

PICK UP/ ON SITE AT OUR RESTAURANT/ DELIVERED TO YOUR LOCATION  
BUFFET OPTIONS

Our Price structure for buffet service is listed in three categories under each menu description

DELUXE FRUIT AND VEGETABLE DISPLAY WITH WATERMELON CARVING

-\$11/\$12

A variety of fruits & vegetables for you and your guests to graze on before your dining course. Our fruit & vegetable display come with fresh berries, honeydew, cantaloupe, globe grapes, pineapple, baby carrots, broccoli florets, grape tomatoes, sliced cucumbers & celery with ranch dipping sauce. We use kale as a garnish to beautify your appetizer station. 50 Person minimum.

TRIO OF CHEESE BOARD TO SERVE 50 GUESTS

\$125/\$125/\$125

Pepper jack, cheddar and Swiss cheese cubed & served on a tray of fresh kale with grapes & bamboo skewers.

PREMIUM CHEESE BOARD TO SERVE 50 GUESTS

\$275/\$275/\$275

ADD TRUFFLE SALAMI AND PROSCIUTTO FOR \$150

Six month aged Manchego, Humbolt Fog goat cheese, Pt. Reyes blue cheese, pepper jack, cheddar & Swiss cheese cubed and served on our cheeseboard with bamboo skewers. We accompany your cheese board with fig chutney, fresh berries, olives and served with crostini's,

CAPRESE SKEWERS/ DEVILS ON HORSEBACK/STUFFED MUSHROOMS

\$250/\$250/\$250 (50 SERVINGS)

Caprese skewers are grape tomatoes, baby mozzarella balls wrapped in fresh basil drizzled with olive oil and a sprinkle of kosher salt.

Devils on horseback are Medjool dates stuffed with blue cheese crumbles & wrapped in prosciutto. Served with a maple-bourbon glaze drizzled over the top.

Vegetable stuffed mushrooms are a crowd pleaser anywhere you go. We take an assortment of vegetables pureed then sautéed with olive oil, roasted garlic, Kosher salt, stuffed & baked in cremini mushroom caps.

**Each order will include two caprese skewers, two devils on horseback or two stuffed mushrooms.**

BLUE CRAB CAKES/ AHI POKE/ BUTTERNUT SQUASH SOUP SHOOTERS  
\$350/\$350/\$350

Two ounce petite blue crab cakes made with bread crumbs, egg white celery, onion, red bell pepper, Old Bay seasoning & hand molded into a perfect two bite rise appetizer. Served with a dollop of tarter sauce and fresh dill. 65 crab cakes per order.

Ahi poke is our most popular appetizer selection. We use sushi grade ahi, tossed in our house made ponzu sauce with local citrus. Avocado, quinoa, pine nuts, & shaved red onion are served on a taro root chip that is delicious. 100 ahi poke servings per order.

Oven Roasted butternut squash shooters are great served warm or cold. Coconut milk, house made vegetable stock, and hint of nutmeg make this soup delicious. We garnish each shooter of soup with balsamic reduction & pomegranate jewels. 75 servings per order @ 4 ounces.

**BUFFET SALAD SERVICE. CHOOSE ONE OF THE FOLLOWING**

TRADITIONAL CAESAR SALAD

\$5/\$5/\$5

Made with crisp romaine hearts then tossed in our Caesar dressing & garnished with house made croutons with parmesan cheese.

FRESH SPINACH SALAD

\$5/\$5/\$5

Tender baby spinach greens with chèvre goat cheese, shaved red onion, dried cranberries, & served in our red wine sage vinaigrette.

JULIAN APPLE SALAD

\$6/\$6/\$6

An assortment of red & green organic lettuce lightly tossed in our red wine sage vinaigrette, We garnish your salad with Maytag blue cheese crumbles, dried cranberries, glazed walnuts, fuji apples & served with a side of Maytag blue cheese dressing.

## PLATED SALAD SERVICE. CHOOSE ONE OF THE FOLLOWING

### TRADITIONAL CAESAR SALAD

\$-/\$6/\$8

Made with crisp romaine hearts then tossed in our Caesar dressing & garnished with house made croutons with parmesan cheese.

### ORGANIC GARDEN SALAD

\$-/\$7/\$9

An assortment of red and green organic lettuce lightly tossed in our red wine-sage vinaigrette. Served with cucumbers, grape tomatoes, pickled red onions, julienne carrots, quinoa, pepitas, & sunflower seeds.

### FRESH SPINACH SALAD

\$-/\$6/\$8

Tender baby spinach greens with chèvre goat cheese, shaved red onion, dried cranberries, & served in our red wine sage vinaigrette.

### JULIAN APPLE SALAD

\$-/\$7/\$9

An assortment of red & green organic lettuce lightly tossed in our red wine-sage vinaigrette, We garnish your salad with Maytag blue cheese crumbles, dried cranberries, glazed walnuts, fuji apples & served with a side of Maytag blue cheese dressing

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PULLED PORK SANDWICHES

\$15/ \$16/ \$18

Made with local Cider. Slow braised pork butts pulled and served with house made tangy barbecue sauce on a Brioche bun. Served with apple aioli.

FRIED CHICKEN & WAFFLES

\$22/\$26/\$28

Hand battered boneless double fried chicken breast served with a Belgian waffle and your choice of two sauces. Dijon-honey mustard sauce and our Maple-Bourbon syrup.

GRASS FED BEEF HAMBURGER BAR

\$25/\$28/\$30

Our fabulous eight-ounce grass fed beef burger held in au jus. Served with Brioche bun and the following toppings to choose from. Cheddar Cheese, Applewood smoked thick cut bacon, caramelized onions, pineapple pico de Gallo, fried jalapeños, Arugula lettuce, Roma tomatoes, and shaved red onions.

GRASS FED SKIRT STEAK TACO BAR

\$25/\$29/\$30

Marinated, grilled and sliced grass fed skirt steak. Served on fresh corn tortillas with the following toppings and condiments. Avocado puree, pineapple pico de Gallo, shredded cheddar, cilantro-lime crema, chipotle aioli, cilantro, diced onions and radish.

GOURMET MACARONI AND CHEESE BAR

\$25/\$27/\$29

Our gourmet macaroni bar is served in a pepper jack béchamel with the following topping to build from. Sautéed and white truffled portobello mushrooms with roasted garlic, slow braised pulled pork, shaved corn off the Cobb, sautéed peppers and onions, parmesan cheese, and our house made tangy barbecue sauce.

**One side of your choice are included with the above options. You may add additional sides for \$2.50 per person.**

*Barbecue beans*

*Fuji apple-coleslaw*

*Baby red potato salad*

*Savory black beans*

*“As question come up please do not hesitate to contact us. Your special day is very important to us.” -Chef Jeremy*

## PLATED ENTREE MENU

### GRILLED LEMON-ROSEMARY CHICKEN BREAST

\$-/\$25/\$26

Six ounce boneless-skinless chicken breast oven baked with lemon & rosemary, lemon-caper beurre blanc sauce. See below for included sides

### CHICKEN CORDON BLEU

\$-/\$29/\$31

We use a boneless-skinless chicken breast that we tenderize then roll with 18 month aged prosciutto, provolone cheese. We slightly dredge each chicken breasts with flour, eggs & then a Panko-herb bread crumb mixture to give you a rich and delicious chicken cordon bleu. We deep fry, oven bake the slice our chicken cordon bleu to give you a beautiful roulade your guests will remember. Served with our lemon-caper beurre blanc. See below for included sides.

### SCOTTISH SALMON FILET

\$-/\$35/\$37

We work very closely with San Diego Seafood company another small run family business. We serve you a six ounce Scottish salmon filet seasoned with kosher salt, melange peppercorn mix, dill, lemon then oven baked with white wine, shallots & a butter-cream sauce. See below for included sides

### MELANGE PEPPER CRUSTED PRIME RIB

\$-/\$45/\$48

Cedar River Farms beef ribeye that has been dry rubbed with horseradish, dijon, fresh thyme, rosemary, melange peppercorns & kosher salt. We slow cook your prime rib to perfect with mire pox and red wine for an incredible au jus sauce. See below for included sides.

### FREE RANGE ORGANIC TURKEY BREAST

\$-/\$28/\$30

Our turkey breast is brined and marinated with a soft hint of garlic and fresh lemon pepper. We make you a delicious local sage-white wine gravy sauce & served with our cranberry relish. See below for included sides.

### GRILLED AND SLICED TRI-TIP STEAK

\$-/\$36/\$38

Grass fed tri-tip marinated with our Santa Maria steak rub plus a hint of lime for a zesty delicious flavor combo. Grilled over high heat and finished medium rare in our oven. See below for included sides.

### RED WINE & TENDER BRAISED SHORT RIB

\$-/\$38/\$39

Our turkey breast is brined and marinated with a soft hint of garlic and fresh lemon pepper. We make you a delicious local sage-white wine gravy sauce & served with our cranberry relish. See below for included sides.

## VEGAN & GLUTEN FREE BEYOND-QUINOA LOAF

\$-/\$24/\$26

Our award winning beyond-quinoa loaf includes ground Beyond, quinoa, maple, red onion, fresh herbs, red onion & slow baked in our oven with maple glaze. See below for included sides.

## GRASS-FED BISON-GROUND BEEF MEATLOAF

\$-/\$26/\$28

Featuring grass fed ground bison, grass fed ground beef topped with six month aged Manchego cheese & braised pork brisket. Our slow roasted pork-red wine reduction jus makes this dish an over the top crowd pleaser. See below for included sides.

**CHOOSE ONE STARCH & ONE VEGETABLE FOR YOUR MEAL. ADDITIONAL OPTION MAY BE ADDED FOR \$4 MORE.**

RICE PILAF

OVEN ROASTED RED POTATOES

YUKON WHIPPED MASHED POTATOES

COCONUT RICE

SAUTÉED MUSHROOMS WITH GARLIC BUTTER

BUTTERNUT SQUASH-KALE SAUTÉ

BRAISED RED CABBAGE

HONEY ROASTED CARROTS

GRILLED SPRING ONIONS

## **BEVERAGES. LET US TAKE YOUR BEVERAGE SERVICE UP A NOTCH!**

5 GALLONS ROSEMARY-LEMON WATER WITH WITH FRESH BERRIES

\$-/\$-/\$100

5 GALLONS ICE TEA

\$-/\$-/\$125

Fresh brewed ice tea served over ice with an assortment of sugar packets and lemon.

5 GALLONS LEMONADE

\$-/\$-/\$125

Freshly made lemonade served over ice.

5 GALLONS BLUEBERRY-LEMONADE

\$-/\$-/\$150

The sweetness of blueberries pureed with our home made lemonade \$ served over ice.

5 GALLONS OF COFFEE & HOT WATER

\$-/\$-/\$250

Cafe Moto brewed coffee with an assortment of teas, cream, sugar and stir sticks.

## **LATE NIGHT SNACKS**

### **PULLED PORK SLIDERS**

**\$-/\$-/\$5**

Hawaiian rolls, Julian Hard Cider braised pork butts shredded and served with our house made tangy barbecue sauce. (50 slider minimum)

### **TRIO OF CHEESE BOARD TO SERVE 50 GUESTS**

**\$-/\$-/\$125**

Pepper jack, cheddar and Swiss cheese cubed & served on a tray of fresh kale with grapes & bamboo skewers.

### **CAPRESE SKEWERS**

**\$-/\$-/\$5**

Caprese skewers are grape tomatoes, baby mozzarella balls wrapped in fresh basil drizzled with olive oil and a sprinkle of kosher salt.

### **DEVILS ON HORSEBACK**

**\$-/\$-/\$5**

Devils on horseback are Medjool dates stuffed with blue cheese crumbles & wrapped in prosciutto. Served with a maple-bourbon glaze drizzled over the top

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**PER SITE SPECIFIC REGULATIONS, PLEASE INCLUDE THE AMOUNT OF VENDOR MEALS IN YOUR FINAL HEAD COUNT 3-4 WEEKS OUT.**

**OUR PRICING DOES NOT INCLUDE PLATEWARE, GLASSWARE, LINENS OR NAPKINS.**

**WE ARE RESPONSIBLE FOR SETTING UP THE FOOD, SERVING THE FOOD, CLEARING THE TABLES OF FOOD. WE PROVIDE SERVING DISHES & UTENSILS AS NEEDED PER YOUR MENU,**

**WE WILL WORK WITH YOUR WEDDING COORDINATOR. PLEASE GIVE US THEIR NAME AND CONTACT. ALL MENUS ARE FINALIZED 3-4 WEEKS OUT UNLESS AN AGREEMENT IS MADE BY BOTH PARTIES, LAST MINUTE CHANGES AND SUBSTITUTIONS WILL INCUR AN ADDITIONAL CHARGE.**

WE CAN HELP AND STAY UNTIL THE EVENT IS OVER FOR AN ADDITIONAL \$35 PER HOUR PER EMPLOYEE. WE MUST KNOW 3-4 WEEKS IN ADVANCE TO NOTIFY OUR STAFF. WE WANT YOUR DAY TO BE MAGNIFICENT. WE INCLUDED THESE BULLET POINTS ON OUR MENU FOR ANY AND ALL OFFSITE CATERING REQUESTS BECAUSE THESE SITUATIONS ARE VERY COMMON. WE WANT YOU TO ENJOY YOUR EVENT WITH NO MISUNDERSTANDINGS & HELP US MAKE YOUR SPECIAL DAY OVER THE TOP. -JEREMY