



**CATERING
& EVENTS**

COCKTAIL RECEPTIONS



APPETIZER STATIONS

available for parties of 20 or more, prices are per person

Cheese Station

selection of imported and local cheeses served with dry fruit, nuts, honeycomb and grilled French bread

Charcuterie

assorted charcuterie and salumi, served with grain mustard, seasonal jam and grilled French bread

Olives & Mezze

mixed marinated olives, house-made hummus, grilled pita bread

Mediterranean

baba ganoush, tahini, roasted vegetables & mushrooms, grilled flatbread

Crudités and Grilled Vegetables

house-made hummus, guacamole

Bruschetta

artichokes & olives and classic tomato

PASSED HORS D'OEUVRES

SEAFOOD

Shrimp Skewers

ginger, garlic, cilantro, sweet chili sauce (gf)

Classic Argentinian Empanada

shrimp, piquillo pepper, parsley

Seared Scallop

yuca purée, hazelnut brown butter, fried sage (gf)

Ceviche Mexicano

shrimp, tomato, poblano, cilantro, avocado (gf)

Heirloom Tomato Gazpacho

avocado, basil, fresh crab (gf)

Tuna Tartar Crostini

lemon, capers, olive, pickled onion, fennel

Poached Salmon

roasted tomatoes, brioche

Mini Crab Cakes

preserved lemon aioli

Crab and Apple Salad

black rice crisp (gf)

Seared Tuna

cucumber-watermelon relish, tostada

Salmon Tartar

fingerling potato (gf)

Cured Salmon

crispy vegetables, rice paper roll, soy scallion sauce (gf)

Octopus

grilled polenta cake, guajillo sauce

Lobster Crepe

dill crème fraîche

VEGETARIAN

Heirloom Beets

bell pepper coulis, cilantro, balsamic syrup (v, gf)

Flatbread

charred tomato, fresh mozzarella, basil, tomato jam

Charred Tomato Bruschetta

rosemary white balsamic reduction, shaved fennel, ciabatta

Caprese Skewer

basil, petite tomatoes, buffalo mozzarella, balsamic (gf)

Tomato Soup Shooter

mini grilled cheese garnish

Whipped Burrata

roasted grape, balsamic reduction

Saffron Arancini

orange aioli

Jarred Mexican Corn

smoked chili salt, queso fresco, epazote (gf)

Fig and Goat Cheese Toast

fig and orange jam, mint

Crostini

truffle butter, wild mushrooms

Classic Argentinian Empanada

spinach, kale, chard

Roasted Vegetables

olive tapenade, crumbled feta cheese, cucumber (gf)

Truffle Brioche Grilled Cheese

brie

MEAT

American Slider

beef patty, cheddar cheese, lettuce, tomato, onion, pickles

Pilsen Slider

beef patty, pickled jalapeños, cucumber, queso fresco, spicy mayo

LM Slider

beef patty, brie, grain mustard, pickle, arugula

Braised Short Ribs

golden potato, horseradish sauce (gf)

Cherry Smoked Beef

onion marmalade, guajillo sauce, sourdough

Taquito de al Pastor

salsa verde, queso fresco

Classic Argentinian Empanada

beef picadillo, olive, egg

Beef Tartar

served on rye crisp with horseradish vinaigrette

Filet Mignon

potato puree, mustard sauce (gf)

Smoked Duck

apple butter, guajillo, crostini

Pork Meatballs

red mole, serrano pickle

Bacon Wrapped Dates

house bacon, Dunbarton blue, spicy salbitxada (gf)

Slow Braised Pork Belly Tostada

pineapple, kimchee

Prosciutto Wrapped Asparagus

spicy orange honey glaze (gf)

Flautas de Pollo

guacamole

BBQ Chicken

arugula salad, forbidden rice cracker (gf)

Indonesian Chicken Sate

peanut sauce (gf)

Tequila Lime Marinated Chicken

cilantro, blue corn chip