



SUMMER 2021

FAMILY STYLE SERVICE

\$55 PER PERSON

JULY - SEPTEMBER

CATERING MENU INCLUDES BELLA BRU BREAD AND BUTTER

STEP ONE – SELECT THREE APPETIZERS

- PANCETTA WRAPPED PRAWNS—HERB PESTO & BALSAMIC GASTRIQUE.....GF
- FIG & CHEVRE TARTLET—CROSTINI, GOAT CHEESE, PORT GASTRIQUE..... V
- TOMATO BRUSCHETTA— CAPERS, OLIVES, MOZZARELLA, TOMATO PESTO, FOCACCIAV
- MINI CRAB CAKES — JUMBO LUMP CRAB, BAY SHRIMP, PRESERVED LEMON REMOULADE SAUCE
- GAZPACHO — HEIRLOOM TOMATO SHOOTER + PROFITEROLE CHEESE PUFF
- BEEF TARTARE - TARTUFATA, CURED EGG, FOCACCIA
- SMOKED SALMON RILLETTE —OLIVES, CAPERS, ARTICHOKEs, EVERYTHING GOUGERE
- FRUTTI DI MARE —TOMATO PANNA COTTA SEAFOOD SHOOTER.....GF
- CHICKPEA PANETTO—EGGPLANT-CAPER RELISH.....V GF
- FRESH OYSTERS—MIGNONETTE, LEMON, COCKTAIL (SUPPLEMENT \$10)GF

STEP TWO – SELECT ONE SALAD

ADDITIONAL SALAD ADD \$5 PER PERSON

- MIXED GREEN —SEASONAL VEGETABLES, CANDIED PECANS, BALSAMIC VINAIGRETTE.....V GF
- LITTLE GEM CAESAR — PARMESAN, GARLIC CROUTONS, CAESAR DRESSING.....GF
- GRILLED WATERMELON SALAD — FETA, CUCUMBER, OLIVES, BALSAMIC VINAIGRETTE..... V GF
- HEIRLOOM TOMATO & BURRATA — LOCAL PEACHES, CHARRED SHALLOT VINAIGRETTE.....GF

STEP THREE – SELECT TWO ENTREES

ADDITIONAL ENTREE ADD \$10 PER PERSON

- ROASTED PORK TENDERLOIN – FIG & TARRAGON CHUTNEY.....GF
- ROASTED CHICKEN – CARAMELIZED PEACH-CIPOLLINI RELISH.....GF
- BRAISED SHORT RIB – TUSCAN SALSA VERDE, FRIED ONIONS, NATURAL JUS.....GF
- ALBACORE TUNA– EGGPLANT TAPENADE, PIQUILLO PUREE.....GF
- HOUSE SMOKED SALMON – HEIRLOOM TOMATO JAM, CAPER BUERRE MONTE.....GF
- CAPRESE RISOTTO –TOMATO, CORN, SQUASH, ARUGULA SALAD, SHAVED PARMESAN..... V GF
- FRIED POLENTA – TOMATILLO, COTIJA, CILANTRO, AVOCADO..... V GF
- BEEF TENDERLOIN – HERB GARLIC BUTTER, NATURAL JUS (SUPPLEMENT \$20)GF
- PRAWNS & SCALLOPS – SALSA VERDE (SUPPLEMENT \$20)GF
- BUTTER POACHED LOBSTER – SAUCE BÉARNAISE (SUPPLEMENT \$20)GF
- PRIME RIB– HORSERADISH CREME, NATURAL JUS (SUPPLEMENT \$20)GF

STEP FOUR – SELECT TWO SIDES

ADDITIONAL SIDES ADD \$5 PER PERSON

- WHIPPED YUKON GOLD POTATOES – BRAISED OXTAIL GRAVY, CHIVE..... GF
- SCALLOPED POTATOES – WHITE CHEDDAR, FONTINA, CONFIT SHALLOT..... GF
- ROASTED POTATOES – CONFIT GARLIC, SHALLOT, ROSEMARY.....V
- ORZO – BASIL PESTO, HEIRLOOM TOMATOES, CAPERS, OLIVES, FRESH MOZZARELLAV
- ROASTED BROCCOLINI – TAMARIND-SOY BUTTER.....V GF
- MIXED POLE BEANS –ALEPPO CHILI BUTTER.....V
- SUMMER MEDLEY – SUMMER SQUASH, POLE BEANS, HEIRLOOM CHERRY TOMATOESV
- SUMMER SUCCOTASH – ROASTED CORN, SWEET PEPPERS, BLACK EYED PEAS.....V

GF = GLUTEN FREE OR CAN BE MADE GLUTEN FREE

V = VEGETARIAN OR CAN BE MADE VEGETARIAN