



MOSAIC

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small bites

MINIMUM: 24 PIECES • PRICED PER PIECE

ROASTED RED BEET TARTARE 5.99

taro root chip, mango-chile coulis (V, GF)

CHARRED TOMATO ENDIVE BOAT 4.99

capers, olives, crispy puffed quinoa, sorrel (V, GF)

HEIRLOOM CARROT TOSTADA 5.99

mole negro, avocado mousse, micro pico de gallo (V, GF)

TRUFFLE GNOCCHI BITES 4.99

truffle cream, fried sage, crispy pancetta

BURRATA BITES 3.99

tomato jam, sea salt, basil oil, mini polenta bread (VEG)

BRUSCHETTA BITES 3.99

crostini, tomato, basil, balsamic (VEG)

CORNBREAD BITES 3.99

roasted poblano chili, charred corn, cilantro,
agave sea salt butter (VEG)

CHEESE QUESADILLA BITES 3.99

charred vidalia onions, poblano peppers, jack & manchego
cheeses, garlic crema, charred tomato & jalapeño salsa (VEG)

ADD: CHICKEN .99 | STEAK 1.99 | SHRIMP 2.99

ESQUITES CORN CUPS 4.99

cotija cheese, chili piquin (VEG)

DEVILED EGG 4.99

mustard aioli, cayenne, chives (VEG, GF)

ADD: THICK-CUT BACON 1.99 | TRUFFLE OIL 2.99

DECADENT MAC & CHEESE CUP 4.99

cheddar, fontina, gruyère (VEG)

TACO SALAD CUPS 4.99

red cabbage, romaine, kale, roasted corn, black beans, avocado,
white cheddar, olives, pickled jalapeño, pico de gallo, roasted
poblano crema, fresno chili vinaigrette (GF)

MINI CHICKEN EMPANADAS 5.99

red mole, garlic crema, roasted tomato salsa

MINI FAJITA SKEWERS 2.99

banana pepper, onion, roasted tomato, bell pepper (VEG, GF)

ADD: CHICKEN .99 | STEAK 1.99 | SHRIMP 2.99

CHICKEN & CHURRO BITES 5.99

fried chicken, chipotle maple syrup glaze, cinnamon sugar

THICK-CUT BACON 5.99

chili maple syrup, dark chocolate, sea salt

ARANCINI 4.99

scamorza cheese, arrabbiata, crispy prosciutto

MINI COCCOLI 5.99

crispy dough, stracchino cheese, prosciutto di parma, truffle honey

MINI WAGYU BEEF MEATBALLS 5.99

roasted tomato sauce, bellwether ricotta, shaved basil

MINI BARRIO BURGERS 5.99

spicy remoulade, shredded lettuce, gringo cheese, charred onion

STEAK TARTARE 5.99

USDA Prime tenderloin, olive oil, dijon, capers, quail egg

MINI AHI TUNA TACOS 5.99

crispy wonton shell, pineapple, avocado, red onion, serrano,
agave soy, lime

SHRIMP COCKTAIL 6.99

atomic cocktail sauce (GF)

LOBSTER ROLL 11.99

prime slaw, sauce louie, brioche bun

LUMP BLUE CRAB CAKE 7.99

lemon, dijonaise, panko, mayo, tarragon

V: VEGAN

VEG: VEGETARIAN

GF: GLUTEN FREE



MOSAIC

displays

SMALL PLATTER SERVES 20-30 • LARGE PLATTER SERVES 40 - 60

CHEES & CHARCUTERIE (GF)

small: 100.99 | large: 225.99

CRUDITE & HUMMUS (V, GF)

small: 60.99 | large: 120.99

SEASONAL FRUIT PLATTER (V, GF)

small: 75.99 | large: 150.99

SEAFOOD TOWER (GF)

small: MP | large: MP

west coast oysters, shrimp

PREMIUM SEAFOOD TOWER

small: MP | large: MP

west coast oysters, shrimp, king crab, lobster (GF)

sweets

4.99 • PRICED PER PIECE

CHOCOLATE GIANDUJA BAR

brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline (VEG)

TIRAMISU

lady fingers, coffee syrup, cocoa, chocolate shortbread (VEG)

CHURRO BITES

includes dipping sauces; abuelita chocolate, dulce de leche, vanilla crema (VEG)

MINI CHEESECAKE BITES

vanilla or chocolate cheesecake, tequila marinated strawberries (VEG)

NUTELLA BROWNIE BITES (VEG)



MOSAIC



BARRIO

50.99 • PRICED PER GUEST • AVAILABLE FAMILY STYLE OR BUFFET • *ADDITIONAL \$10 FOR BUFFET PER GUEST

first

choice of 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA • CORNBREAD
CHEESE OR CHICKEN QUESADILLA

second

choice of 3 tacos

SKIRT STEAK • TRUFFLE MUSHROOM
CHICKEN AL PASTOR
ANCHO MARINATED SHRIMP
or choice of 2 enchiladas
CHICKEN AL PASTOR • SEASONAL VEGETABLE

third

choice of 1 dessert

CHURRO BITES
MINI TRES LECHES CUPS
CHEESECAKE BITES
(VANILLA OR CHOCOLATE)

salad

choice of 1 salad

**add a salad course for an additional \$10.99 per person*

TACO SALAD • CHIPOTLE CAESAR



siena tavern

est. MMXIII

80.99 • PRICED PER PERSON • AVAILABLE FAMILY STYLE OR BUFFET • *ADDITIONAL \$10 PER GUEST FOR BUFFET

first

choice of 1 antipasti & 1 salad

ANTIPASTI
WAGYU BEEF MEATBALL • BURRATA
SEASONAL BRUSCHETTA
SALAD
TUSCAN KALE CAESAR • SIENA CHOPPED
SHAVED BRUSSELS SPROUTS

second

choice of 3 pastas

TRUFFLE GNOCCHI • CACIO E PEPE
TRUFFLE MUSHROOM RISOTTO • ORECHIETTE
BAKED LASAGNA • RIGATONI ALLA VODKA

SUB 2 ENTRÉES FOR 1 PASTA

additional \$20.99 per person • choose 2 to be shared at the table

BEEF TENDERLOIN • ROASTED SALMON
BRICK CHICKEN

third

choice of 1

BOMBOLONI • SEASONAL CHEESECAKE
ASSORTED GELATO • CHOCOLATE GIANDUJA • TIRAMISU



MOSAIC

PRIME  PROVISIONS

3 COURSE

FAMILY STYLE OR PLATED • 98.99 PER GUEST

first

host preselects 1

CAESAR SALAD • WEDGE SALAD

entrée

host preselects 2

WILD SALMON • LEMON CHICKEN

SHORT RIB • 7oz PETITE FILET

CAULIFLOWER “STEAK”

escorts

host preselects 2 • served for the table

SAUTEED SPINACH • CREAMED SPINACH

GRILLED ASPARAGUS • DECADENT MAC & CHEESE

dessert

host preselects one

CHOCOLATE CARAMEL CAKE • CARROT CAKE

APPLE PIE • CHERRY PIE • BANANA CREAM PIE

4 COURSE

FAMILY STYLE OR PLATED • 135.99 PER GUEST

first

host preselects 2 • served for the table

LUMP BLUE CRAB CAKE • BRUSCHETTA

THICK-CUT BACON • TUNA TARTARE

second

host preselects 2 • guests order upon arrival

CAESAR SALAD • WEDGE SALAD • CHOPPED SALAD

entrée

host preselects 3 • guests order upon arrival

WILD SALMON • YELLOWFIN TUNA STEAK

LEMON CHICKEN • CAULIFLOWER “STEAK”

TOMAHAWK COLORADO LAMB CHOPS

7 oz PETITE FILET • 16oz DRY AGED NY STRIP

SHORT RIB • 10oz BARREL-CUT FILET MIGNON

escorts

host preselects 2 • served for the table

SAUTÉED BROCCOLI • GRILLED ASPARAGUS

SAUTÉED SPINACH CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

CHARRED SWEET CORN • BRÛLÉD SWEET POTATO

ROASTED WILD MUSHROOMS

PROPERLY WHIPPED POTATOES

DECADENT MACARONI & CHEESE

dessert

host preselects 2 • guests order upon arrival

CHOCOLATE CARAMEL CAKE

CARROT CAKE • APPLE PIE

CHERRY PIE • BANANA CREAM PIE

**Salad & Entree Counts are due 7 days prior to your event date*

Upgrades: bread service \$3.99 per guest • on site salad selection \$5.99 per guest • on site entree choice \$7.99 per guest



the planning process

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit is required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. A 2nd deposit in the amount of the contracted remaining balance is due 10 business days prior to your event date. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

Barrio has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum fee.

TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge (as described below) and the Administrative Charge (as described below).

SERVICE CHARGE

An 18% minimum Service Charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service Charge will be remitted in its entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The Administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.



our affiliate venues

PRIME  PROVISIONS

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BAR SIENA
— CIBO E LIQUORI —
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VIOLÍ


BARRIO


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BAR LA RUE


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ON TWO**

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