

# EIGHT NORTH

CALISTOGA

## EVENT EMBELLISHMENTS

12+ PEOPLE

All Items Subject to Change Due to Seasonal  
Availability

Chef's Custom and Seasonal Menu Experience  
Available Upon Request



# STATIONARY DISPLAYS



\$18 PER PERSON

## **BAGNA CAUDA**

Lightly Charred & Crisp Crudite, Lower Estates Verjus Drizzle

## **SLICED SEASONAL FRUITS & BERRIES**

## **CALIFORNIA CHEESES**

Fresh & Dried Fruits, House Jam, Baguette & Crackers

## **ANTIPASTO**

Prosciutto, Salami, Mortadella, Marinated Vegetables,  
Olives & Sourdough Focaccia

## **CEVICHE**

Citrus Cured Gulf White Shrimp, Crispy Root Vegetable Chips

## **MEZZE**

Whipped Feta, White Bean Hummus, Smokey Eggplant &  
Pepper Dip, Garlic Herb Flatbread, Crudite

## **FRITES**

Ketchup, Aioli, Herberd Buttermilk Dip

## **THE SWEET FEAST**

Chef's Choice Assorted Mini Desserts +\$6pp



# TRAY PASSED BITES



\$8 PER PERSON

## TABBOULI LETTUCE CUPS

Cucumber, Tomato, Parsley, Mint, Bulgur, Garlic & Lemon  
Dressing

## CHILLED GREEN GAZPACHO SHOTS

Greek Yogurt, Piment d'Ville, Lawer Estates EVOO

## PROSCIUTTO & MELON SKEWER

Lawer Estates EVOO, Mint, Aged Balsamic Vinegar

## BURRATA CROSTINI

Ember Roasted Beet Relish, Basil

## BEEF TARTARE

Piment d'Ville Aioli, Capers, Shallots, Cornichons, Parsley, Spiced  
Crackers

## OAK GRILLED OCTOPUS PINTXOS

Lawer EVOO, Smoky Piment d'Ville, Aged Sherry Vinegar

## FRENCH ONION & LENTIL BITTERBALLEN

Black Truffle Mustard

## RAINBOW ROLLS

Rice Paper Wrapped Crisp & Colorful Vegetables, Cilantro, Mint,  
Yuzu & White Soy Dip

## CHICKEN LETTUCE WRAPS

Cucumber, Chili, Mint, Toasted Rice, Fish Sauce Vinaigrette

## GRILLED CHEESE SANDWICHES

Creamy Tomato Soup  
Add Black Truffle + \$5pp

## BETSY'S DEVEILED EGGS

Lawer Mayo, Chives, Cornichons