



# SPRING/SUMMER MENU

UNTIL END OF OCTOBER

## WELCOME PLATTERS

EACH PLATTER SERVES 25-30 GUESTS



### ROASTED BEET HUMMUS \$110 (VEGAN)

served with pita bread

### FARMER'S MARKET CRUDITÉ \$125 (GF, VEGAN WITHOUT RANCH)

raw vegetable medley, house made hummus and ranch

### ARTISANAL CHARCUTERIE AND LOCAL CHEESE BOARD \$265

and good things that go with both

### FRESH SPRING ROLLS - 30 ROLLS FOR \$210 (V)

carrot, cucumber, green onion, ginger, jicama, tamarind lime dipping sauce

### HOT BUFFALO WINGS - 50 WINGS FOR \$200

served with ranch

### HOUSE MADE KETEL CHIPS \$90 (VEG)

three onion dip

### LOADED DEVEILED EGGS - 60 HALVES FOR \$180 (CAN BE MADE VEG)

cheddar cheese, chives, bacon, creme fraiche

## SALADS



### ROMAINE CAESAR SALAD \$225 - SERVES 30

capers, red onion, parmesan tuile, pimenton croutons

### ROASTED BEET & PEAR SALAD \$225 - SERVES 30 (GF, VEG, CAN BE MADE V)

spring mix, goat cheese, walnuts, quinoa, balsamic vinaigrette

### FRESH FRUIT SALAD \$180 - SERVES 30 (GF, V)

# SLIDERS, SANDWICHES AND SKEWERS



**CHOOSE YOUR OWN ADVENTURE SLIDERS (SELECT A FLAVOR) - 30 SLIDERS FOR \$270**

**\*PULLED PORK**  
bbq sauce, pickles

**\*CRISPY CHICKEN**  
swiss cheese, cole slaw,  
piquillo red pepper aioli

**\*BURGER SLIDERS**  
cheddar, piquillo red  
pepper aioli, caramelized  
onions

**CRAB CAKE SLIDERS - 30 SLIDERS FOR \$360**  
slaw, sriracha aioli

**CHEESE EMPANADAS - 30 EMPANADAS FOR \$240 (VEG)**  
pasilla peppers, corn, cilantro, salsa roja, mozzarella

**MINI BLTA'S - 30 BLTA'S FOR \$240**  
tomato, smoked bacon, avocado, market greens, basil aioli

**TRI-TIP AND ROASTED SHALLOT SKEWERS - 50 SKEWERS FOR \$300 (GF)**  
chimichurri

**CURRY CHICKEN SKEWERS - 50 SKEWERS FOR \$250 (GF)**  
housemade zugh pesto

**BEYOND BURGER PLATTER (VEG, CAN BE VEGAN) - 32 PIECES FOR \$160**

## BOWLS OF BITES



**WHITE TRUFFLE MAC N' CHEESE BITES - 40 PIECES FOR \$180 (VEG)**

**SAVORY FRIES \$15/BOWL - SERVES 3-5 PPL (VEG)**  
piquillo pepper aioli

**SPANISH MEATBALLS - 40 BALLS FOR \$200**  
soffritto sauce, parmesan, parsley

**CRISPY BRUSSELS SPROUTS \$100- SERVES 25 (VEG)**  
balsamic vinegar

**SUMMER TAJIN POPCORN \$55 (GF, VEG)**

## FROM THE SEA



**SHRIMP COCKTAIL - 75 SHRIMP FOR \$375 (GF)**  
house-made cocktail sauce

**TUNA POKE \$300 - SERVING SIZE 25 PEOPLE**  
tortilla chips, cucumber salad, avocado

**MINI CRAB CAKE - 40 CRAB CAKES FOR \$300**  
basil aioli

**DRAKE'S BAY OYSTERS \$4 EACH (GF)**  
rosé mignonette

## SEASONAL PLATTERS



**TAVERN FLAUTAS - 40 FLAUTAS FOR \$240 (VEG)**  
corn, summer squash, queso fresco, roasted piquillo peppers

**CAPRESE SALAD SKEWERS - 50 SKEWERS FOR \$220 (VEG,GF)**  
mozzarella, tomato, aged balsamic, olive oil

**ROASTED VEGETABLE FLATBREAD PIZZA - 40 PIECES FOR \$140 (VEG, CAN BE VEGAN OR GF)**  
OR add sausage- 40 pieces for \$150

**CHUNKY GUACAMOLE \$160 - SERVES 30 (VEG)**  
house-made tortilla chips, pico de gallo

**FISH AND CHIP CONES - 30 CONES FOR \$240**  
tartar sauce

**SUN-DRIED TOMATO & BASIL PINWHEELS (VEGAN) - 30 PIECES FOR \$180**  
vegan cream cheese, spinach

**BUFFALO CAULIFLOWER BITES - 50 PIECES FOR \$160 (VEG)**

## Passed Appetizers

PRICED PER HEAD

**\*\$50/PERSON**  
SELECT 4



**\*\$65/PERSON**  
SELECT 5



**\*\$86/PERSON**  
SELECT 6

### **BRUSCHETTA (VEG)**

heirloom tomato, basil, garlic, olive oil, balsamic vinaigrette

### **SHRIMP CEVICHE**

citrus, fennel, tortilla chips

### **SWEET PEPPER POPPERS (VEG)**

jalapeño cream cheese, panko bread crumbs

### **BROCHETTES OF MELON & PROSCIUTTO (GF)**

balsamic reduction

### **STUFFED MUSHROOMS (GF,VEG)**

herbed goat cheese

### **COCONUT SHRIMP**

sweet chili ranch

### **FRIED CHICKEN AND WAFFLE SKEWERS**

welcome y'all, a southern classic

### **CANDY BACON GRILLED PRAWNS**

seasonal chutney

### **BBQ MUSHROOM CROSTINI (VEG)**

### **VEGGIE POTSTICKERS (VEG)**

soy honey ginger dip, cabbage, carrot, mushrooms

### **CUCUMBER BITES (GF,VEG)**

tomato relish, herbed cream cheese

### **BLUE CHEESE & STEAK CROSTINI OFF THE SANTA MARIA GRILL**

### **SUMMER CORN ARANCINI (VEG)**

roasted red pepper aioli