

# dine|amic

HOSPITALITY  
EVENTS & CATERING



DINEAMIC.COM  
CATERING@DINEAMIC.COM

# HORS D'OEUVRES

Format: Passed or Displayed | Priced: Per Piece | Minimum: 24 pieces

## BEEF

**Wagyu Beef Meatballs** roasted tomato sauce, bellwether ricotta, shaved basil | \$5

**Filet Bites** dry-aged, atomic horseradish cream (GF) | \$5

**Prime Rib Sliders** atomic horseradish cream | \$5

**Classic Sliders** sharp american cheese, tomato, pickle, lemon pepper aioli, brioche bun | \$5

## PORK

**Thick-Cut Bacon** chili maple syrup, dark chocolate, sea salt | \$4

**Coccoli Bites** crispy dough, stracchino cheese, prosciutto di parma, truffle honey | \$5

**Pulled Pork Sliders** crisp napa slaw, spicy bbq, brioche bun | \$4

**Prosciutto Wrapped Melon** | \$3

**Deviled Eggs** mustard aioli, cayenne, chive, thick-cut bacon (GF) | \$5

## POULTRY

**Fried Chicken Bites** all natural, chili maple syrup | \$4

**Chicken Fajits Skewers** banana peppers, shishito, onion, jalapeno salsa (GF) | \$6

**Chicken al Pastor Tacos** red onion, kale, avocado salsa verde, pineapple, morita salsa (GF) | \$5

**Smoked Chicken Wings** white BBQ | \$5

## SEAFOOD

**Lump Blue Crab Cakes** lemon, dijon, panko, mayo, tarragon | \$5

**Lobster Arancini** maine lobster, risotto, spicy aioli (GF) | \$6

**Shrimp Cocktail** atomic cocktail sauce (GF) | \$5

**Ahi Tuna Crudo** preserved meyer lemon, avocado, caperberry, chili oil (GF\*) | \$5

**Hamachi Crudo** spicy balsamic, serrano chili, truffle honey, crispy shallots (GF) | \$5

**Mini Lobster Roll** prime slaw, sauce Louie, brioche bun | \$6

## BREAD

**Cornbread Bites** roasted poblano chiles, agave sea salt butter (VEG) | \$3

**Bruschetta** heirloom tomato, pistachio ricotta, lemon zest (VEG) | \$4

**Housemade Pretzel Bites** cheddar beer fondue (VEG) | \$3

**Goat Cheese Tarts** savory tart shell, Vidalia onions, goat cheese | \$3

**Burrata** tomato jam, sea salt, basil oil, mini polenta bread (VEG, GF\*) | \$4

**Fried Cheese Curds** tomato caponata, parmesan peppercorn (VEG) | \$4

## VEGETABLE

**Esquites Corn** cotija cheese, chili piquin (VEG, GF) | \$4

**Caprese Skewers** cherry tomato, basil, mozzarella, white balsamic drizzle (V, VEG, GF) | \$4

**Shishito Peppers** lime, sea salt, soy (VEG, GF) | \$4

**Fried Pickles** dill pickles, foothill farms ranch (VEG) | \$4

**Sweet Corn Croquettes** garlic crema, serrano aioli, cotija cheese, lime (VEG) | \$5



# DISPLAYED HORS D'OEUVRES

Format: Displayed | Priced: Per Person | Minimum: 20 guests

## ARTISANAL CHEESE & LOCALLY SOURCED CHARCUTERIE | \$10

Tomato Jam, Local Honey, Candied Walnuts, Giardiniera, Assorted Toast & Crackers

\*Ask about our options to customize\*

## CRUDITE PLATTER | \$6

Ranch & Blue Cheese

## MEDITERRANEAN BOARD | \$6

Roasted Garlic Hummus, Herb Tomato, Naan, Vegetable Medley (VEG)

## SEASONAL FRUIT PLATTER | \$6

Ricotta Blend, Granola & Local Honey

## SALSA TRIO & GUACAMOLE | \$5

Haas Avocado, Onion, Tomato, Jalapeno, Cilantro

Choice of Three Salsas: White Habanero · Charred Tomato & Jalapeño · Roasted Chile Mango · Salsa Verde · Pico de Gallo

## BUILD-YOU-OWN TACO BAR | \$20

Choice of Two Proteins:

Forest Mushrooms · Skirt Steak · Housemade Chorizo · Charred Pork Belly · Chicken al Pastor · Grassfed Barbacoa

Includes:

Hand-Pressed Maciendita Heirloom Corn Tortillas · Sautéed Peppers & Onions · Pico de Gallo · Lettuce · Cotija Cheese · Pepper Jack Cheese Blend

## EXTRAVAGANT RAW BAR

*priced per piece*

Mignonette, Lemon Mustard Aioli, Atomic Cocktail Sauce

**Shrimp** | \$5

**Jumbo Shrimp** | +\$2

**Colossa Shrimpl** | +\$5

**Oysters** *east or west coast* | \$4

**Stone Crab Claws** | \$9

**Lobster** | MP

*\*Ask about options to upgrade your display\**



# SALADS

Format: Buffet | Priced: Per Person | Minimum: 20 guests

## Classic Caesar | \$12

Tuscan Kale, romaine, garlic croutons, shaved parmesan, lemon caesar dressing

## Chopped | \$12

romaine, endive, cucumbers, pepperoncini, cherry tomatoes, avocado, egg, blue cheese, bacon, green bean, red onion, sweet mustard vinaigrette

## Greek | \$10

romaine, kalamata olives, red & yellow peppers, grape tomatoes, shaved red onion, cucumber, pepperoncini, feta, red wine vinaigrette

## Shaved Brussels Sprouts | \$10

parmesan, toasted marcona almonds, cabernet vinaigrette



# PASTAS

Format: Buffet | Priced: Per Person | Minimum: 20 guests

## Vegetable Lasagna | \$12

Zucchini, roasted red pepper, mushrooms, spinach, béchamel, pomodoro sauce, parmesan

## Gnocchi | \$13

truffle cream, fried sage, crispy pancetta

## Squid Ink Linguini | \$14

grilled lobster tail, spicy lobster cream sauce, shaved green onion

## Orecchiette | \$11

prosciutto sausage, watercress, chili flake, pecorino cheese

## Pappardelle | \$11

sauce bolognese, grated parmesan

## Butternut Squash Tortellacci | \$12

parmesan brown butter, crispy sage

## Sweet Corn Ravioli | \$9

chiodini mushrooms, truffle butter



# ENTREES

Format: Buffet | Priced: Per Person | Minimum: 20 guests | \*Chef attendant fees may apply

## WILD SALMON | \$18

mille isle buerre blanc

## BRICK CHICKEN | \$14

lemon chicken voule

## BEEF TENDERLOIN | \$22

horseradish cream

## PEPPERCORN CRUSTED PRIME RIB | \$13

Mushroom Au Jus

## HERB MARINATED PORK LOIN | \$14

Slow-roasted apples (GF\*)

## GRILLED POLENTA | \$10

Foraged mushrooms (VEG, GF)



# SIDES

Buffet | Priced: Per person | Minimum: 20 Guests

**WHIPPED POTATOES** | \$11

chives, sour cream

**SAUTEED BROCCOLI** | \$10

lemon, garlic, white wine

**CARAMELIZED BRUSSELS SPROUTS** | \$6

crispy garlic, house cured bacon (GF, VEG\*)

**ROASTED PURPLE CAULIFLOWER** | \$10

bechamel, parmesan panko crust

**GRILLED ASPARAGUS** | \$10

lemon, sea salt

**DECADENT MACARONI & CHEESE** | \$10

cheddar, fontina, gruyere, chives

**ROASTED CARROTS** | \$6

spicy whipped mascarpone, garlic breadcrumbs

**CHARRED SHISHITO PEPPERS** | \$5

lime, sea salt

**STICKY PARMESAN POTATOES** | \$6

grated parmesan, chopped parsley



# DESSERTS

Format: Passed or Displayed | Priced: Per Piece | Minimum: 24 Pieces

**TIRAMISU CUPS** | \$5

roasted white chocolate, espresso meringue (VEG)

**BOMBOLONI BITES** | \$5

whiskey caramel, chocolate nutella, raspberry chianti (VEG)

**CARAMEL COOKIE CUPS** | \$5

nutella mousse, hazelnut cream, chocolate drizzle (VEG)

**CANNOLI** | \$5

dark chocolate, hand dipped ricotta, candied orange (VEG)

**MONKEYBREAD BITES** | \$5

hazelnut cream, caramel, candied hazelnuts

**FRUIT SKEWERS** | \$4

(V)

*\*Inquire within for additional dessert options\**

**CHEF'S SEASONAL PIES** | \$4

Fresh seasonal fruit pies (VEG)

**CHOCOLATE MOUSSE TARTS** | \$4

whipped milk chocolate mousse, chocolate pearls (VEG)

**CHURRO BITES** | \$4

nutella, red velvet, or oreo crumble (VEG)

**RASPBERRY CHEESECAKE BITES** | \$5

vanilla cake crumbles, raspberry sauce, white chocolate mousse (VEG)

**LEMON MERINGUE BITES** | \$5

vanilla cake crumbles, raspberry sauce, white chocolate mousse (VEG)



# STATIONS

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Format: Buffet | Priced: Per person | Minimum: 20 Guests

## PICK YOUR FAVORITE RESTAURANT



siena tavern

\$44 Per Guest

**Tuscan Kale Caesar** oven-dried tomato, parmesan, rosemary focaccia croutons, lemon caesar dressing

**Truffle Gnocchi** truffle cream, fried sage, crispy pancetta

**Chicken Diavolo** bell peppers, onion

**Charred Broccoli** shaved parmesan, charred lemon

PRIME  PROVISIONS

\$47 Per Guest

**Chopped** romaine, cucumbers, pepperoncini, cherry tomatoes, avocado, hard boiled eggs, carrot, blue cheese, thick cut bacon

**Beef Tenderloin** horseradish cream

**Properly Whipped Potatoes** chives, sour cream

**Sauteed Broccoli** lemon, garlic, white wine



BARRIO

\$39 Per Guest

**Taco Salad** roasted corn, avocado, black olive, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette

**Forest Mushroom Tacos** white truffle, cotija cheese, gruyere, garlic crema

**Esquites Style Corn** cotija cheese, chile piquin

**Brussels Sprouts** coriander, fermented chilis

PUBLIC  HOUSE

\$34 Per Guest

**Southwestern Salad** avocado, corn, monterey jack, aged cheddar chihuahua, pico de gallo, tortilla strips, chipotle lime dressing

**Pulled Pork Sliders** crisp napa slaw, spicy bbq, brioche bun

**Roasted Seasonal Vegetables** herb vinaigrette

**Multiple Choice Mac N' Cheese** rotini pasta, cheese blend

Add ins (\$2 ea.) | house smoked bacon, pulled chicken, brisket tips, white truffle oil, wild mushrooms, caramelized onions, roasted jalapeños, chorizo, pulled pork



BAR SIENA

CIBO E LIQUORI

\$36 Per Guest

**Kale & Granny Smith Apple** radish, grapes, dried cherries, candied marcona almonds, eagle cave cheddar, spiced apple vinaigrette

**Sweet Corn Ravioli** chiodini mushrooms, truffle butter

**Broiled Salmon**

**Parmesan Roasted Cauliflower** fresno chili, herb bread crumbs

dine|amic  
HOSPITALITY

PUBLIC  HOUSE

  
siena tavern

★  
BAR SIENA  
— CIBO E LIQUORI —

THE  
**BANDIT**

PRIME  PROVISIONS

**BOMBOBAR**

BUILDERS  
— BLDG —  
EVENT VENUE

  
LA  
*Bodega*

  
BARRIO

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