

Platters & Display Appetizers

ON DISPLAY – FOUNDATIONS

HDH Cheese Board \$5.50 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 \$5.25 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 \$5.25 per person (VG, GF)

Baby Carrots, Asparagus, Romanesco, Broccoli, Sugar Snap Peas, Heirloom Cherry Tomatoes, Purple Cauliflower. With choice of Hummus (VG) or Ranch (V)

Grilled Vegetable Display \$4.25 per person (VG, GF)

Zucchini, Squash, Asparagus, Red Onion, Crimini Mushrooms, Rainbow Carrots, Baby Bell Peppers

Grilled Vegetable Display



FOUNDATIONS - UPGRADES

UC San Diego Imported Cheese Board \$7.50 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

\$5.25 per person (VG, GF)

Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes with assorted seasonal Fruit

Platters & Display Appetizers

ON DISPLAY – FAVORITES

Warm Spinach, Artichoke & Cheese Dip

\$5.25 per person (V)

With Crostini and grilled Naan

Mediterranean Spreads **\$4.75 per person (V)**

House-made Chickpea Hummus and Baba Ghanoush with crispy Pita Chips and Grilled Naan

Citrus & Fresh Herb Salmon Plank

\$135.00 each (GF)

Serves 12

Avocado & Shiitake Mushroom Spring Rolls

\$5.00 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)

Korean BBQ Wings **\$3.00 each (GF)**

Lemongrass or Cilantro Shrimp **\$5.25 (GF)**

Two per serving

Bruschetta Trio **\$4.50 per person (V)**

Crostini with a trio of Bruschetta toppings: Portabella Mushroom, Tomato & Basil, and Grilled Vegetables

Peppered Beef Tenderloin Crostini **\$4.00 each**

Angus Beef Crusted with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli and Arugula

ON DISPLAY – BUDGET SMART

Fried Vegetable Spring Roll **\$2.25 each (VG)**

Chicken Satay **\$3.50 each**

With Peanut Sauce

Chicken Hot Wings **\$2.75 each (GF)**

Spanakopita **\$3.25 each (V)**

Southwestern Chipotle Meatballs

\$2.75 per person

Beef Meatballs served in Chipotle Cream Sauce.
2 per serving

Vegetable Pot Sticker **\$2.75 each (VG)**



Citrus & Fresh Herb Salmon Plank

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.

All Beef Slider \$4.50 each

Grilled Onions, pickles, secret sauce, on a soft Hawaiian bun.

May require staff

Thai Marinated Grilled Shrimp \$4.50 each (GF)

Honey Chipotle Glazed Salmon \$135.00 each (GF)

Serves 12

Mini Caprese Skewer \$3.25 each (V)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Arancini with Asparagus \$3.25 each (V)

With Red Pepper Sauce

Pomegranate Glazed Chicken Skewers \$4.50 each (GF)

Grilled Heirloom Tomato and Shaved Fennel Display \$4.75 per person (VG, GF)

Topped with fresh Oregano and Basil, Extra Virgin Olive Oil, Sea Salt and cracked Black Pepper

Grilled Asparagus Caesar Style \$5.25 per person

Sprinkled with seasoned Panko Breadcrumbs, Caesar Dressing, and shaved Parmesan

Tray Passed & Small Bite Appetizers

Minimum order of 10 per item. 2-3 total selections recommended. Additional servers and chefs required for this service style.

Hot

GARDEN

Arancini with Asparagus \$3.25 each (V)

Served with Red Pepper Sauce

Vegetable Tagine Bouche \$3.75 each (V)

Traditional Vegetable Tagine in Puff Pastry

LAND

Pomegranate Glazed Chicken Skewers

\$4.50 each (GF)

Crispy Rice Cake with Chicken Adobo

\$4.25 each (GF)

Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo and Red Jalapeños

Vietnamese Meatball \$3.75 each

With Hoisin Glaze

All-Beef Slider \$4.50 each

Grilled onions, pickles, secret sauce, on a soft Hawaiian bun.

SEA

Shrimp & Grits Arancini \$3.25 per person

Served with Red Eye Gravy on the side. 1 per person

Seared Scallop with Bacon Jam

\$6.00 each (GF)

Cold

GARDEN

Mini Caprese Skewer \$3.25 each (V, GF)

With Grape Tomato, Mozzarella, fresh Basil and Balsamic Glaze

Beet Poke on Taro Chip \$2.75 each (VG, GF)

LAND

Peppered Beef Tenderloin Crostini \$4.25 each

Angus Beef crusted with cracked Black Peppercorn Served on a toasted Crostini with Horseradish Aioli and Arugula

SEA

Lemongrass Shrimp \$5.25 per person (GF)

2 per serving

Cilantro Shrimp \$5.25 per person (GF)

2 per serving

Seared Ahi on Wonton Chip \$3.75 each

With Japanese Salsa and Wasabi Cream

Seared Ahi on Hot House Cucumber \$4.00 each

With Japanese Salsa and Wasabi Cream



Crispy Rice Cake with Chicken Adobo

Chef's Action Stations

Minimum order of 50. These stations should not be ordered by themselves. They are designed to enhance a buffet or function with multiple stations. Requires additional Chef.

Sliders Action Station \$18.50 per person

Select Two Sliders: Angus Beef, Turkey, Seared Ahi, BBQ Pulled Pork, Beef, or Garbanzo Falafel (V). Served on Sadie Rose Brioche Bun and accompanied by Peppered Bacon, crispy Shallots, Oven Roasted Tomatoes, Pickled Persian Cucumbers, Baby Arugula, and Balsamic Marinated Onions. Served with Apple Kale Coleslaw and House-made Potato Chips.

Risotto Station \$16.00 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.

Poke Bowl Station \$14.00 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)



Paella Station

Chef's Action Stations

(Continued)

Street Taco Action Station

\$16.00 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.

Yakitori Station **\$14.25 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.

Paella Station (GF)

Fresh Paella with Saffron Rice

Choice of:

Mixed: Chicken, Chorizo, Shrimp, and Crab

\$19.00 per person

Seafood & Chorizo: Squid, Shrimp, Clams, Mussels, and Chorizo **\$20.00 per person**

Vegetable: Mushrooms, Bell Pepper, Peas, Asparagus, and Carrots (VG) **\$14.00 per person**

Chef's Carving Stations

Requires Chef

Beef Tenderloin **\$18.00 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 **\$16.25 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 **\$18.00 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).

Grilled Lamb **\$17.00 per person**

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

Garden Bounty **\$9.00 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)