granola, fried basil

House cured salmon, horseradish mousse, cucumber, dill, salmon roe, rye

Lamb loin, garlic, oregano, cucumber, red onion yogurt salad, fried quinoa, green olives, mint

Beef carpaccio lollipop, kale pine nut salad, parmesan crisp

Seared duck breast, dates, marcona almonds, heirloom carrots, port reduction sauce

Pork belly, maple gastric, warm shaved brussel sprouts, bacon brittle

Serrano ham, manchego, marcona almonds, quince

FAVORITE APPETIZERS

Seared risotto cakes, gorgonzola, spinach

Ricotta lemon chive tortellini, beurre fondue

Cumin scented potato and pea samosas, mint chutney

Fresh spring rolls, marinated shiitake mushrooms, cilantro, cucumber, sweet chili dip

Empanadas, mushrooms, caramelized onion, jack cheese, fire roasted salsa



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FAVORITE APPETIZERS CONTINUED

- Shrimp tostada, smashed avocado, crema, roasted chipotle salsa
- Chicken tostada, smashed avocado, crema, roasted chipotle salsa
- Chicken bahn mi mini sandwiches, pickled carrots and daikon, sriracha mayonnaise
- Mini achiote chicken quesadillas, jack, avocado, crema
- Thai chicken salad in wonton cups, toasted peanuts, coconut
- Pork belly bao, cucumber kimchi
- Mini pressed Cuban pork sandwiches, ham, swiss, pickles, mustard
- Niman ranch sliders, blue cheese, balsamic onions, aioli
- Roast Niman beef mini sandwiches, horseradish cream, watercress
- Empanada, spicy ground beef, jack, scallions, crema
- Korean short ribs, lettuce cups, kimchi, pickled scallions
- Waygu beef rolls, daikon radish, fresno chilies, cucumber, teriyaki glaze

SALADS / FIRST COURSES

- Endive, arugula, radicchio, pear, blue cheese, hazelnuts, aged balsamic vinaigrette
- Baby gems, creamy roasted garlic black pepper dressing, fennel, shaved radish, pecorino, chives
- Butter lettuce, avocado, ruby grapefruit, shaved red onions, creamy citrus-honey dressing
- Roasted beet salad, arugula, blood orange, nicoise olives, shaved parmesan, sherry vinaigrette
- Romaine salad, dates, persimmons, toasted walnuts, blue cheese, sherry vinaigrette
- Caesar style kale salad, herbed croutons, shaved parmesan, toasted pumpkin seeds
- Wild arugula, pomegranates, roasted squash, pumpkin seeds, satsuma, sherry vinaigrette
- Romaine and endive salad, roquefort, bacon, candied walnut, dijon vinaigrette
- Baby spinach, anjou pear, goat cheese, pecan, date, champagne vinaigrette
- Chickories, pecorino, anchovy dressing, fried croutons, almonds
- Cauliflower-cheddar soup, chive oil, rye croutons
- Kabocha squash soup, crème fraîche, pepitas
- Wild mushroom soup, parmesan toast



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FALL & WINTER SIDE DISHES

Blue lake beans, toasted walnuts, dried cranberries

Swiss chard, leek, parmesan gratin

Baby turnips, roasted apples, sage

Roasted root vegetables

Sauteed broccoli rabe, garlic, Calabrian chili, herbed ricotta

Roasted heirloom carrot, shallot, parsley, nicoise olives

Roasted brussel sprouts, pancetta, cipollini onions

Roasted sunchokes, brussel sprouts, field mushrooms

Roasted cauliflower with red onions, capers, parsley and red wine vinegar

Fregola, saffron broth, fennel, onions, preserved lemon, parsley

Yukon gold smashed potatoes, sour cream, leeks

Gruyere, thyme, caramelized onion, potato gratin

Wild mushroom, leek, fontina, herb, savory bread pudding

Risotto cakes, sauteed spinach, gorgonzola

Squash ravioli, sage brown butter, parmesan

Braised cannellini beans, marjoram, garlic, dino kale

New York white cheddar mac and cheese, herbed parmesan bread crumb

Green lentils, mire piox, thyme

Twice baked potatoes with creme friache, cheddar and chives

Farro "risotto" with wild mushrooms

FALL & WINTER ENTREES

Sustainably farmed arctic char, maitake mushrooms, creamy leeks, fingerling potatoes, smoked sea salt

California halibut, cauliflower puree, brussel sprout, hazelnut salsa verde

Grilled Loch Duart salmon, smoked salmon potato cake, shaved fennel and radish slaw, preserved lemon, dill yogurt sauce

Seared salmon, pipperrade, creamy polenta and fried sage

Sauteed California striped bass, saffron fregola, wilted bloomsdale spinach, blood orange reduction, green olive tapenade

Miso roasted black cod, dashi broth, soba noodles, pickled scallion and cucumber salad, black sesame

Halibut, toasted farro pilaf, caramelized cauliflower, charmoula, almonds



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MORE FALL & WINTER ENTREES

Grilled tuscan chicken, panzanella bread salad, currants, shallots, celery, grilled chickories, saba

Braised chicken, green olive, preserved lemon, spinach, garbanzo beans and potatoes

Braised chicken arrabbiata style, creamy polenta, broccoli di ciccio, calabrian chilies, pecorino

Smoked chicken, roasted baby root vegetables, caramelized brassicas, pomegranates, salsa verde

Buttermilk brined roasted chicken, warm farro salad, wild mushrooms, baby carrots, hazelnuts, Jus

Roasted turkey roulade, sage stuffing, port wine sauce, whipped sweet potatoes, haricot verts

Seared Sonoma duck breast, brussel sprouts, pancetta, fingerling potatoes, kumquats, jus

Leg of lamb, feta, nicoise olives, mint, marble potatoes, rainbow carrots, cipollini onions

Pork loin, apple riesling sauce, chive spaetzle, savoy cabbage, applewood bacon

Roasted pork tenderloin roulade, coffee crust, sweet potatoes, rainbow chard, bacon, dates

Roasted pork rack, confit of pork shoulder, wild mushrooms, marble potatoes, white wine poached apple and quince puree

Grilled pork tenderloin, farro, roasted squash, cavolo nero, pomegranates, smoked bacon reductions sauce

Rack of lamb, mustard herb crust, sarah reduction, Italian butter beans, dino kale, tomato, garlic

Braised beef short ribs, red wine, horseradish gremolata, parsnip puree, wild mushrooms, cipollini onions, parsnip chips

Grilled flat iron steak, chimichurri, baby carrots, rosemary smashed fingerling potatoes, onion soubise

Herb roasted beef tenderloin, bordelaise sauce, potato celery root gratin, haricot verts, roasted shallots

Braised beef cheeks, creme fraiche potato puree, rainbow carrots, caramelized turnips

FALL & WINTER ENTREES (VEGETARIAN)

Winter vegetable strudel, swiss chard, melted leeks, wild mushrooms, herbed fromage blanc, with pickled carrots and beets

Butternut squash ravioli, brussel sprout leaves, toasted hazelnuts, sage brown butter

Lemon chive ricotta gnocchi, wild mushrooms, baby spinach, truffle oil, parmesan

Winter squash lasagna, caramelized onion, smoked mozzarella, grilled chickories

Harissa cauliflower steak, olive relish, saffron fregola with raisins, almonds, green onions

Wild mushrooms parcel, marble potatoes, swiss chard-parmesan pudding, sherry reduction

Vegetable tagine, fregola, crispy chickpeas, preserved lemon, parsley

Seared King trumpet mushrooms, potato puree, broccoli di ciccio, mushroom bordelaise

Carrot mochi, hazelnuts, brown butter, roasted carrots

Roasted delicata squash, cauliflower puree, marble potatoes, carrot-quinoa crumble, vadouvan butter



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FALL & WINTER DESSERTS

Pumpkin white chocolate tart, browned butter caramel, pepita, cinnamon creme

Spiced apple cake, caramelized apples, warm vanilla toffee sauce, chantilly

Pear and cranberry crostata, citrus crème anglaise, chamomile honey fluff

Pecan praline cheesecake, cinnamon graham crumble, salted caramel

Pumpkin roulade, cream cheese mousse, apple butter, cranberry

Chocolate peppermint mousse, meringue, cocoa nib, crème fraîche (GF)

Blood orange cornmeal cake, citrus sabayon, almond brittle (contains almonds)

Vanilla bean pavlova, meyer lemon curd, passion fruit, pomegranate (GF)

Maple ginger cake, brown sugar caramel, poached quince, gingersnaps

SMALL BITES

(stationary and passed options)

Gingerbread brownie, eggnog ganache

ASSORTED TARTLETS:

\*Cranberry pear

\*Caramel nut

\*Meyer lemon

\*Chocolate orange

Chocolate pot du crème, kumquat cream, cocoa crumble (requires vessel and spoon)

Salted butterscotch pudding, caramel, whipped crème fraîche (requires vessel and spoon)

Chai tea cheesecake

Caramel apple cheesecake bite

Chocolate peppermint stick Bouchon

Coconut Macaroons

Meyer lemon cream sandwich cookies

SEASONAL CANNOLI (min 12/ flavor):

\*Classic, mini chocolate chips

\*Orange Pistachio

\*Café au lait