PACKAGE PARTIES

These to-go parties are perfect for pick-up for your next family event. No substitutions (except nuts)

SOUTHERN DELIGHT

\$45/person, 10 person mínímum Críspy Buttermílk Fríed Chícken, sríracha ranch Smoked ham § whíte cheddar bíscuíts Mac § cheese Kale slaw Mocha sea-salted browníes

PICNIC IN THE PARK

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\$35/person, 10 person mínímum Assorted Baguette Sandwiches: Steak\*Smoked Turkey\*Bríe Pícníc Potato salad Three Bean Salad Farmer's Market Salad Assorted cookíes

SUSHI PARTY \$55/person, 10 person minimum California roll Spicy tuna roll Chef's choice Nigiri or Sashimi Edamame Seaweed Salad Cucumber salad

## MEZZE PARTY

\$45/person, 10 person mínímum Hummus-tradítíonal & beet-rícotta Baba Ghanoush Dolmas Tabbouleh Chicken Shawerma with cucumber yogurt Flatbread & pita ADD-ONS Spanakopita, \$5 Fattoush salad, \$5 Lamb kebabs with garlic potatoes & tomato chutney, \$10 Olives, peppers, grilled feta, \$5

### TACO TRUCK PARTY

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\$35/person, 10 person mínímum Red § green house made salsas, guacamole, crema Chíps, corn § flour tortillas Shredded lettuces § ríce Refríed beans or black beans Grilled organic chícken Green chíle pork carnítas ADD-ONS Grilled Steak, \$8/person Grilled prawns, \$7/person Rosarita beach beer-battered fish tacos with chípotle crema, \$7/person Scallop or Prawn cevíche, \$7/person Grilled vegetables, \$5/person Míní tamales with chíle § cheese, \$5/person

#### ANTIPASTI MISTI

\$40/person, 10 person minimum Imported Italian cured meats Imported Italian and local cheeses Vegetable frittata Relishes, pickled vegetables, fruit Assorted bruschetta Flatbread, breadsticks & focaccia ADD-ONS Arancíní -rísotto croquettes, \$5 Zucchíní frítters, \$5 Lobster or Wild mushroom raviolí with basíl cream, \$10 Polpette-beef & pork meatballs ín marinara, \$5

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FRENCH BISTRO \$55/person, 10 person mínímum Grand Aíolí with fresh vegetables Charcuteríe with house made chícken líver pate and salmon rillettes Baguettes with Bríe, oníon jam & corníchons French ham, Díjon & gruyere tart Críspy chícken paíllard Endíve salad with walnuts, blue cheese, green beans & egg ADD-ONS Lamb tenders with mint Chimichurrí, \$10 Ratatouille & couscous, \$7 Críspy chícken paíllard, \$7 Gougeres -cream puffs with goat cheese & black pepper, \$5 

#### SPANISH TABLE

\$40/person, 10 person mínímum Beet, goat cheese & cítrus salad, Sherry vínaígrette Garlíc & herb roasted potatoes, píquíllo pepper aíolí Serrano ham, manchego & tomato toast Gazpacho shots Tortílla Espanola ADD-ONS

Gambas al Ajíllo (prawns with garlic), \$7 Spínach empanadas with pínenuts & currants, \$5 Crema Cabrales-blue cheese & apple tart, \$5 Spícy grilled octopus with sherry vinagrette, \$5 Paella with chícken & chorízo, \$10 add prawns, \$5, add steamed mussels, \$5 & clams, \$5