



Catering Menu

Assorted Hot and Cold Hors D' Oeuvres

Maytag Blue Cheese stuffed Meatballs
Cabernet Sauce

Beef Carpaccio
Shallots, Truffle Oil, Capers, Parmesan, Olive Crustini

Beef Tenderloin Brochettes
Green Peppercorn Sauce

Beef Tenderloin Sliders
Arugula, Creole Mustard, Caramelized Onions

Mini Parkshore Burgers
Blue Cheese, Sautéed Onions, Applewood Smoked Bacon

Mini Beef Wellington
Portabella, Truffle Pate

Braised Oxtail or Short Rib en Croute

Braised Fresh Bacon
Apricot Chutney, Griddled Lentil Cakes

Prosciutto wrapped Fresh Baby Mozzarella

Saffron Deviled Eggs
Crispy Serrano Ham, Fennel Pollen

Pulled Pork Sliders
Cilantro Lime Slaw, Hawaiian Sweet Roll

Grilled Andouille Sausage
Fig & Goat Cheese

Spiced Lamb Kebab
Ginger Mint Raita, Sugar Cane Skewer

Grilled Lollipop Lamb Chops
Creole Mustard Sauce & Mint Jelly

Chicken Brochettes
Arugula Pesto

Chicken Chili Nachos
Crispy Wonton Chips, Ginger Vegetables

BBQ Quail Tacos

Queso Fresco, Pomegranate

Duck Confit Tostadas

Lime Aioli, Radish, Blue Corn Chip

Roasted Duck Breast

Belgian Endive, Goat Cheese, Mango Chutney

Duck Pot Stickers

Ginger Ponzu Sauce

BBQ Spiced Shrimp

Mango dipping Sauce

Iced or Individual Shrimp Cocktail

Citrus Cocktail & Creole Mustard

Pancetta Wrapped Shrimp

Truffle Celery Root Remoulade

Jumbo Lump Blue Crab Cakes

Spicy Sweet Tomato Jam

Jumbo Lump Crab Salad Spoons

Cucumber, Tomato, Avocado, Citrus Vinaigrette

King Crab – Vegetable Summer Roll

Ponzu Sauce

Iced Cold Water Oysters

Cucumber, Basil & Jalapeno Relish or Traditional

Clams on the ½ Shell

Chorizo, Lemon Aioli

Seared Scallop

Sonoma Goat Cheese Spinach Dip, Smoked Bacon, Phyllo Cups

Tuna Tartar

Chives, Shallots, Dijon & Truffle Oil

Tuna Sashimi

Cucumber Salad & Sweet Soy

Grilled Yellowfin Tuna

Romesco Sauce, Olive Oil

Ceviche Shots

Fresh Citrus, Avocado & Cucumber

Smoked Salmon Flatbread

Boursin Cheese, Red Onion, Capers

Fresh Vegetable Crudite Display

Assorted Exotic Fruit & Cheese Display

Crackers

Tomato – Basil Bruschetta

Asiago Crustini

White Bean Hummus

Olive Relish, Spiced Wonton Chips

Portobello Mosaics

Roasted Red Pepper, Goat Cheese

Organic Vegetable Cups

Green Goddess

Stations

Pasta Station

Accompanying Garnishes

(Vegetarian and Gluten Free Available)

Carving Station

Beef Tenderloin, Pork Tenderloin and/or Roasted Turkey Breast

Accompanying Sauces & Mini Ciabatta Rolls

Seafood Bar

Shrimp, Crab Claws, Oysters, Mussels, Ceviche Shooters & Sashimi Tuna

Complementary Sauces & Garnishes

Macaroni & Cheese Bar

Mashed Potato Bar

Applewood Smoked Bacon, Shredded Cheddar, Crumbled Blue, Scallions, Tomatoes, Pesto,
Sautéed Mushrooms, Pickled Jalapenos, Grilled Shallots, Sundried Tomatoes, Hot Sauce

Entrée Selections

Grilled Filet Mignon & Butter Poached Lobster Tail

Cabernet Demi & Lemon Caper Butter

Grilled Filet Mignon

Cabernet Demi

Hanger Steak

Madeira Green Peppercorn Sauce

Grilled Lamb Chops

Creole Mustard & Demi-Glace Sauces, Mint Jelly

Roasted Duck Breast

Blackberry Gastrique

Pork Tenderloin

Creole Mustard Sauce & Caramelized Apples

Mojo Marinated Pork Tenderloin

Sautéed Onions

Heritage Chicken Breast

Sundried Tomato - White Wine & Boursin Cheese Sauce

Heritage Grilled Chicken Breast

Wild Mushroom Marsala

Spinach & Goat Cheese stuffed Chicken Breast

White Wine Sauce

Braised Lobster

Fresh Tarragon, Tomato, Vodka Sauce

Mahi Mahi

Mango Salsa

Fresh Seasonal Sustainable Fish

Lemon Caper Butter; Mango Chili; Smoked Bacon Butter

Pecan crusted Tilapia

Vanilla Bean Beurre Blanc

Organic Scottish Salmon

Shallot Tarragon Butter

Braised Fresh Seafood

Shrimp, Mussels & Cobia, Fennel, Tomato & Red Chili

Shrimp & Scallops

Smoked Applewood Bacon, Spinach & Cream

BBQ Shrimp

Mango Chutney

Butter Poached Shrimp

Garlic, Shallots

Grilled Vegetable Pasta

Garlic & Basil

Roasted Vegetable Wellington

Fire Roasted Tomato Sauce

Grilled Portabella

Roasted Peppers, Balsamic & Rosemary

Salads

Parkshore Salad

Spring Greens, Dried Cranberries, Blue Cheese, Candied Pecans, Creamy Vinaigrette

Caesar Salad

Artisan Croutons, House Made Caesar Dressing, Shaved Parmesan

Baby Spinach Salad

Roasted Beets, Goat Cheese, Red Onion, Warm Bacon Vinaigrette

Garden Salad

Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

The Wedge

Smoked Bacon, Diced Tomato, Red Onion, Buttermilk Blue Cheese Dressing

Caprese Salad

Sliced Ripe Tomatoes, Fresh Sliced Buffalo Mozzarella, Aged Balsamic, Basil Oil

Marinated Tomato, Cucumber & Red Onion Salad
Red Wine Vinaigrette

Sides

Buttermilk Mashed Potatoes

Twice Baked Potatoes

Parkshore Scalloped Potatoes,
Blue Cheese, Caramelized Onions

Potato Hash

Roasted New Potatoes

Jasmine Rice

Whipped Sweet Potatoes

Wild Mushroom Risotto

Braised Brussels Sprouts,
Smoked Bacon

Tomato Saffron Risotto

Cuban Style Black Beans

White Bean Sauté,
Spinach, Sundried Tomatoes, Pancetta

Cheese Grits

Goat Cheese Polenta

Israeli Cous Cous

Sharp Cheddar Mac and Cheese

Grilled, Marinated Vegetables

Fresh Asparagus,
Hollandaise

Haricot Verts

Cold, Marinated Vegetable Salad

Desserts

Honey – Lavender Panna Cotta

Vanilla Bean Crème Brulee

Apple Cobbler

Chocolate Covered Strawberries

Decadent Chocolate Bar

Molten Chocolate Lava Souffle

Assorted Petit Fours,

Tarts, Truffles, Cheesecakes, Brownies, Cookies and Macaroons

NEW Vanilla Bean Panna Cotta Bar,**

Crushed Chocolate Chip Cookies, Candied Pecans, Coconut,
Chocolate Shavings, Grand Marnier macerated Strawberries, Raspberry Sauce, and Hazelnut Brittle

**Our kitchen strives to use the freshest seasonal ingredients,
Niman Ranch meats and sustainably caught seafood.**

Any special requested menu items will be entertained.

**Vegan and Gluten Free items can be highlighted or
menu items adjusted upon request.**

Tastings offered upon agreed proposals.

Vendor recommendations available.

Sample Dali Menu

Stationed:

Tapas Bar:

Olives, Toasted Marcona Almonds, Piquillo Peppers,
Marinated White Asparagus, Ceviche

Artisan Cheeses & Breads

Serranitas (Pressed Sandwich)

Roasted Pork, Tomato, Olive Oil, Roasted Garlic, Manchego, Pimenton Aioli

Passed:

Lump Blue Crab Cakes, Spicy Tomato Jam

Rock Shrimp Gazpacho

Beef Tenderloin Sliders, Bacon-Onion Jam, Goat Cheese

Duck Confit with Fig Chutney

Serrano Ham wrapped Chicken Lollipops

New Additions:

Sugar Cane Braised Pork Belly

Assorted Samosas

Lobster Bisque Shooter, Truffle Crema

Shrimp & Avocado Ceviche Shots

Watermelon Gazpacho Shooters, Avocado

Hummus Crostini, White Anchovy, Caperberries

Butternut Squash Bisque, Truffle Crema

Roasted Beet Salad Spoons, Goat Cheese, Cherry Balsamic Vinaigrette

Portobello Bruschetta, Goat Cheese, Crostini

Late Night Menu

Tomato Bisque Shooters

3 Cheese Grilled Cheese, Tomato Confit, Smoked Bacon or Pesto

Macaroni and Cheese Bites

Truffled French Fries

**Homemade Churros
Shake Shooters**

Backyard BBQ Menu

Niman Ranch Hot Dogs

Burger Sliders

BBQ Chicken

Grilled Niman Ranch Andouille Sausage

Organic Napa Cabbage Slaw

Fresh Cut Fruit

Herb Bliss Potato Salad

Braised Zoe's Edible Garden Collard Greens

Pickled Radishes

Hard Boiled Eggs, Crab, Bacon & Herbs

White Bean Hummus, Flatbread

Assorted Cheeses & Crackers

Black Bean Mango Salsa, Blue Corn Chips

Salted Seedless Organic Watermelon

Hawaiian Rolls

Assorted Sauces