

the handmade

luxe grazing
&
tray passed appetizers



chef

grazing

small platter - feeds 8-10
large platter - feeds 15-20

Cheese & Charcuterie

imported & domestic cheeses, chef's selection of cured meats, seasonal fresh fruit, cornichon, horseradish mustard, local honeycomb, candied nuts, pickled peppers, artisan crackers & french baguette

Small \$175 Large \$350

farmer's market raw crudité, grilled & pickled vegetables, assorted olives, marinated feta, smoky eggplant dip, roasted garlic hummus, avocado lebane, herbed flatbread

Small \$155 Large \$320

West Coast Bagel Board

assorted bagels, house-smoked salmon dip with capers, dill, lemon & chives, whipped cream cheese, everything spice, and assorted toppings: radish, cucumber, sprouts, tomato, pickled red onion, hard cooked eggs

Small \$135 Large \$270

Harbor Seafood Graze

poached shrimp cocktail with lemons & mignonette, ahi poke with crispy wonton chips, hot smoked salmon with chili garlic crisp, brown rice crackers, little gem lettuces, cucumber slices, pickled jalapenos

Small \$200 Large \$390

San Diego Sunrise

local seasonal fruit, French-style quiche with sun-dried tomato pesto & goat cheese, grilled chicken apple sausage, mini assorted pastries

Small \$135 Large \$265

\$50 delivery fee
\$5 per person disposable plates & cutlery

sandwiches & wraps

*your choice of up to 3
served with house-cooked kettle chips*

Decksides Sandwiches

California Turkey

vine ripe tomato, applewood bacon, provolone,
avocado, sprouts, basil aioli, toasted ciabatta

Cranberry Chicken Salad

toasted almonds, celery, scallions, dijonaise, vine ripe tomato,
butter lettuce, toasted croissant

Smokehouse

house-smoked grass-fed carne asada, pico de gallo, shredded lettuce,
cheddar cheese, pickled red onions, toasted ciabatta

Market Veggie

grilled eggplant, bell pepper, zucchini, baby arugula, vine ripe tomato,
basil pesto, aged balsamic, toasted baguette

Sea Breeze Wraps

Citrus Grilled Chicken Caesar

organic romaine, shaved parmesan, vine ripe tomato, classic caesar dressing

Turkey Pesto

roast turkey, fresh mozzarella, local mixed greens, vine ripe tomato, sun-dried
tomato pesto

Thai Grilled Chicken

napa cabbage, local mixed greens, shredded carrots, cucumber, cilantro, basil, mint,
thai coconut cashew sauce

Local Fresh Catch

cilantro lime slaw, pickled red onion, pico de gallo, chipotle aioli

*Small Platter (feeds 8-10) \$175
Large Platter (feeds 15-20) \$325*

tray pass appetizers

*chef & server required,
choose 5

Land

Braised Short Rib Slider, horseradish aioli, onion jam, mini brioche bun
BBQ Chicken Quesadilla, sharp cheddar, caramelized peppers & onions
Fried Chicken & Blini, maple butter sauce, crispy sage
Beef & Ricotta Mini Meatball, tomato sugo, parmesan dust
Pigs in a Blanket, all beef sausage, puff pastry, everything spice, whole-grain mustard
\$7 per guest

Sea

Mini Poke Tacos, wild ahi, spicy aioli, cucumber, avocado mousse, micro cilantro
Baja Style Ceviche, lime marinated shrimp, avocado, cucumber, cilantro, tabasco
Crab & Avocado Toast, dijon-tarragon aioli, herbs, lemon zest
Prosciutto Wrapped Shrimp, basil aioli, lemon
Mini Lobster Roll, poached lobster, cajun remoulade, celery leaf, brioche bun
Fresh Shucked Oysters, cocktail sauce, mignonette, lemons
\$8 per guest

vegetarian

Truffle Deviled Egg, chives, truffle caviar, whipped egg yolk
Street Corn Shot, lime aioli, tajin, cilantro, cotija, radish
Crab Cake, hearts of palm, breadcrumb, meyer lemon aioli, old bay
Strawberry Crostini, whipped goat cheese, local honeycomb, black pepper
Fresh Spring Rolls, grilled tofu, baby lettuces, carrot, cucumber, herbs, coconut Thai dipping sauce
\$6 per guest

Sweet Treats

Chocolate Pot De Creme, raspberry, flaky salt, vanilla bean whipped cream
Mini Lemon Meringue Tart, torched Italian meringue, lemon custard
Strawberry Shortcake Shot, macerated strawberries, angel food cake, whipped cream
\$5 per guest

Custom menus available upon request.
Staff rate is \$125 each per hour