

MEDITERRANO

Package one | \$55 per person

SALADS

Choice of one:

CAESAR little gem lettuce . croutons . grana padano

GREEK romaine . olives . tomatoes . cucumbers . peppadew peppers . onions . french feta

ENTREES

Choice of one:

FETTUCCHINE roasted mushrooms . tarragon . fontina cream sauce

CHICKEN KEBAB tzatziki . roasted eggplant puree . pepperonata . grilled pita . preserved

lemon-saffron couscous

SCOTTISH SALMON pan seared . fingerling potatoes . kale . roasted red pepper burr blanc . oven dried tomato . crispy shallots . crispy salmon skin

NEW YORK SIRLOIN madeira brown butter . roasted maitake mushrooms . fingerling potato . watercress . red wine jus

DESSERTS

Choice of one:

PORTOKOLOPITA Greek orange cake . vanilla chantilly . macerated berries . pistachio

crumble

TARTA de SANTIAGO almond tart . sherry caramel . cava roasted pears . vanilla

chantilly . spanish nougat crumble

MEDITERRANO

Package two | \$65 per person

SALADS

Choice of one:

PEAR arugula . fig-balsamic vinaigrette . cava roasted pears . walnuts . gorgonzola . dolce latte

GREEK romaine . olives . tomatoes . cucumbers . peppadew peppers . onions . french feta

ENTREES

Choice of one:

SHRIMP FETTUCCHINE . roasted mushrooms . tarragon . chardonnay cream sauce

SHORT RIB TAGLIATELE. short rib ragu . parmigiano

AMISH CHICKEN roasted half chicken . crispy potatoes . asparagus . salsa verde . lemon

VEGAN PAELLA salmoretta . yellow squash. asparagus . cherry tomato . haricot verts . fava

beans . peas . piquillo peppers . artichokes . cauliflower . salsa verde

BRANZINO roasted fingerling potatoes, sauteed kale, and ladalemo

NEW YORK* Creekstone Farms prime NY strip . madeira brown butter . roasted maitake mushrooms . fingerling potato . watercress . red wine jus

DESSERTS

Choice of one:

TIRAMISU mascarpone cream . espresso soaked cantucci cookies . amarena cherries

TARTA de SANTIAGO almond tart . sherry caramel . cava roasted pears . vanilla

chantilly . spanish nougat crumble

MEDITERRAN⁰

Buffet Menu

APPETIZERS

BREAD SERVICE <i>ciabatta bread</i>	1.5
GRILLED PITA	1.5
MARINATED OLIVES <i>metamorphosis olive oil . thyme . citrus . spices</i>	2.5
COLD POIKILIA <i>hummus . tzatziki . taramasalata . crispy yukon potatoes . brava sauce . honey-garlic aioli</i>	3.5
HALLOUMI CHEESE <i>portobello mushroom . pine nuts . balsamic reduction . lemon</i>	3.5
BACON WRAPPED DATES <i>house made chorizo . romesco sauce</i>	3.5
MINI CHICKEN KABOBS	6
GRAPE LEAVES	5
SPANAKOPITA <i>spinach . dill . leeks . french feta cheese . phyllo dough . tzatziki</i>	8

CHARCUTRIE & CHEESE BOARD

large, serves 20-30	12.5
small, serves 10-15	7.5
<i>assorted meats and cheeses served with marcona almonds . marmalade peppadew peppers . torta de aceite</i>	

SALADS

GREEK <i>romaine . olives . tomatoes . cucumbers . peppadew peppers . onions . french feta</i>	6
CAESAR <i>little gem lettuce . croutons . grana padano</i>	6

DESSERTS

Tarta De Santiago <i>almond tart . sherry caramel . cava roasted pears . vanilla chantilly . spanish nougat crumble</i>	6
PORTOKOLOPITA <i>Greek orange cake . vanilla chantilly . macerated berries . pistachio crumble</i>	6

MAIN COURSE

BAKED RIGATONI <i>tomato basil sauce . parmesan cheese . herbs</i> Half pan, serves 25 \$65 Full pan, serves 50 \$125	
BAKED PENNE <i>roasted mushrooms . tarragon . cream sauce</i> half pan, serves 10-20 \$50 full pan, serves 30-40 \$100	
BRAISED SHORT RIBS <i>in a red wine sauce</i>	market price
ROASTED NEW YORK STRIPLOIN <i>sliced with cognac butter</i>	12
PROTEIN ADD ON'S	
Marinated Chicken Breast <i>served with salsa verde or lemon sauce</i>	6
Grilled Salmon Filet	12
Tiger Shrimp half pan, 30 shrimp 115 full pan, 60 shrimp 230	
Mussels	4

PAELLA

serves 8-10

LA CASA <i>amish chicken . chorizo iberico . catalan sausage . cauliflower . haricot verts . fava beans . scallions . artichokes . piquillo peppers . salsa verde . honey garlic aioli</i>	42
VEGAN <i>salmoretta . seasonal vegetables . salsa verde</i>	38
PAELLA MARISCOS <i>salmoretta . lobster stock . mussels . calamari . rock shrimp . tiger prawns . piquillo peppers . salsa verde</i>	58

SIDES

CRISPY BRUSSELS SPROUTS <i>toasted pistachio . lemon honey</i> half pan, serves 15-25 \$38 full pan, serves 30-40 \$75	
PATATAS BRAVAS <i>crispy fingerling . brava sauce . honey garlic aioli</i> half pan, serves 20-30 \$38 full pan, serves 40-50 \$75	
COUSCOUS	3
GREEN BEANS <i>with Marcona almonds and crispy shallots</i> half pan, serves 10-15 \$38 full pan, serves 20-30 \$75	
FRANGELICO SWEET POTATOES half pan, serves 8-12 \$22 full pan, serves, 15-25 \$42	
HASSELBACK POTATOES <i>braised in chicken stock and garlic butter . garnished with herbs</i> half pan, serves 8-12 \$22 full pan, serves 15-25 \$40	