



California inspired Cuisine & Style

Autumn

&

Winter

AUTUMN & WINTER | starters

Cheese Boards

*A variety of soft & hard cheeses
Spiced nuts, dried fruits & olives
Pickled seasonal vegetables & fresh grapes
Fresh baked breads & a variety of crackers*

\$6.50/guest

Add Salumi-\$2.50

Crudit  Spread

*An assortment of crisp vegetables including:
Asparagus, beets, bell peppers, carrots, celery, cucumber, blue lake beans & seasonal tomatoes
Endive & fresh seasonal lettuces
Green goddess dressing & hummus*

\$5.00/guest

Vegetarian

\$2.50/piece

Baked Peach & Gorgonzola Crustini

*Blue cheese crisps topped with baked peaches, gorgonzola cheese
& drizzled with raw honey*

Eggplant Bites

Crispy eggplant topped with olive tapenade & sundried tomatoes

Pumpkin Soup Shooter

Topped with ginger pecan cr me

Roasted Vegetable Skewer

Butternut squash, Brussels sprouts, beets & red potatoes

Tomato Basil Bisque Shooter

*Fresh basil & parmesan crustini
Add Mini Grilled Cheese Sandwich \$1.25*

Beef, Chicken, Pork & Seafood

\$3.50/piece

Beef Slider

*Hamilton Meat's beef slider with garlic aioli, Herb en Routes' micro greens & fried onions
Add blue cheese and bacon!*

Braised Beef Short Rib & Garlic Mash

*Slow roasted braised beef short ribs served on a bed of garlic mash & drizzled with red wine demi-glace
Served on a tasting spoon*

Vodka Marinara Meatballs

Hamilton's Meat all beef meatballs smothered in our creamy vodka marinara sauce

Rosemary Maple Chicken

*Rosemary maple Mary's Farms chicken served on a bed of pureed sweet potatoes
Served on a tasting spoon*

Tarragon Chicken Skewer

Mary's Farms grilled chicken smothered in our creamy tarragon sauce

Bacon wrapped Blue Cheese Dates

Medjool dates stuffed with blue cheese & wrapped with bacon

Linguica Bites

*Spicy Portuguese sausage wrapped in buttery pastry
Served with honey mustard sauce*

Prosciutto wrapped Asparagus

Grilled asparagus wrapped with prosciutto

Shrimp Peri Peri

Jumbo shrimp with our spicy peri peri dipping sauce

Nova Lox Salmon Crustini

Crisp bread topped with an herb goat cheese, salmon & capers

Seared Scallops w | Roasted Tomato Butter Sauce

Seared diver scallops served with a roasted tomato butter sauce

Pricing based on a minimum of 50 pieces

AUTUMN & WINTER | salads & soups

We use only the freshest seasonal ingredients for our seasonal salads.

*Many of our ingredients come from Herb En Route Farms,
which is located on our block in Point Loma.*

Truly local & sustainable!

Soups

Butternut Squash

Pumpkin

Tomato Basil Bisque

Cranberry & Gorgonzola

*Organic mixed greens, dried cranberries, candied pecans & gorgonzola cheese
Tossed with our balsamic vinaigrette*

Classic Spinach

*Spinach, hard boiled Eben Haezer Ranch eggs, crisp bacon, seasonal tomatoes & fried onions
Tossed with our warm honey mustard vinaigrette*

Roasted Beet & Goat Cheese

*Organic mixed greens, roasted beets, candied walnuts & goat cheese
Tossed with our orange vinaigrette*

Kale Caesar

*Organic baby kale, herbed croutons & parmesan cheese
Tossed with our creamy Caesar dressing*

Spicy Asian Spinach

*Spinach, spiced pumpkin seeds, Mandarin oranges, carrots, red bell pepper & green onion
Tossed with our tangy Asian dressing*

AUTUMN & WINTER | entrees

*Each entrée includes an assortment of Bread & Cie Rolls,
Salad or Soup & two Sides*

{Chicken}

Mary's Farms Free Range Chicken

\$20.00/Guest

Chicken Marbella

Sautéed chicken with our white wine sauce with oregano, capers, green olives & prunes

Chicken Piccata

Breaded boneless skinless chicken breast topped with our light lemon caper sauce

Chicken w| Tarragon Cream Sauce

Sautéed chicken with our creamy tarragon sauce

Southern Fried Chicken

*Crispy southern fried chicken**

{Turkey}

\$18.50/Guest

Slow Roasted Turkey

Slow roasted turkey breast with our pan gravy & cranberry pomegranate sauce

{Beef}

Sterling Farms Choice Beef

\$25.00/Guest

Cabernet Braised Beef Short Ribs

Beef short ribs braised in a bold cabernet & served with our cabernet demi-glace

Tri Tip

Tri tip served with our balsamic demi-glace & sautéed wild mushrooms

Roasted Beef Tenderloin

Slow roasted beef served with creamed horseradish & our traditional demi-glace

{Filet Mignon & Rib Eye available upon request for an additional charge}

{Pork}

\$22.50/Guest

Pork Tenderloin

Slow roasted pork tenderloin served with our mustard pan sauce & spiced apple sauce

{Seafood}

\$25.00/Guest +

Cajun Tilapia

Blacken tilapia with Cajun spices & lemon butter

Roasted Cod

Roasted cod with our warm seasonal tomato butter sauce

Salmon w | Lemon Beurre blanc

Seared salmon with our lemon beurre blanc sauce and roasted lemons

All entrée pricing is based on a minimum of 50 Guests

AUTUMN & WINTER | sides

Each entrée includes your choice of two sides.

Seasonal Roasted Vegetables

Asparagus, beets, brussels sprouts, carrots, cauliflower & parsnips

Warm Spiced Seasonal Apples

Curry Roasted Butternut Squash

Roasted Brussels Sprouts with crispy Bacon

Wok Green Beans with Brown Butter Vinaigrette

Potatoes

Scalloped Potatoes | Roasted Garlic Red Potatoes | Red Potato Mash

Sweet Potato Mash

Creamy Risotto

Herbed Rice Pilaf

Wild Rice with Apricots & Pecans

Warm Lentils with Linguica

Fettuccini Alfredo with seasonal Tomatoes & crispy Capers

Creamy Goat Cheese or Pesto Penne Pasta

All entrees include two sides. Additional sides are \$3.00/Guest

AUTUMN & WINTER | café & desserts

{Desserts}

Carmel Pecan Bread Pudding

\$3.50/each

Chocolate Coconut Pecan Bars

Our signature bar...

Gram cracker crust topped with chocolate, butterscotch, coconut, cranberries and pecans

\$3.50/each

Chocolate Mousse

Double chocolate mousse topped with fresh whipped cream

\$5.00/each

Pumpkin Cheesecake

\$5.00/each

{Coffee Bar}

Café Moto Regular and/or Decaf Coffee

Cream, Sweeteners & Monin Syrup

\$3.00/Guest

Add

Tea Service

\$1.25/Guest