



THE GARDEN BBQ MENU

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

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

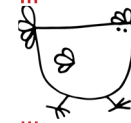
POTATO YUKON GOLDS, SCAMORZA, MOZZARELLA & FRIED ROSEMARY

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

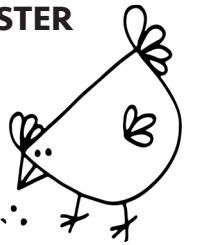
WHOLE SMOKED CHICKEN

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

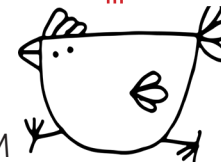
PANETTONE FROM ROY
POWDERED SUGAR

CORNMEAL OLIVE OIL CAKE
MEYER LEMON CURD

BOURBON PECAN PIE

ICE BOX CAKE
CHOCOLATE & GRAHAM CRACKERS

KISHU MANDARINS & MEDJOL 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

