

EVENTS & CATERING

HEMISPHERE

Restaurants

Catering & Events

APPETIZERS

ALL SERVE 25 PER ORDER

SWEET SANTA MARIA BRUSCHETTA
granny smith apple, strawberry, softened brie, local honey, gorgonzola and candied pecans on a toasted baguette

GOAT CHEESE BRUSCHETTA
roasted red pepper and goat cheese with shallots, thyme, Italian parsley, and micro-greens on grilled ciabatta

HERB CHÈVRE SPOONS
honey-whipped, local goat cheese, crisped prosciutto, thyme, and poached pear served on an edible spoon

CAPRESE SKEWERS
fresh mozzarella, local grape tomatoes, basil, and olive oil on a bamboo skewer

BANG BANG SHRIMP
succulent shrimp lightly dusted, golden fried and tossed in a spicy bang bang sauce served with Asian slaw and scallions

HOUSE CURED SALMON
salmon paired with mustard, brie, cornichon, and capers served on a choice of cucumbers or seeded crackers

FIRE GRILLED CHICKEN WRAPS
cilantro lime chicken, harvest greens, avocado ranch, and marinated tomato with a five cheese blend

HERB BEEF WRAPS
herb-roasted beef shaved thin with caramelized balsamic onions, sun-dried tomatoes served with a horseradish cream cheese

CRANBERRY ROAST TURKEY WRAPS
sliced roasted turkey, seasonal harvest greens, with a cranberry cream cheese aioli

VEGETABLE WRAPS
vegetable ribbons, avocado, sprouts, sun-dried tomatoes with a basil cream cheese

ANGUS BEEF SLIDERS
mini beef burgers grilled then topped with bourbon BBQ, melted smoked gouda, and crispy smoked bacon served on grilled slider buns with speared cornichons

SOUTHERN FRIED CHICKEN SLIDERS
hand-breaded chicken breast medallions golden fried, with Carolina cider vinegar slaw, and sliced dill pickles served on grilled slider buns

BONELESS BUFFALO BITES
hand-trimmed boneless chicken breast bites seasoned, lightly breaded and tossed in buffalo sauce served with bleu cheese dipping sauce and celery

GLAZED MEATBALLS
beef, chicken, or non-meat meatballs glazed in choice of BBQ, spicy ginger, or citrus teriyaki sauce

CRAB ARTICHOKE DIP
crab meat, artichoke hearts, fresh spinach, green onions, garlic, spices, parmesan, and mozzarella with a choice of crispy tortilla chips, toasted pita chips, or toasted baguette

KOREAN STYLE CRISPY PORK BELLY
five-spice seasoned pork belly crisped with Korean BBQ sauce served on a traditional Korean vegetable pancake

BEEF BULGOGI
Korean BBQ beef tenderloin lollipop spiced with gochugaru chilies served with a kimchi Napa cabbage slaw and a mirin ginger vinaigrette

THAI CHICKEN LETTUCE WRAPS
Thai peanut chicken and fresh Asian slaw tossed in sesame lime dressing topped with diced red peppers, wonton strips, and cilantro on romaine hearts with a spicy ginger sauce
**also available with seared sesame tuna*

ROASTED SWEET CORN CAKE BITES
roasted and fried sweet corn and cheddar corn cake bites golden fried and served with cilantro and a chipotle cotija cheese dipping sauce

GINGER GARLIC CHICKEN SKEWERS
Asian marinated chicken, spicy ginger garlic sauce, crushed cashew, and scallions on a bamboo skewer

JAMAICAN CHICKEN
pulled jerk chicken served with crispy plantain chips and a Jamaican mango pineapple salsa

AVOCADO TOAST
toasted pita bread, avocado lemon mayo, avocado slices, lemon zest with sea salt, and cracked black pepper

DEVILED EGG TRIO
prepared three ways: smoked chili, bacon ranch, and sauerkraut and dill topped with a crispy root vegetable chip

ROOT VEGETABLE CHIPS
beet, sweet potato, and Yukon gold potato chips seasoned with sea salt and served with a chive sour cream dip

HUMMUS TRIO
edamame, avocado, and roasted red pepper hummus with a choice of crudités or seeded crackers

HOUSE MADE FERMENT FLIGHT
kimchi, chili daikon, garlic ginger green beans, and broccoli rabe

APPETIZER *Displays*

ALL SERVE 25 PER ORDER

CHILLED JUMBO SHRIMP

generous display of succulent, chilled jumbo shrimp served with a remoulade sauce and lemon

CRUDITÉS BASKET

celery, carrots, broccoli, jicama, cucumber, baby heirloom tomatoes, pea pods, and bell pepper served with a fresh herb dip

FIRE-GRILLED MARINATED VEGETABLES

seasonal squash, eggplant, red onion, heirloom beets, carrot, asparagus, red bell pepper, and fennel drizzled with infused olive oil and balsamic vinegar and served with a sun-dried tomato aioli

DOMESTIC CHEESE TRAY

local and regional domestic cheeses served with grapes, berries, and seeded crackers

ARTISAN CHEESE & FRUIT TRAY

creamy brie, Stickney Hill chevre, Tillamook cheddar, AmaBlu bleu cheese, smoked gouda, and horseradish chive Havarti served with seeded crackers, sliced garlic baguette, toasted ciabatta, grapes, and berries

CHARCUTERIE PLATTER

prosciutto, calabrese salami, soppressata, peppered salami, capicola, genoa salami, peppadew peppers, marinated olives, pepperoncini, cornichons, roasted artichokes, toasted rye, seeded crackers, and beer mustard

APPETIZER *Packages*

PACKAGES ARE FULLY CUSTOMIZABLE.
EACH PACKAGE SERVES A MINIMUM OF 25 PERSONS.

PACKAGE *One*

three stationary / four passed

STATIONARY DISPLAYS

CHARCUTERIE PLATTER
DOMESTIC CHEESE TRAY

SAVORY WRAPS *select three*

Sliced Roasted Turkey Wrap
Fire-Grilled Chicken Wrap
Vegetable Wrap
Herbed Roast Beef Wrap

PASSED BITES

HOUSE CURED SALMON
AVOCADO TOAST
BONELESS BUFFALO BITES
HERB CHÈVRE SPOONS

PACKAGE *Two*

four stationary / five passed

STATIONARY DISPLAYS

ARTISAN CHEESE & FRUIT TRAY
CHARCUTERIE PLATTER
CHILLED JUMBO SHRIMP
CRUDITÉS BASKET

PASSED BITES

GLAZED MEATBALLS
HOUSE CURED SALMON
HOUSE MADE FERMENT FLIGHT
GINGER GARLIC CHICKEN
SKEWERS
ROASTED SWEET CORN CAKE
BITES

PACKAGE *Three*

four stationary / five passed / one action

STATIONARY DISPLAYS

FIRE-GRILLED MARINATED
VEGETABLES
CRAB ARTICHOKE DIP
KOREAN STYLE CRISPY PORK
BELLY
DOMESTIC CHEESE TRAY

PASSED BITES

SOUTHERN FRIED CHICKEN
SLIDERS
HOUSE CURED SALMON
JAMAICAN CHICKEN
HERB CHÈVRE SPOONS
SANTA MARIA BRUSCHETTA

ACTION STATION*

Chef Attended
one of the stationary items

CHEF PERFORMANCE STATIONS / ACTION STATIONS

*CHEF'S MINIMUM FEE \$100 PER EVERY 50 GUESTS, 2 HOURS
can be added to any event as desired

SERVICE

Options

PRICING DETERMINED BY NUMBER OF GUESTS,
MAIN COURSE CHOICE(S) & ANY ADDITIONS

PLATED

- INCLUDES BREAD & BUTTER
- CHOICE OF STARTER SALAD
- CHOICE OF 2 ENTRÉES
- CHOICE OF DIETARY ENTRÉE
as needed
- DESSERT ADDITIONAL

BUFFET

- INCLUDES BREAD & BUTTER
- CHOICE OF SALAD
- CHOICE OF UP TO 3 ENTRÉES
sides as described
- EXTRA SIDES ADDITIONAL
- DESSERT ADDITIONAL

KIDS MENU OPTIONS AVAILABLE UPON REQUEST

Starter SALADS

ONE INCLUDED

BABY KALE CAESAR

tender leaves of baby Lacinato kale dressed in our signature Caesar dressing with shaved parmesan and a pork rind crouton

CHOP

chopped romaine and assorted spring greens tossed in honey lime dressing with granny smith apples, cucumber, candied pecans, raisins, and AmaBlu bleu cheese crumbles

THE WEDGE

iceberg wedge, AmaBlu bleu cheese dressing, hardboiled egg, crumbled bacon, tomato and a pork rind croutons

HOUSE

crisp, chopped romaine and assorted spring greens, grape tomato, cucumber, and carrot with a choice of chef-crafted dressings

TRADITIONAL CAESAR

crisp, chopped romaine dressed in our signature Caesar dressing with parmesan and garlic herb croutons

MAIN *Courses*

CITRUS HERB CHICKEN

pan-seared chicken breast, pan juice with a roasted potato trio, and ratatouille

THAI RED CURRY CHICKEN

boneless chicken breast marinated in Thai red curry then sautéed with fresh vegetables finished with coconut milk and served with jasmine rice and house pickled Asian vegetables

CHICKEN AND WAFFLES

locally sourced chicken marinated, hand-breaded, and golden fried for a crispy crust set on Belgium waffles and served with whipped potatoes, peppered gravy, and a maple caramel glaze

GRILLED FILET MIGNON

pan-roasted wild mushrooms, smashed roast fingerlings, grilled asparagus, and smoked red pepper essence

GARLIC ROSEMARY ROASTED BEEF TENDERLOIN

hand trimmed beef tenderloin rubbed with a blend of garlic, rosemary, and spices; oven-roasted and served with oven-roasted rosemary potatoes, au jus, and maple bacon glazed Brussels sprouts

GRILLED LEMON ROSEMARY PORK TENDERLOIN

whipped maple yams, roasted heirloom beets, and an apple maple gastrique

DUROC TOMAHAWK PORK CHOP

Compart Farms Duroc long bone chop, seasoned, charbroiled, and glazed with bourbon onion sauce served with grilled asparagus and oven-roasted rosemary potatoes

CITRUS TERIYAKI SALMON

pan-seared Verlasso salmon, citrus teriyaki glaze, cilantro rice, and a pineapple citrus salsa

SEARED PACIFIC HALIBUT

lemon beurre blanc, roasted sweet pepper potato mash, and an apple fennel slaw

GRILLED VERLASSO SALMON

dill mustard glaze, wild mushroom confit with kale, tomatoes, and roasted heirloom beets

SEARED GINGER SESAME TUNA

sesame crusted tuna, pan-seared and set on cilantro rice with a house-pickled Asian slaw

FETTUCCINE ALFREDO

traditional fettuccine alfredo with shaved parmesan and the choice of grilled chicken or shrimp

TRIPLE MUSHROOM STROGANOFF

forest mushrooms, rich vegetable broth, sour cream, and fresh dill with pappardelle pasta

GRILLED CILANTRO VEGETABLE SKEWER

zucchini, bell pepper, summer squash, baby heirloom tomato, and eggplant in a cilantro lime marinade, skewered and charbroiled, and set on a bed of cilantro rice with a creamy sriracha and diced bell peppers

MEDITERRANEAN VEGETABLE RAGOÛT

stew of wild mushrooms, carrots, seasonal squash, heirloom tomatoes, kalamata olives, and fresh herbs over soft polenta with a red pepper coulis

ROASTED VEGETABLE WELLINGTON

zucchini, bell peppers, asparagus, onions, and goat cheese served in a flaky pastry with creamy tomato sauce

PAELLA

zucchini, eggplant, red bell pepper, red onion, fennel, green peas, artichoke hearts, and vegetable broth simmered with basmati rice, saffron, and herbs

SIDES

ADDITIONAL, PER PERSON

MAPLE BACON GLAZED BRUSSELS SPROUTS

ROASTED HEIRLOOM BEETS

ROASTED SMASHED FINGERLINGS

WHIPPED MAPLE YAMS

HORSERADISH WHIPPED POTATOES

GRILLED ASPARAGUS

TAMARI ROASTED GINGERED CARROTS

ROASTED POTATO TRIO

WHIPPED POTATOES

HARICOT VERT

BROCCOLI RABE

Main Course

Sweets

SWEETS

ADDITIONAL, PER PERSON

S'MORES SHOOTERS

layers of graham cracker crumble, rich marshmallow foam, and creamy milk chocolate

TRIFLE SHOOTERS

layers of fresh berries with whipped cream and vanilla custard

TRIO OF DONUT HOLES

skewers of donut holes in three flavors

VANILLA BEAN CRÈME BRÛLÉE

CHOCOLATE FOUNTAIN

milk chocolate fondue with fresh fruit and cream puffs

BISCOTTI

TRUFFLES

Dark Chocolate
Peanut Butter
Cookie Dough
Coconut Cream

COOKIES

Chocolate Chip
Peanut Butter
Oatmeal Raisin
Snickerdoodle

DESSERT BARS

Brownies
Blondies
Apple Crisp
Lemon Curd
Key Lime
Pumpkin

ASSORTED MINI DESSERTS

CUPCAKE / CAKE FLAVORS

TRIPLE CHOCOLATE

chocolate cake with chocolate chips, chocolate frosting

RED VELVET

classic, with cream cheese frosting

SALTED CARAMEL

caramel cake, caramel frosting, sea salt garnish

S'MORES

chocolate cake, graham cracker crust, toasted marshmallow frosting

VANILLA

vanilla cake, vanilla frosting

LEMON CHIFFON

lemon cake, lemon frosting, candied lemon

TIRAMISU

coffee-soaked vanilla cake, mascarpone frosting, ladyfinger crumbs

COOKIES AND CREME

marble cake, vanilla frosting, cookie crumbs

MOCHA

chocolate cake, coffee-chocolate frosting, espresso bean

PEANUT BUTTER CUP

chocolate cake, peanut butter frosting, garnished with peanut butter cup pieces

STRAWBERRY SHORTCAKE

strawberry cake, vanilla frosting, sliced strawberry

AFTER DARK

Snacks

ADDITIONAL, PER PERSON

FARMER'S MARKET PIZZA

artisan crust brushed with Off the Vine pizza sauce and topped with marinated tomatoes, roasted red peppers, grilled portabella mushrooms, fresh spinach, and mozzarella cheese

BBQ CHICKEN PIZZA

artisan crust brushed with bourbon red BBQ and topped with pulled chicken breast, sweet red onion, chopped cilantro, smoked gouda, and mozzarella cheese

CLASSIC 'ZA

artisan crust brushed with Off the Vine pizza sauce, fresh basil, and mozzarella cheese with a choice of pepperoni or sausage

SOFT PRETZELS

soft, warm pretzels brushed with butter, dusted with coarse sea salt, and served with beer mustard and cheesy jalapeño sauce

MILK & COOKIES

generous platters of warm cookies served with cold milk shooters