Platters & Display Appetizers

**ON DISPLAY – FOUNDATIONS**

**HDH Cheese Board**  $5.00 per person (V)
An assortment of Domestic Cheeses, Grapes, fresh Berries, and Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini

**HDH Antipasto Board**  $5.00 per person
Italian Dry Salami, Prosciutto, Provolone Cheese, Grana Padano, Parmesan Crisps, Kalamata Olives, Roasted Baby Bell Peppers, House Pickled Giardiniera, Blistered Cherry Tomatoes, Artichoke Hearts, Marinated Red Onions, and Pepperoncini with Crackers, sliced Baguette, and Crostini

**La Jolla Fresh Vegetable Board**  $5.00 per person (VG, GF)
Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, Purple Cauliflower. With choice of Hummus (VG) or Ranch (V)

**Grilled Vegetable Display**  $4.00 per person (VG, GF)
Zucchini, Squash, Asparagus, Red Onion, Crimini Mushrooms, Rainbow Carrots, Baby Bell Peppers

**Fruit Display**  $4.25 per person (VG, GF)
Sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes

**FOUNDATIONS - UPGRADES**

**UC San Diego Imported Cheese Board**  $7.25 per person (V)
Port Salut, Tête de Moine, Camembert, Aged Gouda, Blue Cheese, Chèvre, Parmesan Crisps, Dried Apricots, Mixed Nuts, fresh Berries, Grapes, Pineapple-Plum Chutney, Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini

**UC San Diego Charcuterie Board**  $9.75 per person
Spanish Chorizo, Prosciutto, Dry Calabrese Salami, Chicken Liver Pâté, Prosciutto Crisps, Tête de Moine, Parmesan Crisps, Cornichons, Bacon Onion Jam, Roasted Castelvetrano Olives, Grapes, fresh Berries, and Mixed Nuts with Crackers, sliced Baguette, and Crostini

**Seasonal Fruit Display**  $5.00 per person (VG, GF)
Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes with assorted seasonal Fruit
Platters & Display Appetizers
(Continued)

ON DISPLAY – FAVORITES

Flatbread Pizza  $25.00 each
Choice of Artichoke Pesto (V), Fig and Prosciutto, Italian Sausage, or Margherita (V).
10 servings

Warm Spinach, Artichoke & Cheese Dip  $5.00 per person (V)
With Crostini and grilled Naan

Mediterranean Spreads  $4.50 per person (V)
House-made Chickpea Hummus and Baba Ghanoush with crispy Pita Chips and Grilled Naan

Citrus & Fresh Herb Salmon Plank  $125.00 each (GF)
Serves 12

Avocado & Shiitake Mushroom Spring Rolls  $4.75 each (VG, GF)
Rice Noodles, Green Leaf Lettuce, fresh Herbs, Avocado, Shiitake Mushrooms, Red Cabbage, Pickled Daikon & Carrot. Served with Sweet Chili Dipping Sauce. (V)

ON DISPLAY – BUDGET SMART

Fried Vegetable Spring Roll  $2.00 each (VG)

Chicken Satay  $3.00 each
With Peanut Sauce

Korean BBQ Wings  $2.50 each (GF)

Chicken Hot Wings  $2.50 each (GF)

Spanakopita  $3.00 each (V)

Southwestern Chipotle Meatballs  $2.50 per person
Beef Meatballs served in Chipotle Cream Sauce. 2 per serving

Vegetable Pot Sticker  $2.50 each (VG)

Lemongrass or Cilantro Shrimp  $5.00 (GF)
Two per serving

Potato and Chili Rajas Croquette  $3.50 each (V)

Baba Ghanoush Grilled Naan  $25.00 each (V)
With Smoked Baba Ghanoush, Harissa, and Chermoula Sauce. 8 Servings.

Build Your Own Bruschetta  $6.00 per person (V)
Crostini with a trio of Bruschetta toppings on the side: Portabella Mushroom, Tomato & Basil, and Grilled Vegetable
Platters & Display Appetizers (Continued)

**ON DISPLAY – ELEVATE THE EXPERIENCE**

**Sushi Display**  $180 each  
50 pieces per Platter  
Featuring Crunchy Roll, California Roll, Rainbow Roll, Spicy Tuna Roll (GF), and Vegetable Roll (VG). Served with Soy Sauce, Ginger, and Wasabi. Selections may change based on availability.

**50/50 Portabella Beef Slider**  $4.50 each  
May require staff

**Peppered Beef Tenderloin Crostini**  $4.00 each  
Angus Beef Crusted with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli and Arugula

**Thai Marinated Grilled Shrimp**  $4.25 each (GF)

**Honey Chipotle Glazed Salmon**  $125.00 each (GF)  
Serves 12

**Mini Caprese Skewer**  $3.00 each (V)  
With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

**Arancini with Asparagus**  $3.00 each (V)  
With Red Pepper Sauce

**Pomegranate Glazed Chicken Skewers**  $4.25 each (GF)

**Beets and Blue Cheese**  $4.00 per person (V, GF)  
Roasted Gold and Candy Cane Beets, whipped Blue Cheese, toasted Walnuts

**Grilled Heirloom Tomato Display**  $4.50 per person (VG, GF)  
Topped with fresh Oregano and Basil, Extra Virgin Olive Oil, Sea Salt and cracked Black Pepper

**Grilled Asparagus Caesar Style**  $5.00 per person  
Sprinkled with seasoned Panko Breadcrumbs, Caesar Dressing, and shaved Parmesan

**Grilled Asparagus Platter**  $4.50 per person (VG, GF)  
Seasoned grilled Asparagus

**Roasted Fennel & Orange Salad**  $4.75 each (VG, GF)  
Roasted Fennel and Leeks, fresh Orange, Frisée, Sambuca Glaze
## Tray Passed Appetizers

### Hot

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
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<tbody>
<tr>
<td><strong>GARDEN</strong></td>
<td></td>
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</tr>
<tr>
<td>Potato and Chili Rajas Croquette</td>
<td>$3.50 each</td>
<td>(GF)</td>
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<tr>
<td>Arancini with Asparagus</td>
<td>$3.00 each</td>
<td>(V)</td>
</tr>
<tr>
<td>Baba Ghanoush over Grilled Naan</td>
<td>$3.25 each</td>
<td>(V)</td>
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<tr>
<td>Vegetable Tagine Bouche</td>
<td>$3.75 each</td>
<td>(V)</td>
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<tr>
<td>Butternut Squash Shooter</td>
<td>$3.75 each</td>
<td>(V)</td>
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<tr>
<td><strong>LAND</strong></td>
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<tr>
<td>Pomegranate Glazed Chicken Skewers</td>
<td>$3.50 each</td>
<td>(GF)</td>
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<tr>
<td>Crispy Rice Cake with Chicken Adobo</td>
<td>$4.25 each</td>
<td>(GF)</td>
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<tr>
<td>Vietnamese Meatball</td>
<td>$3.50 each</td>
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</tr>
<tr>
<td>50/50 Portabella Beef Slider</td>
<td>$4.25 each</td>
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### Cold

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<tr>
<td><strong>GARDEN</strong></td>
<td></td>
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</tr>
<tr>
<td><strong>Mini Caprese Skewer</strong></td>
<td>$3.00 each</td>
<td>(V, GF)</td>
</tr>
<tr>
<td>With Grape Tomato, Mozzarella, fresh Basil and</td>
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<tr>
<td>Balsamic Glaze</td>
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<tr>
<td>Roasted Fennel &amp; Orange Salad</td>
<td>$4.75 ea.</td>
<td>(VG, GF)</td>
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<tr>
<td>Roasted Fennel and Leeks, fresh Orange, Frisée,</td>
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<tr>
<td>Sambuca Glaze</td>
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<tr>
<td><strong>Beet Poke on Taro Chip</strong></td>
<td>$2.50 each</td>
<td>(VG, GF)</td>
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<tr>
<td><strong>LAND</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peppered Beef Tenderloin Crostini</td>
<td>$4.00 each</td>
<td></td>
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<tr>
<td>Angus Beef crusted with cracked Black Peppercorn</td>
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<tr>
<td>Served on a toasted Crostini with Horseradish Aioli and Arugula</td>
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<tr>
<td><strong>SEA</strong></td>
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<tr>
<td>Lemongrass Shrimp</td>
<td>$5.00 per person</td>
<td>(GF) 2 per serving</td>
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<tr>
<td>Cilantro Shrimp</td>
<td>$5.00 per person</td>
<td>(GF) 2 per serving</td>
</tr>
<tr>
<td>Seared Ahi on Wonton Chip</td>
<td>$3.50 each</td>
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<tr>
<td>Seared Ahi on Hot House Cucumber</td>
<td>$3.75 each</td>
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50/50 Portabella Beef Slider: Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo and Red Jalapeños.
Chef’s Action Stations

Sliders Action Station  $17.50 per person

Risotto Station  $15.50 per person (V)
Freshly made Risotto with Arborio Rice, Asparagus, Shiitake Mushrooms, Roma Tomatoes, and Scallions. Served with fresh Basil, grated Grana Padano Cheese, Peppered Bacon, Red Chili Flakes, and Sadie Rose Artisan Rolls. Upgrade to have the Risotto finished in a Parmesan Wheel $5.00. Add Smoked Chicken Breast $4.75 or Lemon Garlic Shrimp $5.75. One Chef required per 50 Guests.

Pasta Action Station  $15.50 per person (V)
Choice of 2, each paired with a Sauce: Cavatappi, Penne, or Ravioli cooked with Onion, Garlic, Spinach, Tomato, Mushroom, and Asparagus. Served with Chipotle Cream, Heirloom Tomato, Pesto Cream, or Classic Alfredo Sauce. Accompanied by fresh Basil, shaved Parmesan, crushed Red Pepper, and Sadie Rose Artisan Rolls. Add Smoked Chicken Breast $5.00 or Lemon Garlic Shrimp $6.00. One Chef required per 25 Guests.

Poke Bowl Station  $13.50 per person
Guests build their own Poke Bowl
Select 2 Bases: Sushi Rice, Brown Sushi Rice, or Mixed Greens (VG, GF)
Select 2 Proteins: Ahi Tuna, Salmon (GF), or vegetarian Beet Poke (VG, GF)
Toppings include: Green Onion, Cucumber, Pickled Onions, Roasted Shiitake and Portabella Mushrooms, Avocado, Pickled Daikon & Carrot, Citrus Soy Sauce, Nori, Furikake (VG, GF), and Spicy Mayo (V, GF) One Chef required per 25 Guests.

Paella Station  (GF)
Choice of
Mixed: Chicken, Chorizo, Shrimp, and Crab $18.00 per person
Seafood & Chorizo: Squid, Shrimp, Clams, Mussels, and Chorizo $19.00 per person
Vegetable: Mushrooms, Bell Pepper, Peas, Asparagus, and Carrots (VG) $13.00 per person
One Chef required per 25 Guests.
Chef’s Action Stations
(Continued)

Street Taco Action Station
$14.00 per person (GF)
Authentic Street Tacos with warm Corn Tortillas, fresh Cilantro and Spanish Onions. Served with Black Bean White Corn Salad, House-made Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Corn Tortilla Chips and fresh Limes.
Choice of 2: Blackened Mahi Mahi, Shrimp à la Plancha, Pork Adobada, Marinated Pollo Asada, Mushroom & Nopales (VG), or Carne Asada.
Two Chefs required per 50 Guests.

Yakitori Station  $13.50 per person
Grilled Marinated Skewers, Sticky Calrose Rice (VG, GF), and Asian Cucumber Tomato Salad (VG). Served with Soy Sauce (VG, GF), Furikake, and Sriracha.
Choice of 2: Beef, Yuzu Miso Chicken Thigh (GF), or Yuzu Miso Portabella & Tofu (VG, GF).
3 skewers per person.
One Chef required per 25 Guests.

Bao Buns Station  $15.50 per person
Steamed Bao Buns with Spicy Mayo, Pickled Daikon & Carrot, and Pickled Cucumber. Served with Seaweed Salad (VG, GF) and Sriracha.
Choice of 2: Hoisin Glazed Braised Pork Belly, Bulgogi Beef, Gochujang Chicken, or Yuzu Miso Portabella & Tofu (V).
One Chef required per 25 Guests.

Baja Ceviche Tostada Station
$17.50 per person (GF)
Crispy Corn Tostada topped with your choice of Ceviche. Accompanied by Pickled Jalapeño, Pickled Onion, fresh Cilantro, fresh Radish, Plantain Chips, Cholula and Tabasco Hot Sauce, and fresh Limes.
Choice of 2: Local Seasonal Fish Ceviche, Assorted Seafood Ceviche, or Mushroom Ceviche (VG)
One Chef required per 25 Guests.

Chef’s Carving Stations
Requires Chef

Beef Tenderloin   $17.50 per person
Roasted Tenderloin of Beef (GF) with Blackberry Demi-Glace, Chimichurri (VG, GF), and Creamy Horseradish Sauce (V, GF). Served with Sadie Rose Rolls and Butter (V).

Grilled Tri-tip   $15.50 per person
Marinated and grilled Tri-tip (GF) with Mushroom Demi-Glace, Chimichurri (VG, GF), and Creamy Horseradish Sauce (V, GF). Served with Sadie Rose Rolls and Butter (V).

Cedar Plank Salmon   $17.50 per person
Citrus Herb Cedar Plank Salmon (GF) with a Citrus Beurre Blanc (V, GF) or Tomato Caper Sauce (VG, GF). Served with Sadie Rose Rolls and Butter (V).

Bo Ssam (Pork)   $12.50 per person
Sugar and Salt cured Pork (GF) slow cooked and served with Gochujang (V, GF) and Hoisin Plum Sauce (V). Served with Sticky Rice (VG, GF) and Butter Lettuce.

Grilled Lamb   $16.50 per person
Marinated and grilled Leg of Lamb (GF) with Mint Tzatziki Sauce (V, GF) and Spicy Chermoula (VG, GF). Served with Sadie Rose Rolls and Butter (V).

Garden Bounty   $8.50 per person
Grilled Portabella, Carrots, Asparagus, and Corn, with Roasted Zucchini, Cauliflower, Yams, and Eggplant (VG, GF). Served with Mint Tzatziki Sauce (V, GF), Chimichurri (VG, GF), and Spicy Chermoula (VG, GF)