



PARSLEY
SAGE
ROSEMARY
& THYME

CATERING AND EVENTS

SAMPLE MENUS

We are not limited to the sample menus you see here. Please ask your event planner about any variations or questions you may have.

HORS D'OEUVRES

HOT MARTINIS TO BE PASSED TO GUESTS

- Gnocchi, lemon butter, wild mushrooms.
- Roasted garlic and chicken risotto.
- Barbecued chopped chicken on mashed potatoes with garlic & cheese bread spear.
- Rosemary polenta with grilled lamb lollipop.
- Spicy chile colorado with whole kernel polenta.
- Seared scallop on fragile, grapefruit beurre blanc.
- White bean purée & fennel sausage.
- Cabernet mashed potatoes, medium rare sliced tri tip, green onion.
- Wild mushroom bread pudding, caramelized onion, duck confit, sage infused cream.
- Grits with tasso and peppered barbecue shrimp.

COLD HORS D'OEUVRES

- Asian Fish Tacos *Ahi tuna sashimi, cool wasabi, crispy scallions, wonton shell.*
- Greek Crostini *grilled lamb loin, almond skordalia, roasted bell peppers on crostini.*
- Savory Mushroom Cheesecake *goat cheese, mushroom, herb crumb crust.*
- Indonesian Ahi Tuna Tartare *jalapeño, honey, coconut milk, on a crisp rice cracker.*
- Cabo Shrimp Cocktail *cucumber, tomato, red onion, avocado, cilantro.*
- Californian Artisan Cheese Crudit  with seasonal fruit.
- Maple Glazed Duck *on sweet potato gaufrettes.*
- Asian Vegetable Sachet *apple, sesame, ginger relish.*
- Caprese Spears *summer tomato, mozzarella & basil leaf, speared on rosemary with a balsamic drizzle.*
- Carpaccio *shaved parmesan, capers, truffle oil; wrapped on grissini.*
- Pomegranate Poached Pears *and goat cheese on crostini.*
- Steak Crostini *filet, parmesan, arugula, dijon drizzle on crostini.*
- Citrus Crab Salad *avocado, julienne beets & carrots, citrus dressing. .*
- Petite Tostaditas *scallop and crab ceviche, avocado, tomato, onion, serrano chile, lime.*
- Grilled Ciabatta *gorgonzola picante, toasted walnuts, wildflower honey.*
- Pear Crostino *arugula pesto, gorgonzola cream.*



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WARM HORS D'OEUVRES

- Turnovers *gorgonzola, caramelized onion, toasted pecans.*
- Coconut Crusted Beer Prawns *with mango-apricot marmalade.*
- Chicken Chili Verde *with cumin, toasted pepitas & crema in hand made tortilla cups.*
- Smoked Bacon Wrapped Scallops *with lemon-chive glaze.*
- Grilled Lamb Lollipop *olive oil, rosemary, sea salt.*
- Duck Confit Turnover *herbed goat cheese, candied pomegranate, rosemary.*
- Savory Sachet *garlic sautéed mushrooms in pastry.*
- Brie and Apple Quesadilla *Cow Girl Creamery brie, California apples, tortilla.*
- Petite Polenta Cupcakes *roasted garlic, mascarpone & tomato tapenade icing.*
- Lemongrass Chicken Skewers *garlic, crushed red pepper, cilantro, yogurt, garlic aioli.*
- Crab Cakes *with coconut-curry cream sauce.*
- Artichoke Hearts *Panko crusted artichoke hearts, parmesan, lemon aioli.*
- Crab Cakes *with coconut curry cream sauce.*
- Crispy Masa Boats *with tender, shredded pork picadillo.*
- Prosciutto Wrapped Sambuca Shrimp *with rosemary.*
- Tarte Flambée *thin pastry, caramelized onions, crème fraiche, smoked bacon.*
- Toasted House Gnocchi *arugula, shallots, romano, truffle oil.*
- Chicken Truffle *herbs, cheese blend, imported red pepper stuffed olives, coated in toasted sesame.*