Sarah Jane's KITCHEN

www.sarahjaneskitchen.com (858)-2266478 kesslersarahjane@gmail.com

Cheese & Charcuterie Board

Assortment of Soft and Hard Cheese with Smoked Meats,
Nuts, Marmalades and an assortment of Crackers
Small $120 Medium $240 Large $320

Antipasto Platter

Breads with Chutney, Grilled Vegetables,
Cheeses, Cured Meats and Seasonal Dips
Small $150 Medium $250 Large $340

Assorted Wraps

Tailored to your specific event
Small $140 Medium $280

Crudite

A variety of Seasonal Vegetables served with Hummus or Green Goddess Dressing
Small $60 Medium $110

Party sizes: SMALL 6-10 - MEDIUM 15-20 - LARGE 20-30

Items above require a delivery fee of $50 - Platter rental $25 - Sustainable and biodigeratable plates/utensils $4/person

Items below require a Chef on board to prepare and serve food to guests at a rate of $125/hr

Passed Hors D'oeuvres

VEGETABLES - 5$ per person

Endive Boats with Boursin with Candied Pecan

Watermelon Gazpacho Shot with Avocado

Caramelized Onion and Seasonal Herb Flatbread

Roast Sweet Potato with Black Bean Puree,
fresh Cheese and Tomatillo Salsa

LAND/SEA - 6$ per person

Pancetta Wrapped Stone Fruit with fresh Basil

Barbecue Pork Tenderloin with Slaw on a Hawaiian roll

Bison Meatballs with Ginger Soy glaze

Rosemary Beef Skewer with Chimmichurri sauce

Grilled Shrimp with Tahini Tamarind sauce

Crab Cake with Remoulade sauce

Sesame Tuna served on Cucumber with Avocado

Raw Bar

Raw Oysters on half shell, Shrimp Cocktail, Smoked Salmon and Seasonal Options $25/person

Menu can be customized to your specific event and dietary needs
Dessert options available upon request - Ask about our flower and decor services

Delivery Menu

Aboard the Nerissa

Seasonal Cheese & Charcuterie

ASSORTMENT OF CHEESES, CURED MEATS, FRUITS, PRESERVES WITH BREAD AND CRACKERS

SM $145 MD$265 LG $365 XL$415

Vegetable Grazing

ASSORTMENT OF RAW, COOKED AND PRESERVED VEGETABLES WITH ACCOMPANY SPREADS- GLUTEN FREE & VEGAN

SM $145 MD$275 LG$375 XL $435

Sandwiches

ASSORTMENT OF 3 FLAVORS OF SANDWICHES ON LOCAL ARTISAN BREAD SERVED WITH CHIPS

- CHICKEN TARRAGON SALAD WITH SPROUTS & CUCUMBERS
- HAM, BRIE, JAM WITH ARUGULA
- ROAST BEEF WITH HORSERADISH
- TURKEY, BACON, AVOCADO, SPROUTS & CUCUMBER
- HUMMUS, VEGGIES, SPROUTS & PICKLED ONION

$18/PERSON

Dessert

ASSORTED BAKED SWEETS BOARD

SM $145 MD $265 LG $365

SEASONAL FRUIT GRAZING BOARDS

SM $100 MD$175 LG$250

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SAN DIEGO, CALIFORNIA