



## Catering Menu

Name: _____		Date: _____	
E-Mail: _____		Phone #: _____	
Address: _____			
Pick Up Date: _____		Pick Up Time: _____	
AMEX <input type="checkbox"/>	VISA <input type="checkbox"/>	MASTERCARD <input type="checkbox"/>	DISCOVER <input type="checkbox"/> OTHER <input type="checkbox"/>
Name On Card: _____		Card #: _____	
Expiration: _____		CVV: _____	Initials: _____

### Salads

ITEM	SIZE	PRICE	QTY	TOTAL
<b>Doma Chop Chop</b>	9 x 13	\$75		
Romaine   Red Cabbage   Snow Peas   Avocado   Crispy Noodles   Sesame Seeds   Soy-Ginger Dressing				
<b>Garden Beet</b>	9 x 13	\$70		
Roasted Baby Beets   Arugula   Red Sorrel   Toasted Pistachio   Honeycrisp Apple   Pickled Red Onion   Tarragon Pesto				
<b>Baby Arugula Salad</b>	9 x 13	\$70		
Strawberries   Dried Mission Figs   Craisins   Toasted Pine Nuts   Crispy Beef Bacon   Aged Balsamic				
<b>Rosette Salad</b>	9 x 13	\$65		
Bibb Lettuce   Romaine Hearts   Watercress   Avocado   Endives   Crispy Shallots   Grain Mustard Dressing				

### From the Land

ITEM	SIZE	PRICE	QTY	TOTAL
<b>Lamb Kebab Flatbread</b>	9 x 13	\$115		
Fire Roasted Vegetables   Garlic Aioli   Chimichurri				
<b>Dry Aged Carne Cruda</b>	2 lbs	\$180		
Capers   Egg Yolk   Mustard Cavier   Tabasco Aioli   Himalayan Salt   Sourdough Toast				
<b>Fried Chicken Drumpops</b>	9 x 13	\$95		
Southern Fried drummets   Coffee BBQ Sauce				
<b>Warm Hummus &amp; Spiced Beef</b>	9 x 13	\$125		
Stewed Prime Beef, Smoked Paprika, Fava Beans, Cilantro, Pine Nuts, Apricots, Laffa				
<b>Beef Tacos (Build Your Own)</b>	9 x 13	\$95		
24- Hour Braised BBQ Brisket   Pickled onions   Lime   Cilantro   Sour Cream   Chili Aioli				

### From the Sea

ITEM	SIZE	PRICE	QTY	TOTAL
<b>Tuna Tartare</b>	2 lbs	\$200		
Yellowfin Tuna   Avocado   Soy Ginger   Mango Relish				
<b>Salmon Tartare</b>	2 lbs	\$160		
Yellowfin Tuna   Avocado   Soy Ginger   Mango Relish				
<b>Pounded Tuna</b>	2 lbs	\$200		
Yellowfin Tuna   Mache   Caper Berries   Chives   Radish   Pommery Mustard				
<b>Fish Taco (Build Your Own)</b>	9 x 13	\$90		
Blackened Sea Bass   Lime Cabbage   Chili Aioli   Tomatillo   Micro Cilantro				
<b>Rock Fish Tempura</b>	9 x 13	\$95		
Blackened Sea Bass   Lime Cabbage   Chili Aioli   Tomatillo   Micro Cilantro				
<b>Spicy Tuna Nacho</b>	2 lbs	\$200		
Avocado   Spicy Tuna Crunch   Pico De Gallo   Onion Dressing				



### Fish (Minimum 8 Per Order)

ITEM	SIZE	PRICE	QTY	TOTAL
Grilled Salmon	7 oz	\$25		
Pomegranate Glaze   Spinach   Asparagus   Turnip Puree   Micro Herbs		\$35		
Miso Glaze Chilean Seabass	7 oz	\$30		
Red Quinoa Pilaf   Edamame   Maitake Mushrooms   Cilantro		\$37		
Roasted Atlantic Halibut		\$30		
Grilled Cabbage   Fennel Tomato Broth   Rouille   Sourdough Toast		\$36		
Branzino	1.25 lbs	\$29		
Lemon Cucumber Mezze   Toasted Pine nuts   Dill   Mint   Pepperoncino		\$35		

### Meat (Minimum 8 Per Order)

ITEM	SIZE	PRICE	QTY	TOTAL
Grilled Cornish Hen		\$20		
Citrus and Herb Marinated   Grilled Baby Kale   Dutch Runner Beans   Chicken Au Jus		\$32		
Burger 10 oz	10 oz	\$24		
Caramelized Onions   Lettuce   Tomato   Russian Dressing				
Lamb Chops		\$56		
Roasted Fingerling Potatoes & Baby Vegetables   Green Peppercorn Sauce		\$65		
Delmonico 16 oz	16 oz	\$65		
Rib Steak 24 oz	24 oz	\$68		
Veal Chop 14 oz	14 oz	\$64		

### Whole Roasts

ITEM	SIZE	PRICE	QTY	TOTAL
Whole Veal Rack		\$350		
Whole Brisket		\$250		
Whole Lamb Rack		\$95		
Whole Roasted Prime Rib		\$375		

### Sides

ITEM	SIZE	PRICE	QTY	TOTAL
Roasted Cauliflower	9 x 13	\$70		
Garlic Mash	9 x 13	\$65		
Mushroom Assortment	9 x 13	\$70		
Argentinean Grilled Veggies	9 x 13	\$70		
Broccolini	9 x 13	\$75		
Hand Cut Fries	9 x 13	\$65		

**Subtotal**

Tax \$0.00

**Total \$0.00**