Spring Fever PARTY FOOD TO-GO



PARTY TRAYS

Charcuterie Board \$95

Artisanal Cheeses and Cured Meats, Crostini, Pickled Vegetables, Smoked Salmon Spread, Carmona Olives, Fig-Port Jam, Crostini and Crackers

Fancy Pants Party Tray \$234

Beef Tenderloin, Roasted Red Peppers, Horseradish Cream, Lobster Bites, Kaluga Caviar, Crab and Artichoke Tartlets, Aged Cheddar and Pinenut Cheeseball, Pickled Vegetables, Fruit, Crostini and Crackers

Seafood Lovers Party Tray\$238

1 Alaskan King Crab Leg, 1 Lobster Tail, 10 Peel and Eat Shrimp, 8 Mussels, 6 Oysters, Scallop Ceviche, Mignonette, Clarified Butter, Housemade Cocktail Sauce, Lemons and Garnish

Brunch Board \$160 Includes 24 Quiche Bites, Fruit Salad with Mint and Honey, Bacon Jam, Marmalade and Sliced French Baguette

Cold-smoked Salmon Board \$168 Includes 12 Bagels, Cold-Smoked Salmon, Herbed Cream Cheese, Capers, Tomatoes, Red Onion and Egg

Grilled Vegetable Platter \$72 With Agrodolce and Burrata

18"x 14" Platter

SALADS (4# MINIMUM)

From \$9.29/pound Romaine with Marinated Grilled Vegetables

Coconut, Mango, Arugula

Fennel, Argula, Orange with Toasted Almonds and Citrus Vinaigrette

Spinach with Bleu Cheese, Grilled Pear, Toasted Walnuts and Sherry Vinaigrette

Spinach with Roasted Red Pepper, Grilled Mushrooms, Gorgonzola, and Savory Granola

Caesar Salad with House-Made Croutons

Kale with Butternut Squash, Cranberry, and Pepita, with Sherry Vinaigrette

Chili Lime Corn Salad

Rob's Classic Coleslaw

Potato Salad

Grilled Marinated Vegetables

Brussel Sprout Slaw with Golden Raisins, Walnuts, and Maple Vinaigrette

Grilled Broccoli with Ginger Tamari, Asparagus, Carrot, and Raspberry

Sugar Snap Peas with Cucumber and Miso

Spicy Sesame Green Beans

Roasted Carrot Ginger Beet

Herbed Panzanella with Balsamic Reduction

Cucumber Dill with Cherry Tomatoes and Pickled Red Onions

Orzo, Feta, Kalamata

Apricot Lemon Couscous

Fruit Salad with Mint and Lime

Farro with Cucumber, Pomegranate, and Herbs

Caribbean Slaw with Mango

