

RECEPTION APPETIZERS

Based on a two hour reception time. Please inquire about additional time. Displays require a minimum of 24 pieces per item. Passed appetizers require an additional service fee of \$25 per butler

Chilled Hors d'oeuvres *\$96 per dozen*

SPICY TUNA WONTON CHIPS

ahi tuna, ko choo chang vinaigrette, avocado, citrus zest, unagi sauce, cilantro

PROVISIONS AND PICKLES

assortment of charcuterie and cheese, cornichons

SPREADS

hummus, pimento cheese, trout dip, assorted crackers and 34-degree crisps

CRAB LETTUCE CUP

citrus, fresno chili, herbs

SHAVED PROSCIUTTO

crostini, grainy mustard, gruyere, olive oil

CEVICHE

cucumber cup, charred scallion, guajillo chile

Hot Hors d'oeuvres *\$96 per dozen*

ROASTED PRIME RIB SLIDERS

provolone, pickled red onion, togarashi aioli

PULLED PORK SLIDER

bacon apple slaw, malted barley bbq

ROASTED CRAB CAKES

golden romesco, almond

ROASTED CHICKEN SKEWERS

spicy peanut sauce

VEGETABLE SKEWERS

curry yogurt sauce

ROASTED PORTOBELLO & CAMEMBERT BRUSCHETTA

rosemary italian vinaigrette, gruyere

STATIONED PLATTERS

priced per platter (serves 12-15 guests)

| | |
|---|------|
| Artisan Cheeses , fresh & dried fruit, local honey, crackers | \$50 |
| Charcuterie , mustards, fresh & dried fruit, local honey, crostini | \$60 |
| Vegetable Crudite , dipping sauce, hummus | \$40 |
| Fresh Fruit & Assorted Nuts , local honey-yogurt dipping sauce | \$50 |
| Grilled Brie Wheel , marinated mushrooms, lemon-thyme vinaigrette | \$45 |
| Bar Nuts , vaudovan, sea salt | \$35 |

SALADS

LITTLE GEM LETTUCES

radishes, avocado, candied walnuts, champagne vinaigrette

JICAMA CUCUMBER

honey-lemon vinaigrette

BABY ICEBERG BLT

smoked pork belly, spanish bleu, heirloom cherry tomatoes, bleu cheese dressing

ANTIPASTI

cherry peppers, olives, grilled artichokes, pepperoncini, roasted tomatoes, mushrooms, baby arugula

KALE

dried blueberries, watermelon radish, strawberries, apple cider vinaigrette

BUFFET

Ol' Padrino | \$45

- Panzanella Salad with cherry tomatoes, radicchio, shaved fennel, lemon vinaigrette
- Penne Pasta with tomato conserva
- Roasted Skin on Chicken with grilled artichoke, sun-dried tomatoes, lemon & capers
- Roasted Eggplant Parmesan
- Espresso Crème Brûlée
- Hazelnut and Chocolate Mousse with vanilla bean Chantilly cream

Wine Country | \$55

- Arugula Salad with seasonal fruit, candied walnuts & champagne vinaigrette
- Artisanal Cheese, fresh & dried fruit, honey & crackers
- Charcuterie Board with pickled vegetables, mustards and grilled bread
- Antipasti with artichokes, marinated mushrooms, olives, peppers in red wine vinaigrette
- Red Wine Chocolate Cake, ganache, and Bordeaux cherry-vanilla bean Chantilly cream

The Big Cheese Sounds Gouda | \$47

- NOODLES: cavatappi, conchiglie, maccheroni, penne rigate (choice of 2)
- SAUCES: Mornay, Cheddar Fondue, Cognac Cream (choice of 2)
- VEGETABLES: Peas, Broccoli, Cauliflower, Zucchini, Spinach, Kale, Wild Mushrooms, Tomatoes, Roasted Peppers (choice of 4)
- PROTEINS: Chicken, Ham, Braised Short Rib, Pancetta, Shrimp, Lump Crab (choice of 2)

GARNISHES: Bacon, Blue Cheese, Parmesan, Fresh Herbs, Chili Flake (all included)

- Funfetti Vanilla Sponge Cake with a vanilla American buttercream frosting
- Peanut and Chocolate Chip Brownies with peanut butter fudge and ganache

East Fork – Southeast Asian Buffet | \$49

- Soba Noodle Salad, red bell pepper, yellow onions, scallion, ginger, garlic, yellow curry
- Vegetables Spring Rolls, citrus hoisin dipping sauce and miso sesame dipping sauce
- Vietnamese Style Fried Rice, daikon, carrots, lime, thai basil, chinese coriander, bok choy, garlic-chili paste
- Kewpie Mayo Roasted Chicken Breast with Sesame Seeds
- Miso Braised Boneless Beef Short Ribs
- Vegetable Lo Mein
- Pho Flavored Pork Pot Stickers
- Miso Chocolate chunk Cookie Ice Cream Sandwich
- Thai Basil Sponge Cake with vanilla bean and ginger buttercream frosting

Land & Sea | \$65

- Little Gem lettuces, shaved radish, dried cherries, shaved fennel, champagne vinaigrette
- Jerk Seasoned Boneless Chicken Thighs, brandied cranberries and apple compote
- Roasted Filet Mignon, creamy green peppercorn poivrade
- Blackened Skuna Bay Salmon, blistered cherry tomatoes, balsamic beurre blanc
- Farro “Risotto” with goat cheese
- Maple and Malted Barley glazed baby carrots
- Olive oil roasted heirloom cauliflower
- Sea Salt Roasted Potatoes with fresh herbs
- Lemon Curd and Olive Oil Cake Trifle with seasonal fruit

SIDES

[\$15 per person ala carte]

- Wild Rice Pilaf
- Garnet Yam Puree
- Mélange of Roasted Summer Squashes and Piquillo Pepper, Lemon Zest, Basil
- Olive Oil Roasted Heirloom Cauliflower
- Maple and Malted Barley Glazed Baby Carrots
- Farro “Risotto” with goat cheese
- Ratatouille
- Creamed Kale and Spinach
- Roasted Brussels Sprouts
- Garlic Broccolini

INSPIRING CHEF TABLES

***chef carving require 1 attendant per item, \$100/hour**

Carving Stations *Priced per each please see serving recommendations

Garlic & Herb Crusted Prime Rib, au jus, fresh horseradish (*serves 20-30*) \$500

Sumac Roasted Boneless Lamb Leg, cardamom and herb chutney (*serves 20-30*) \$400

Whole Roasted Chickens, natural jus (*serves 15-20*) \$275

Bourbon Glazed Duroc Ham, house mustards (*serves 25-30*) \$250

Roasted Pork Loin, caramelized stone fruit jus (*serves 15-20*) \$175

OTHER SWEET OPTIONS FROM THE NEST

Baked Goods:

- Cinnamon Roll Styles
 - (a) Cinnamon Roll Cake with Cream Cheese Icing
 - (b) Cinnamon Roll Scones with Cream Cheese Icing
- Strawberry Shortbread Cookies dipped in a dark chocolate sprinkled with strawberry salt

More Dessert Options for Buffet Packages:

[options below can replace the suggested dessert(s) within the package]

- 1 Banana bread and chocolate bread pudding with whipped local honey crème fraîche
- 2 Hazelnut sheet cake with Nutella American buttercream frosting and toasted hazelnut crunch
- 3 Mission Fig cobbler bars with vanilla bean gelato
- 4 Cinnamon swirl pound cake with cinnamon and vanilla bean cream cheese and fresh berries
- 5 Seasonal Fruit & cream shortcake with vanilla bean whipped cream
- 6 Buttermilk marble cake with strawberry American buttercream frosting and fresh berries
- 7 Almond and raspberry tart with pastry cream, toasted almonds and fresh raspberries
- 8 Blueberry crème fraîche loaf cake with honey and lemon crème fraîche and lemon zest