



LEFT COAST
CATERING

PASSED APPETIZERS

Cauliflower soup sips, hazelnut, pecorino gremolata

Spiced poached persimmons, fromage blanc, pistachio brown butter shortbread

Roasted squash agrodolce bruschetta, house-made ricotta, arugula

Porcini arancini di riso, fontina, sage and parsley

French onion panini and blister sweet onion consomme

Vadouvan cauliflower fritters, green onion yogurt, maldon salt

Fried polenta bite, pepperonata, ricotta salata

Wild mushroom panisse, chives

Savory madeleines

Compressed cucumber poke with puffed rice furikake, scallions

Sauerkraut blini, pastrami cured beets, sourcream

Potato puffs, romesco, espelette pepper

Beet mochi, pistachio, dukka

Seared risotto cakes, gorgonzola, spinach

Cumin scented potato and pea samosas, mint chutney

Hushpuppies, scallions, herbed buttermilk dip

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

Dayboat scallop crudo, satsuma, Castlevatrano olives, fennel, pink peppercorn, extra virgin olive oil

Smoked salmon, vegetable latke, horseradish crème fraiche, dill

Seared day boat scallops, edamame, ginger, meyer lemon relish, taro chip

Rock shrimp hushpuppies, scallions, herbed buttermilk dip

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

Pancetta wrapped prawns, lemon-anchovy aioli

Crab cakes, remoulade, espelette

Salmon tartare, everything lavash, capers, creme fraiche, chives

Oyster rockefeller

Shrimp, compressed cucumber, radish, espelette pepper, lemon

Okonomiyaki with bonito flakes, green onions and nori



LEFT COAST
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MORE PASSED APPETIZERS

Calabrian chili chicken mini meatballs, romesco sauce

Classic fried chicken bites, ranch

Buffalo style fried chicken bites, blue cheese sauce

Whey poached chicken, preserved lemon, capers, olives, seeded lavash

Coq au vin, sour cream whipped potatoes, bacon crisp

Seared duck breast, kumquats, pickled mustard seeds, celery root puree

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, soft roll

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

Peppered beef tenderloin, caesar aioli, shaved parmesan, micro arugula, seeded cracker

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

Beef tenderloin, horseradish salsa verde, aioli, rye cracker, arugula

Ropa vieja, tostones, radish, cilantro, lime

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Pigs in blanket - bratwurst, sauerkraut, pickled mustard seeds

Prosciutto croquettes, pickled fig

Lamb merguez meatball, feta dip, za'tar

Citrus grilled pork tenderloin, apple moustarda, shallot crostini, micro red mustard

Chili verde pork arepa, jicama, orange cilantro

Kimchi pork pancake, fermented kohlrabi

Cider glazed pork belly, apple compote, marble potatoes, pancetta-onion conserva, pecorino

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Lamb merguez meatball, whipped feta, za'tar

Lamb lollipop, charred puntrelle pesto



LEFT COAST
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STATIONARY APPETIZERS

Root vegetable tart with leeks and thyme

Cauliflower tart with ricotta salata, black pepper, brown butter

Swiss chard, tomato and mushroom empanada with cotija and charred scallion dip

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

Roasted mushrooms, herbed goat cheese, balsamic onion, arugula mini sandwiches

Mushroom, tofu and scallion skewer with spicy Szechuan peanut sauce

Fall vegetable skewer, horseradish dip

Spanish tortilla, romesco

Pao de Queijo

Deviled eggs, mustard, paprika, smoked salt and chives

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Vegetable crudité, buttermilk herb dip

Herb roasted vegetable platter, romesco

Classic cheeses, fruit, nuts, crackers, crostini

Local artisanal cheeses, fruit, nuts, house made preserves, crackers, crostini

Local charcuterie, cornichon, housemade pickles, whole grain mustard, baguette

Middle eastern platter - harissa hummus, charred eggplant dip, grilled za'tar pita bread, citrus rosemary marinated olive

Antipasti platter with Italian style cured meats, cheese, preserved vegetables, marinated olives, house focaccia and grissini

Crostini trio with housemade herbed ricotta, olive tapenade, nduja, served with asiago crostini

Thai quinoa balls, lettuce wraps, toasted peanuts, cilantro and mint, sweet chili sauce

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Crab salad with citrus and avocado

Tuscan prawns, lemon aioli

Poached prawns, smokey cocktail sauce

Shrimp spring roll, sweet chili dipping sauce

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Duck rilette, crostini, pickled red onions, cornichons

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

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

Achiote chicken skewers, charred scallion dip

Yakatori chicken skewers, miso dip

Thai chicken meatball lettuce wraps with sweet chili lime, toasted peanuts, cilantro and mint



LEFT COAST
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MORE STATIONARY APPETIZERS

Roasted turkey, apple cranberry mustard relish sandwich, arugula, sage aioli, soft roll

Smoked applewood bacon, swiss chard, gruyere and garlic

Flatbread with prosciutto, mozzarella, pepperoncini, arugula, shaved parmesan

Flatbread with housemade sausage, broccoli rabe, calabrian chili, red onions, shaved pecorino

Chorizo madeline

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Shaking beef skewers, Thai basil dip

Latin spiced flank skewer, chimichurri

Korean short rib lettuce cups, kimchi, scallions

Roast Niman beef mini sandwich, arugula, horseradish cream, soft rolls

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Black pepper parmesan popcorn

Pepper jack and pimento gougeres

Olives marinated with fennel and orange

Spiced nuts



LEFT COAST
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HOT STATIONARY APPETIZERS

Swiss chard, tomato and mushroom empanada with cotija and charred scallion dip

Meatless buffalo meatballs with blue cheese dip

Vegetarian lumpia with sweet chili sauce

Spanikopita

Savory herbed stuffed mushrooms

Roasted tomato and cheese mini calzones

Arancini with fontina, parmesan and parsley

Vegetable pakora with cilantro yogurt

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Calabrian chicken meatballs, tomato vodka sauce

Chicken schnitzel with a duo of dips -quince mustard and buttermilk herb

Fried chicken sliders, slaw, spicy mayo, soft roll

Mini achote chicken quesadillas, guacamole, crema

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Empanada, spicy ground beef, charred scallion crema

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

Niman ranch sliders, blue cheese, balsamic onions, aioli

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Mini pressed Cuban pork sandwiches, ham, swiss, pickles, mustard

Pork lumpia with sweet chili sauce

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Lamb burger, harissa aioli, pickled cucumbers and mint, soft rolls



LEFT COAST
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SALADS / FIRST COURSES

Arugula and chickorie salad, pears, pomegranates, blue cheese, hazelnuts, white balsamic vinaigrette

Little gems, creamy lemon vinaigrette, radishes, ricotta salata, seeds

Wild arugula salad, ruby grapefruit, oranges, avocado, fennel, citrus vinaigrette

Baby kale salad with roasted beets, apple, candied walnuts, goat cheese, apple cider-mustard vinaigrette

Baby spinach salad, dates, pears, toasted walnuts, blue cheese, sherry vinaigrette

Caesar style kale salad, herbed croutons, shaved parmesan, toasted pumpkin seeds

Butter lettuce, satsuma, pomegranates, pumpkin seeds, champagne vinaigrette

Romaine and red endive salad, blue cheese, bacon, candied walnuts, dijon vinaigrette

Chickory salad, anchovy dressing, fennel, radish, pecorino

Cauliflower soup, hazelnut, pecorino gremolata

Kabocha-ginger squash soup, spiced pepitas

Wild mushroom soup, parmesan toast



LEFT COAST
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BUFFET ENTREE OPTIONS

Slow cooked salmon, meyer lemon caper dill sauce, braised winter greens
Seared halibut, wild mushrooms, brussel sprout leaves, brown butter
Saffron braised chicken, sweet peppers and olives
Chicken roulade, winter greens, herbed breadcrumbs, verjus
Red wine braised duck, French green lentils
Crackling pork loin, cognac, dried figs
Braised short ribs, pomegranates, squash conserva, walnuts
Roasted sirloin, red wine sauce, watercress sourcream
Rosemary and garlic milk braised pork shoulder, jus, gremolata

BUFFET SIDES

Blue lake beans, toasted walnuts, dried cranberries
Swiss chard, leeks, parmesan gratin
Roasted root vegetables, thyme
Sautéed broccoli rabe, garlic, chili, lemon
Baby carrots, orange, pistachio dukkah, dill and mint
Roasted brussel sprouts, lemon gremolata, almonds
Roasted sunchokes, brussel sprouts, field mushrooms, sunchoke puree
Roasted cauliflower with red onions, capers, parsley and red wine vinegar
Fregola, saffron broth, fennel, onions, preserved lemon, parsley
Yukon gold mashed potatoes, sour cream, leeks
Root vegetable gratin, caramelized onions, thyme
Wild mushroom and leek savory bread pudding
Squash ravioli, sage brown butter, parmesan
Braised gigante beans, tomato, garlic, dino kale
Aged white cheddar mac and cheese, herbed parmesan bread crumb
Squash ravioli, sage brown butter, parmesan
French green lentils, mirepoix, thyme
Twice baked potatoes with creme fraiche, cheddar and chives
Farro "risotto" with wild mushrooms
Root vegetable galette
Creamy polenta with parmesan and sage butter



FALL & WINTER ENTREES

Seared Alaskan halibut, brussel sprout, roasted and pureed cauliflower, sunchokes, brown butter hazelnut vinaigrette, salsa verde

Seared Loch Duart salmon, tomato braised butter beans, escarole, olive-anchovy-shallot tapenade

Seared Loch Duart salmon, piperade, creamy polenta and fried sage

Seared Alaskan halibut, saffron fregola sarda, spinach, blood orange, green olive, fennel

Alaskan Halibut, chermoula, toasted farro risotto, rainbow swiss card, roasted cauliflower, trumpet mushrooms

Slow roasted salmon, spaetzle, brown butter, savoy cabbage, leeks, caramelized apples

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Grilled Tuscan chicken, panzanella bread salad, currants, shallots, celery, grilled chicories, saba

Braised chicken, preserved lemon, green olives, garbanzo beans, spinach, tomatoes, potatoes, harissa

Chicken arrabbiata style, creamy polenta, broccoli di ciccio, calabrian chilies, pecorino

Buttermilk brined roasted chicken, barley, wild mushrooms, kale, baby carrots, hazelnuts, jus

Sous vide turkey breast, savory bread pudding, sweet potatoes, roasted haricot verts, fried shallots, herbed jus

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

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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

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

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

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Hanger steak, salmoriglio, brassicas, pecorino pudding, red wine sauce

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



LEFT COAST
CATERING

VEGETARIAN ENTREES

Winter vegetable strudel, swiss chard, melted leeks, wild mushrooms, herbed fromage blanc

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

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



LEFT COAST
CATERING

DESSERTS

Harvest grape cake, citrus wine reduction, sweet pickled grapes, chevre chantilly
Hazelnut cake, roasted pears, moscato cream, hazelnut crumble
Pumpkin bread pudding, caramel pecan sauce, pumpkin confit, vanilla whipped cream
Cardamom apple dumplings, molasses creme anglaise, candied pecans, apple chip
Apple-cranberry cake, apple cider sabayon, membrillo, cinnamon tuile
Spiced pumpkin tart, gingersnap, dulce de leche, pepita brittle
Chocolate peppermint mousse, flourless chocolate cake, cocoa meringue, nib brittle
Baked apples with prunes, amaretto, candied almonds, chilled vanilla bean cream
Gingerbread cake, cream cheese mousse, Bourbon toffee sauce, caramelized puffed rice
White chocolate cake, grapefruit marmalade, orange saffron sauce, pistachio crunch

JARS

Caramel Pumpkin Cheesecake
Vanilla and cider panna cotta, spiced ginger crumble
Baked Apple Chia Pudding, cinnamon granola

BARS

Pumpkin browned butter Bars
Hazelnut pear tea cake
Pumpkin chocolate brownies
Chocolate chip espresso meringues
Fig Bars
Apple Blondies

Almond fruit cake financier
Coffee Walnut financiers
Seeded Graham Biscotti

TEA COOKIES

Ginger Oat
Chocolate Cocoa Nib
Pistachio Cranberry
Hazelnut Poppyseed
Orange Nutmeg
Coconut Macaroons