



ELEVATED TAPAS, FINGER FOODS AND MORE

For your upcoming event, we are pleased to offer a diverse menu of tapas that includes a wide range of options, from traditional old-world favorites to innovative fusion dishes and contemporary creations influenced by California

SURF / PESCATARIAN

MINI CRAB CAKES WITH LEMON AIOLI

Organic crab meat with spices and zesty remoulade

20 Servings / \$130.00



TUNA TARTARE

Beautiful sashimi ahi tuna quickly marinated in ginger, soy, rice vinegar, and scallions

20 Servings / \$220.00



HAMACHI TRUFFLE CRUDO

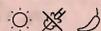
Made with real black truffles, these yellowtail hamachi bites create memorable tapas in an instant

20 Servings / \$180.00



CAJUN SHRIMP SHOOTERS

20 Servings / \$130.00



SALMON MOUSSE TARTS

Whipped cream cheese, ricotta, and smoked salmon served in mini tartlets with herbs

20 Servings / \$130.00



SMOKED SALMON ENGLISH TEA SANDWICHES

Little sandwich bites made with locally sourced ingredients using in-house baked bread

20 Servings / \$110.00



FISH TACO BITES

Cod or Snapper, zesty slaws, avocado, and green goddess sauce

20 Servings / \$160.00



MINI BLINI

Perfect first bite — mini savory pancakes, smoked salmon, black caviar, a dash of cream fraiche

20 Servings / \$130.00



SALMON SLIDERS

Roasted salmon with dill, fennel, garlic, and paprika, lemon aioli, yogurt sauce, and onions

20 Servings / \$180.00



SHRIMP TACO

Zesty grilled shrimp, pickled onions, cilantro, and lime aioli

20 Servings / \$160.00



SCALLOP SPOON

Grilled and chilled large scallop, pea puree with a hint of truffle, served on a beautiful spoon

20 Servings / \$180.00



BRIOCHE SHRIMP TOAST

Buttery brioche topped with a delicate shrimp crisped to perfection and finished with a refined, savory bite

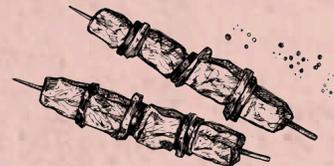
20 Servings / \$200.00



SALMON TARTARE CONES

Silky diced salmon gently seasoned and served in crisp cones for an elegant, clean, ocean-bright bite

20 Servings / \$160.00



BLACKENED AHI SKEWERS

Seared ahi tuna with a bold blackened crust, skewered and finished for a smoky, clean, ocean-forward bite

20 Servings / \$200.00



LOX CANAPE

Silky smoked salmon layered on a crisp base with a refined, classic finish and clean, elegant flavor

20 Servings / \$130.00



SHRIMP AND PEA AND CORN FRITTERS

Crisp golden fritters with tender shrimp and sweet peas, corn finished with a light, savory bite

20 Servings / \$130.00





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TURF

MINI BEEF WELLINGTONS

Tender filet mignon topped with herbed mushrooms and wrapped in flaky puff pastry — a timeless showstopper that's as indulgent as it is impressive

20 Servings / \$180.00



CHIMICHURI STEAK CROSTINI

Tender slices of roasted beef filet on top of crisp baguette rounds, layered with creamy whipped goat cheese and served with a vibrant, garlicky chimichurri sauce for the perfect savory bite

20 Servings / \$130.00



MEATBALL PUFFS WITH MARINARA

Flaky puff pastry wrapped around juicy Italian-style meatballs, baked to golden perfection, and paired with a rich, slow-simmered marinara for dipping — the ultimate party pleaser

20 Servings / \$130.00



BACON JALAPEÑO POPPERS

Cream cheese, cheddar, garlic, bacon, jalapeño

20 Servings / \$110.00



BEEF EMPANADAS

Bite-sized airy dough pockets with minced beef

20 Servings / \$110.00



PROSCIUTTO PEAR AND ARUGULA

Semi-sweet pear, arugula, imported prosciutto with pomegranate drizzle

20 Servings / \$110.00



GINGER LEMONGRASS CHICKEN MEATBALLS

with zesty sauce

20 Servings / \$110.00



PERUVIAN CHICKEN WINGS

Our famous Peruvian chicken dish, served with delicious green goddess sauce (2 pieces per serving)

20 Servings / \$130.00



LAMB AND HARISSA MEATBALLS

Cocktail-sized lamb meatballs served with minty yogurt dipping sauce

20 Servings / \$130.00



MINI CROQUE MADAME

French ham open sandwich with bechamel and fried quail egg

20 Servings / \$120.00



THAI CHICKEN MINI SKEWERS

Marinated thighs in Thai spices, served with peanut sauce

20 Servings / \$130.00



CHICKEN SLIDERS

Bun, ground chicken thighs with Peruvian spices, Swiss cheese, and green goddess sauce

20 Servings / \$170.00



SHORT RIB SLIDERS

Bun, short rib, slaw, and in-house-made BBQ sauce

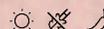
20 Servings / \$180.00



BBQ DUCK PANCAKES

Mini savory green onion rice pancakes with roasted duck and Japanese-style bbq sauce

20 Servings / \$120.00



BEEF SLIDERS

Bun, ground beef, Swiss cheese, pickled onions, and roasted pepper aioli

20 Servings / \$180.00





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TURF

MINI REUBEN BITES

Rye, pastrami, aged cheddar

20 Servings / \$130.00



HULI HULI WINGS

Juicy chicken wings glazed in a sweet and savory Hawaiian-style sauce, finished with a caramelized, island-inspired bite

20 Servings / \$130.00



GARLIC PARMESAN WINGS

Crispy chicken wings tossed in roasted garlic butter and aged parmesan for a rich, savory finish

20 Servings / \$130.00



STEAK FRITES CONES

Tender sliced steak and crisp golden fries served in cones, finished with a bold, bistro-style touch

20 Servings / \$180.00



CHICKEN WAFFLE BITES

Crispy chicken paired with fluffy waffles and a hint of sweetness for a playful, elevated comfort bite

20 Servings / \$140.00



CHICKEN LIVER MOUSE TART

Silky chicken liver mousse set in a delicate tart shell, finished with a rich, refined, French-inspired bite

20 Servings / \$130.00



DUCK SUMMER ROLLS

Tender duck wrapped with fresh herbs and crisp vegetables in delicate rice paper for a light, refined bite

20 Servings / \$180.00



LAMB EMPANADILLAS

Flaky pastry filled with spiced lamb, baked to golden perfection for a rich, savory bite

20 Servings / \$130.00



DUCK AND FIG CROSTINI

Crisp crostini topped with tender duck and sweet fig, finished with a rich, elegant balance of savory and fruit notes

20 Servings / \$130.00



LAMB SLIDERS

Juicy lamb patties layered on soft buns with refined seasonings for a bold, elevated bite

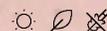
20 Servings / \$180.00

EARTH (VEGETARIAN/VEGAN)

TRUFFLED DEVEILED EGGS

Delicious appetizer with black truffle and thyme

20 Servings / \$100.00



CUCUMBER AND CREAM CHEESE ENGLISH TEA SANDWICHES

Little sandwich bites made with locally sourced ingredients using in-house baked bread

20 Servings / \$90.00



SPINACH PUFFS

French puff pastry, with creamed spinach and cheese (Vegan - optional)

20 Servings / \$120.00



WILD MUSHROOM EMPANADAS

Bite-sized airy dough pockets with wild mushrooms

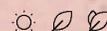
20 Servings / \$90.00



WILD MUSHROOM AND ROASTED GARLIC CROSTINI

Seasonal wild mushrooms, roasted garlic aioli, and in-house baked bread

20 Servings / \$130.00





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EARTH (VEGETARIAN/VEGAN)

★ SWEET POTATO AND GOAT CHEESE BITES

Roasted sweet potato chips with harissa and olive oil, topped with whipped goat cheese and chili honey (Vegan - optional)

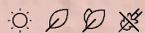
20 Servings / \$110.00



SUMMER TOFU ROLLS

Classic Asian-style rolls with tofu, rice noodles, pickled carrots, cucumbers, and mint

20 Servings / \$110.00



SOUTHERN CORN FRITTERS WITH CHIPOTLE

crispy on the outside, tender and flavorful on the inside!

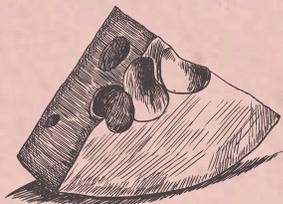
20 Servings / \$100.00



GOAT CHEESE AND FIG EMPANADAS

bite-sized airy dough pockets with goat cheese, figs, spices, and herbs

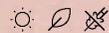
20 Servings / \$90.00



CAPRESE SKEWER

aged balsamic glaze, seasonal tomatoes, local fresh mozzarella, basil

20 Servings / \$90.00



TRUFFLED BURRATA AND TOMATO BRUSCHETTA

home-made baguette, burrata with black truffle, tomatoes, and basil

20 Servings / \$110.00



POTATO LATKES WITH SOUR CREAM

delicious fluffy potato fritters with a variety of toppings

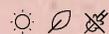
20 Servings / \$100.00



STUFFED MUSHROOMS

baby portobellos, spinach, cream cheese, garlic, and herbs

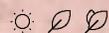
20 Servings / \$100.00



MUSHROOM SLIDERS

ground portobellos, flour, spices, arugula, pickled onions, and pesto

20 Servings / \$180.00



BRIE AND FIG QUICHE

in-house baked quiche tart with brie and topped with fig jam or fig for some sweetness

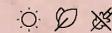
20 Servings / \$110.00



CUCUMBER CUPS

crisp cucumber cups filled with a light, refreshing vegan blend for a clean, elegant bite

20 Servings / \$110.00



CAULIFLOWER CROQUETTES

cauliflower, panko, curry aioli, herbs

20 Servings / \$110.00



STUFFED MINI BELL PEPPERS

sweet mini bell peppers filled with a savory, creamy stuffing for a bright, refined bite

20 Servings / \$110.00



SWEET POTATO CROQUETTE

golden-crisp croquettes with a creamy sweet potato center, finished with a warm, savory-sweet bite

20 Servings / \$130.00



EGGPLANT ROLLS

silky roasted eggplant rolled with a savory filling, finished with a rich, Mediterranean-inspired bite

20 Servings / \$110.00





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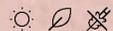
SALADS

Enhance your menu with our fresh, seasonal salads, perfect as a light and flavorful complement to any meal. Each salad is crafted with high-quality ingredients and designed for easy service at events

KALE CAESAR

Kale, farro, aged parmesan, rye croutons, creamy in-house made dressing, and your choice of protein

20 Servings / \$160.00



CLASSIC CAESAR

Romaine and baby lettuces, aged parmesan, in-house rye croutons, and dressing

20 Servings / \$160.00



AUTHENTIC GREEK SALAD

French feta (on the side), cucumber, seasonal tomato, mustard vinaigrette dressing

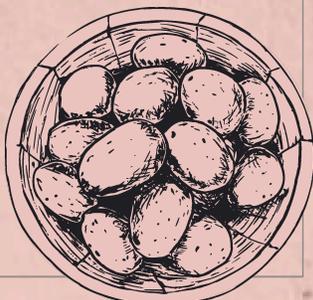
20 Servings / \$160.00



ARUGULA AND BEETS

Arugula, roasted beets, honey pecans, pickled onions, goat cheese, PX sherry vinaigrette

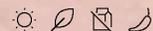
20 Servings / \$160.00



LEMON PESTO PASTA SALAD WITH WILD MUSHROOMS

A bright and flavorful pasta salad tossed with zesty lemon pesto, seasonal wild mushrooms, and fresh herbs

20 Servings / \$130.00



QUINOA SALAD WITH ROASTED VEGGIES

Red and white quinoa, roasted tomatoes, zucchini and bell peppers, lemon and olive oil dressing

20 Servings / \$150.00



ROASTED BRUSSEL CESAR SALAD

Caramelized roasted Brussels sprouts tossed in a rich Caesar dressing, finished with shaved parmesan and a bold, savory crunch

20 Servings / \$150.00

STEAK AND ARUGULA SALAD

Tender sliced steak over fresh arugula, finished with a light vinaigrette and subtle peppery notes for a clean, elegant balance

20 Servings / \$180.00

NIÇOISE SALAD

A refined classic of tender tuna, crisp vegetables, and briny olives, lightly dressed for a fresh, Mediterranean finish

20 Servings / \$180.00

CALIFORNIA WEDGE

Crisp iceberg wedge topped with creamy dressing, ripe avocado, and fresh seasonal garnishes for a clean, West Coast twist

20 Servings / \$140.00

BBQ CHICKEN COBB SALAD

Smoky BBQ chicken layered with crisp greens, avocado, egg, and blue cheese, finished with bold, classic Cobb flavors

20 Servings / \$160.00

LEMON CHICKEN SALAD

Tender chicken tossed with bright lemon, fresh herbs, and crisp greens for a light, refreshing, and elegant finish

20 Servings / \$160.00

SHRIMP LOUIE SALAD

Chilled shrimp served over crisp greens with classic Louie dressing for a fresh, West Coast-inspired bite

20 Servings / \$180.00





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CHARCUTERIE BOARDS

MEAT CHARCUTERIE

Collection of Spanish, Italian, French, and Polish meats and cheeses, pickled and fresh veggies

20 Servings / \$380.00



ITALIAN APERITIVO CHARCUTERIE

Burrata, pecorino, aged provolone, and other Italian cheeses, prosciutto di Parma, finocchiona, mortadella, marinated olives, roasted peppers, grissini, focaccia, balsamic drizzle, and olive oil

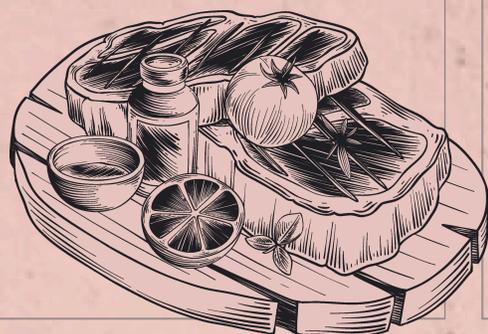
20 Servings / \$400.00



VEGETARIAN CHARCUTERIE

For those who enjoy veggies and fine imported and locally made cheeses along with breads, dips, pickled and fresh veggies (Price is per person)

20 Servings / \$350.00



CRUDITÉ BOARD

Assorted pickled and fresh seasonal veggies served with crackers and house dips (Price per person)

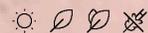
20 Servings / \$250.00



FRUIT AND CHOCOLATE CHARCUTERIE

Our sweetest board — fruit, berries, chocolate, and some other sweet treats for you to munch on (Price per person) (Vegan-optional)

20 Servings / \$300.00



BRUNCH CHARCUTERIE

Soft scrambled eggs cups, mini quiche, smoked salmon, cream cheese, berries, croissants, mini pancakes, or waffles

20 Servings / \$320.00



SWEETS

MINI CUPCAKES

We've got a LOT of flavors to choose from!

20 Servings / \$120.00



CHEESECAKE BITES

Choose one or multiple flavors: Raspberry Lime, Caramel, Pumpkin, Strawberry

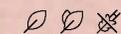
20 Servings / \$120.00



CHOCOLATE COVERED STRAWBERRIES

Large locally grown strawberries covered in silky chocolate

20 Servings / \$120.00



FRENCH MACARONS

Classic dessert with a variety of fillings

20 Servings / \$90.00



MINI CHURRO PUFF

churro profiteroles with brown sugar, cinnamon, and chocolate ganache

20 Servings / \$120.00



SALTED CARAMEL BROWNIE BITES

These fudgy brownies are made with homemade salted caramel and rich dark chocolate

20 Servings / \$120.00



MINI APPLE STRUDELS

Puff pastry, cinnamon glaze, apples with a hint of lemon

20 Servings / \$140.00





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SWEETS

TIRAMISU BITES

Dreamy bites of espresso-soaked sponge layered with whipped vanilla cream and a dusting of cocoa — your favorite Italian dessert, downsized and irresistible

20 Servings / \$130.00



HONEY CAKE BITES

Eastern European soft-layered cake with condensed milk and honey custard

20 Servings / \$120.00



LEMON BLUEBERRY BITE

Bright, zesty lemon cake bursting with juicy blueberries and topped with a light glaze — these bite-sized treats are sunshine in every nibble

20 Servings / \$120.00



CHOCOLATE RASPBERRY BITE

Rich chocolate cake layered with a hint of tart raspberry and finished with a silky ganache — decadent little bites with a romantic twist

20 Servings / \$120.00



MINI PEAR AND PECAN STRUDELS

Puff pastry, sweet pear, and roasted pecans with a hint of lemon

20 Servings / \$140.00



SERVICE ADD-ONS

Our professional servers will come, bring porcelain platters, set up, pass or station the food, and do a full clean up after your event, and you won't have to do a thing

ONE SERVER

- Set up
- Porcelain platters
- Plates, serving utensils
- Stationed or passed service
- Clean up

4 hrs Event / \$250.00

The recommended number of servers will be discussed and customized, based on your guest count, service style, and overall event flow

