STARTERS- CHOOSE 2

CAESAR SALAD ANCHOVY, TORN CROUTONS & GRANA PADANO
ARUGULA & FRISÉE SALAD TOASTED ALMONDS & PECORINO
LITTLE GEM WEDGE SALAD BACON & BLUE CHEESE
BELGIAN ENDIVE WALDORF SALAD WALNUTS, POMEGRANATE, CELERY & YOGURT

PIZZA - CHOOSE 2

IN THE ROMAN STYLE: AN AIRY DOUGH WITH A CRISPY CRUST
MARGHERITA CRUSHED TOMATO, MOZZARELLA & BASIL
POTATO YUKON GOLDS, SCAMORZA, MOZZARELLA & FRIED ROSEMARY
BROCCOLI PESTO PROSCIUTTO & ARUGULA
HOUSE-MADE SAUSAGE MOZZARELLA, BUTTERNUT SQUASH, & LEEKS
SALAMI PICCANTE CRUSHED TOMATO, MOZZARELLA, PEPPERS & ONION
SUNDRIED TOMATO BOMBA CAPERS, ROASTED GARLIC, OLIVES & BASIL

ENTREES- CHOOSE 2

CALIFORNIA-STYLE TRI TIP
WHOLE SMOKED CHICKEN
TASSO SPICED PORK RIBS
SMOKED MT. LASSEN TROUT
CELERY ROOT “HAM” (V)
CALIFORNIA SPINY LOBSTER (+$20 PER PERSON)

OPTIONAL STANDING RECEPTION ADD-ON $20 PER PERSON

CHARCUTERIE + CHEESE BOARD
► PROSCIUTTO
► COPPA
► SOPPRESSATA
► FISCALINI CHEDDAR
► MARIN TRUFFLE BRIE
► SPANISH MANCHEGO
► MARINATED OLIVES
► ROASTED NUTS
+ DEVILED EGGS ($15/DOZEN)
+ LOCAL OYSTERS ($40/DOZEN)
+ MARINATED FETA ($8 SERVING)
+ BOQUERONES ($8/ SERVING)
+ GOUGERES ($1 EA)

DESSERT- CHOOSE 1

PANETTONE FROM ROY POWDERED SUGAR
CORNMEAL OLIVE OIL CAKE MEYER LEMON CURD
BOURBON PECAN PIE
ICE BOX CAKE CHOCOLATE & GRAHAM CRACKERS
KISHU MANDARINS & MEDJOOL DATES

SIDES- CHOOSE 3

GERMAN POTATO SALAD
SHAVED CAULIFLOWER IN CHILI OIL
MAC + CHEESE
SPICY SWEET POTATO WEDGES
ROASTED SQUASH + FETA
COLLARD GREENS
ANSON MILLS WHITE GRITS
BRAISED RED CABBAGE

THE GARDEN BBQ MENU

$85 PER PERSON // YOUR CHOICE OF 2 STARTERS/ 2 PIZZAS/ 2 ENTREES/ 3 SIDES