



DESTINATION CATERING

PIZZA PARTY

- 4 HOURS: \$850 base charge, 75 pizza minimum (or \$1000 F&B)
 - 8 HOURS: \$1250 base charge, 150 pizza minimum (or \$2000 F&B)
 - 12 hours: \$1650 base charge, 300 pizza minimum (or \$5000 F&B)
- *Pizzas priced \$15/ea. We bring plenty of plates and napkins.

DINNER PARTY

(all options available a la carte-please ask for special pricing)

STAFFING

- Cooks: \$2500 to bring the kitchen to you
- Wait Staff: \$250 per 20 guests
- Bartender(s):\$250 per 20 guests, \$500 per 21-50 , \$750 per 51-100 , \$1000 per 101-150

FORMATS/PRICING

1. *ARRIVAL*
 - a. Cheese \$60/lb
 - b. Charcuterie \$60/lb
 - c. Olives/Pickled Veg/Crudites \$30/lb
 - d. Passed hors d'oeuvres(4) \$30/person/hr
2. *FAMILY STYLE DINNER - waves of:*
 - a. Salads(1) \$10, (2) \$15/person
 - b. Proteins(2) \$15-\$25/person
 - c. Vegetables(1) \$10, (2) \$15/person
 - d. Pizzas \$15ea

3. DESSERT

a. Shared Desserts(2) \$15/person

MENU

HORS D'OEUVRES \$30/person (choose 4 for 1 hour)

- NDUJA STUFFED DATES saba, hazelnuts, tarragon
- LAMB RILLETES harissa, coriander yogurt, mint, pickled carrot
- RAZOR CLAMS CASINO bacon, calabrian chile, breadcrumbs, parm
- SMOKED BLUEFISH TOAST horseradish, roasted cress, lemon zest
- BT L-WRAPS tomato braised pork belly, bibb, kewpie mayo, caraway
- BURRATA peach, white balsamic, fennel
- CULTURED BUTTER TOAST sorrel pesto, cashew

SALADS \$10/person for 1, \$20/person for 2

- CUCUMBER + MELON basils, peppers, feta
 - CHICORIES anchovy, lemon, croutons, caraway, pecorino
 - JUST HARVESTED TOMATOES dill, cilantro, lemon, flowers
 - TATSUI broccoli, celery, sunflower seeds, coriander vinaigrette
 - LOBSTER COBB gem lettuce, bacon, swiss, avocado, french dressing*
 - KOHLRABI REMOULADE cauliflower, kale, jonah crab, sesame*
- *\$8/person supplement

PROTEINS choose 2

- HEAD ON SHRIMP 'ARRABBIATA' chiles, oregano, lemon \$15/person
- CRISPY DUCK LEGS herbs, chiles, pickled watermelon \$15/person
- WAGYU BEEF TRI TIP anchovy salsa verde \$25/person
- ROASTED CLAMS fennel, orange, butter \$20/person
- STRIPED BASS scallions, meyer lemon \$20/person

VEGETABLES \$10/person for 1, \$20/person for 2

- FREGOLA + TURNIPS pistachio pesto, parm, lemon
- ROASTED CORN aleppo aioli, pecorino, corn nuts
- GREENMARKET GRAB bagna cauda, sea salt, lime
- MIXED MUSHROOMS whipped ricotta, sherry, gremolata
- SCHMALTZ ROASTED POTATOES + ONIONS

PIZZAS

- SUMMER MARINARA fresh tomato, chile flake, oregano, pecorino
- FREAK ON A LEASH corn, lemon thyme, scallion, fresno, truffled tofu
- BETTER THAN TINDER nduja stuffed dates, smoked mozzarella, mustards
- HELLO, NASTY mortadella, pistachio, fontina, sunflower + nasturtium
- SLOPPY CAPRESE tomatoes, nigella, basil, garlic, burrata, balsamic

- DR. FUNKENSTEIN sunchokes, thyme, taleggio, hazelnuts

DESSERTS \$10/person for 2

- CHERRIES creme fraiche, brown sugar
- PAVLOVA strawberry, basil, black pepper
- BLUEBERRIES shortbread, lemon curd, whipped cream
- CHOCOLATE TART hazelnut crunch
- LEMON + FENNEL DOUGHNUTS

BEVERAGE SERVICE

OPEN BAR

Call liquor, 1 each red, white, sparkling, rose', select beer, specialty cocktails

1HR: \$22/person

2HR: \$44/person

3HR: \$55/person

4HR: \$66/person

BEER AND WINE

Selection of 4 beers, 2 each red, white, sparkling, rose'

1HR: \$14/person

2HR: \$28/person

3HR: \$35/person

4HR: \$42/person

INCLUDED/NOT INCLUDED

NOT INCLUDED

- Rentals - we will coordinate and order for a fee of 5% of rental charges
 - tables, chairs, glassware, plateware, flatware, linens, tents, etc
- Tax

INCLUDED

- Service costs
- Ice
- Serving Platters + Utensils

WE WILL NEED

- Private land to set up the event
- 30'x50' area to set up the trailer and BOH operations
- Fun people to eat and drink