

TÁPAS!

C A T E R I N G

CONTEMPORARY ENTERTAINING

Exquisite Global Cuisine



Appetizers

Belgium Endive stuffed with Fresh Basil Crab Salad and Diced Mango
2.50

Smoked Salmon stuffed Endive with Mediterranean Micro greens, Spanish Goat Cheese,
Lemon Sherry vinaigrette and Basil Oil
2.75

Andulusion Olives stuffed with Bacorrone (White Anchovies) and Paquillo Peppers drizzled
with Spanish Olive Oil and Sherry Vinegar
2.75

Black Pepper and Parsley Goat Cheese Mousse stuffed Paquillo Peppers with Baby Arugula
and Lemon infused Olive Oil
2.50

Romanita Tomatoes stuffed with a Greek Style Gremolata of Feta Cheese, Pine Nuts and
Black Olives
2.75

Cold Soups

Blackened Tomatillo Gazpacho with Daikon, Apple and Jicama Relish
1.75

Cold Carrot, Galangal, and Coconut Soup
1.75

Blackened Tomato and Paquillo Pepper Gazpacho with Cucumber, Basil Mint Relish
1.75

Spring Rolls

Thai Curry spiced Lobster and Green Papaya with Mint Chili Drizzle
3.00

Thai Shrimp and Jicama with Lime, Ginger and Sambal Chili Drizzle
2.50

Pan Asian Vegetable Spring Rolls with Ginger, Lime and Sriracha Drizzle
1.75

Miso- Marinated Beef with Ginger Mustard Vinaigrette
2.50

Tartars

Tuna Tartar with Lemongrass Ginger Vinaigrette and Asian Micro Greens
2.50

Spicy Smoked Jalapeno Salmon Tartar with Cilantro and Red Onion Confit
2.50

Crostini

Seared Thai Bird Chili Pork Tenderloin with Grilled Scallions and Ginger, Sesame, Sriracha
and Honey Mustard Drizzle
2.50

Sesame and Black Soy Marinated Beef with Carmelized Bok Choy and Sautéed Scallions
2.75

Shaved Manchego, Jamon Serrano Ham and Mediterranean Micro Greens with Sherry
Vinegar Reduction
2.75

Lobster and Serrano Ham with Vanilla Bean Aioli
3.25

Roasted Garlic Hummus with Caramelized Fennel and Micro Arugula
1.50

Chops

Grilled Lamb with Coconut Macadamia Nut Crust
4.00

Grilled Asian lamb with Soy Dijon Mustard Reduction
4.00

Shrimp/Prawns

Four Chili Spiced Shrimp with Southwestern Cocktail Sauce
1.75

Thai Curry Spiced Shrimp with 5 minute Dipping Sauce
1.75

Polynesian style Tiger Prawns with Red Chili and Black Pepper Oil
1.75

All Shrimp Cocktail Feature Jumbo Size Shrimp

Scallops *

Togarashi and Nori Crusted Scallops with Soy Temple Orange Glaze and Sautéed Edamame

Chili and Black Bean Paste seared Scallops with Cucumber Vermicelli and Yuzu Vinaigrette

Crabcakes*

Panko Crusted Chipotle Crabcake with Avocado Lime Vinaigrette and Fried Tortilla Salad

* Denotes Tasting Menu Only

Main Courses

Beef

Rioja Braised Beef Short Ribs with Rioja Wine and Balsamic Vinegar Reduction
Horseradish Potato Puree and Grilled Asparagus
38.00

Asian Style Braised Short Ribs with Bok Choy and Israeli Couscous
38.00

Miso and Black Sesame Marinated Prime Beef Tenderloin with Shitake -Oyster Mushroom
Ragout and Chinese Long beans
45.00

Pork

Cascabel and Coffee Crusted Pork Tenderloin with Grilled Corn and Wild Mushroom
Polenta
28.00

Sake Marinated Pork Tenderloin with Apricot Miso Reduction, Japanese Black Rice and
Grilled Leeks
29.00

Chicken

Wild Boar Sausage, Cotija Cheese and Pecan Stuffed Free Range Chicken Breast with
Smoked Jalapeno Tomato Sauce, Cilantro Rice and Grilled Summer Squash
22.00

Quail

Proscuitto wrapped Quail stuffed with Mission figs and Fresh Sage with Fig Marsala
Reduction, Mascarpone Polenta and Grilled Asparagus
26.00

Fish

Sake Marinated Black Sea Bass with Shiso Broth, Shitake Mushrooms and Lobster Scallop
Dumplings*
42.00

Proscuitto and Spinach Wrapped Black Cod with White Truffle Oil, Cannellini Beans and
Swiss Chard
38.00

Veal

Osso-Bucco with Pine Nut Gremolata, Roasted Garlic Israeli Couscous and Sautéed
Broccolini
38.00

Salads

Baby Spinach, Jicama, Orange and Green Apple with Toasted Red Chili Pecans Gorgonzola and Ginger, Lime and Lemongrass Vinaigrette*

Fennel-Apple and Daikon Radish with Mustard Seed Vinaigrette *

Cold Rice Noodle with Pea Shoots, Assorted Herbs and Peanuts with Black Sesame Vinaigrette*

Tossed Baby Green with House Tamari - Yuzu Vinaigrette*

Intermezzo

Thai Lemon-Grass Soup with Kiwi, Asian Pear, Mango and Strawberry

2.50

Ginger, Lime and Watermelon Gazpacho

2.50

Cold Apricot Soup with Muscat

2.50

Desserts

Chefs Pairing

* Denotes Tasting Menu Only

Tasting Menu

Chefs Amuse

Cold Carrot, Galangal, and Coconut Soup

Wine
Yalumba Eden Valley Voignier

Tuna Tartar with Lemongrass Ginger Vinaigrette and Asian Micro Greens

Wine
Angeline Pinot Noir

Sake Marinated Black Sea Bass with Shiso Broth, Shitake Mushrooms and Lobster
Scallop Dumplings

Wine
Crios Torrontes

Asian Style Braised Short Ribs with Bok choy and Israeli Couscous

Wine
Marquis Phillips Roogle Red

Thai Lemon-Grass Soup with Kiwi, Asian Pear, Mango and Strawberry

Trio of Crème Brulee

Wine
Chateau Lafaurie Peyraguey, Sauterne

5 Course Tasting

75.00

7 Course Tasting

95.00

9 Course Tasting

135.00

Wine pairing not included. Please refer to our pairing chart for additional information