

# INDIVIDUAL APPETIZERS

MINIMUM 20 PIECES PER ITEM [PRICES ARE LISTED PER PIECE]. ALL ITEMS MAY BE PASSED OR SET ON PLATTERS FOR GUESTS TO SHARE.

GLUTEN FREE – GF

VEGETARIAN – VEG

VEGAN – V

**TOMATO BRUSCHETTA \$4 (VEG)**

*SOURDOUGH CROSTINI*

**AHI TUNA TARTAR \$6**

*CRISPY WONTON*

**SKIRT STEAK SKEWERS \$8**

*TERIYAKI GLAZE*

**VEGETABLE SKEWER \$5 (V)**

*CHIMICHURRI*

**OYSTER ON THE HALF SHELL \$4.50**

*SEASONAL VARIETIES*

**PESTO PORTABELLA SLIDER \$6 (VEG)**

*PROVOLONE, PESTO*

**CHEDDAR BURGER SLIDER \$6**

*PICKLE, SECRET SAUCE, TOMATO JAM*

**FRIED CHICKEN SLIDER \$7**

*LITTLE GEM, PICKLES, SRIRACHA AIOLI*

**BACON WRAPPED JUMBO PRAWN \$7 (GF)**

*RANCH DRESSING*

**SAUSAGE POPPERS \$5**

*HOUSEMADE MARINARA*

# PLATTERS TO SHARE

OFFERINGS DESIGNED TO BE SHARED FOR LARGER RECEPTIONS. PRICED PER PERSON

PLATTERS ACCOMMODATE 30 GUESTS

**CHARCUTERIE \$225 (GF)**

*SALAMI, PROSCIUTTO, MORTADELLA, PEPPERONI,  
BLACK FORREST HAM, ASSORTED CRACKERS,  
CROSTINI*

**SWEET & SPICY CHICKEN WINGS \$180 (GF)**

*90 WINGS  
RANCH DRESSING & BLUE CHEESE*

**FARM FRESH VEGETABLE CRUDITÉ \$180 (V, GF)**

*HOUSEMADE HUMMUS & FLAT BREAD*

**CEVICHE VERDE \$250 (GF)**

*PACIFIC ROCK SNAPPER,  
TORTILLA CHIPS*

**ASSORTED CHEESE SELECTION \$200 (VEG)**

*CHEDDAR, PEPPER JACK, SWISS, CAMBOZOLA,  
BRIE, GOAT CHEESE, PARMESAN  
SEASONAL FRESH FRUIT & ASSORTED CRACKERS*

**SEARED AHI TUNA \$200**

*WASABI AIOLI, SOY SAUCE*

**GUACAMOLE & SALSA \$115 (V)**

*HOUSEMADE TORTILLA CHIPS*

**MAC & CHEESE \$150**

*ADD BACON \$20*

*ADD HAM \$20*

**FRITO MISTO \$200**

*COCKTAIL SAUCE, TARTAR SAUCE*

**ARTICHOKE DIP \$75 (VEG)**

*SOURDOUGH CROSTINI*

# WOOD FIRED PIZZA

8 SLICES

**ARTICHOKE PESTO \$20 (VEG)**  
*ROASTED GARLIC, OLIVES, ARUGULA*

**PEPPERONI PIZZA \$20**  
*MOZZARELLA, SMOKED MOZZARELLA & ASIAGO*

**MARGHERITA \$20 (VEG)**  
*ROMA TOMATO, BASIL & MOZZARELLA DI BUFALA*

**SAUSAGE & MUSHROOM \$20**  
*PROVOLONE, ROASTED GARLIC*

## BUFFET

\$65 PER PERSON

*BUFFET STYLE IS FOR PARTIES OF 30 OR LARGER*

## CHOICE OF TWO SIDES

**STRAWBERRY & FETA (VEG)**  
*MIXED GREENS, FRISEE, CARAMELIZED PISTACHIO, WHOLE GRAIN MUSTARD VINAIGRETTE*

**CAESAR SALAD**  
*SOURDOUGH CROUTONS*

**ROASTED BROCCOLINI (V, GF)**  
*LEMON VINAIGRETTE, CHILI FLAKES, GARLIC BREAD CRUMBS*

**ROASTED FINGERLING POTATOES**  
*OLIVE OIL, SALSA VERDE*

**GARLIC MASHED POTATOES (VEG, GF)**  
*BUTTER, PARSLEY*

**ROASTED SEASONAL VEGETABLES (V, GF)**  
*ZUCCHINI, CARROTS, CAULIFLOWER*

**MAC & CHEESE**  
*BECHAMEL, BREAD CRUMBS*

**JAMBALAYA (V, GF)**  
*ANDOUILLE SAUSAGE,*

## CHOICE OF TWO ENTREES

*ADD A 3<sup>RD</sup> ENTREE OR SIDE FOR AN ADDITIONAL \$10 PER PERSON*

**SHRIMP SCAMPI**  
*BUTTER, WHITE WINE, LEMON, GARLIC, PARSLEY, SOURDOUGH*

**ROASTED HALF CHICKEN (GF)**  
*MUSHROOMS, RED WINE REDUCTION*

**BLACKENED SALMON (GF)**  
*CAPER BEURRE BLANC, LEMON*

**PENNE POMODORO (VEG)**  
*CLASSIC TOMATO SAUCE, PARMESAN, GARLIC ASIAGO TOAST*

**NEW YORK STRIP**  
*BORDELAISE, HERBED BUTTER*

**ROASTED PORK LOIN**  
*BOURBON APPLE GLAZE*

**STUFFED BELL PEPPER (V)**  
*QUINOA, SEASONAL VEGETABLES*

## CHOICE OF TWO DESSERTS

**BROWNIES – BLONDIES – CHOCOLATE CHIP COOKIES – TIRAMISU**

**MOMO'S PRIX-FIXE MENU**  
**LUNCH \$55 / DINNER \$75**

**CHOICE OF 1 STARTER**

**FRENCH ONION**

*CARAMELIZED ONIONS, PROVOLONE, SWISS, HOUSEMADE DEMI GLAZE, SOURDOUGH CROUTONS*

**NEW ENGLAND CLAM CHOWDER**

*BACON, CELERY, POTATO, PARSLEY*

**STRAWBERRY & FETA (VEG)**

*MIXED GREENS, FRISEE, CARAMELIZED PISTACHIO, WHOLE GRAIN MUSTARD VINAIGRETTE*

**CAESAR SALAD**

*SHAVED PARMESAN, SOURDOUGH CROTONS*

**CHOICE OF 3 ENTREES**

**AVAILABLE FOR LUNCH SERVICE ONLY**

**FISH TACOS (GF)**

*PACIFIC ROCK COD, CILANTRO SLAW, PICO DE GALLO, GUACAMOLE*

**COBB SALAD (GF)**

*ROASTED CHICKEN, BACON, EGG, BLUE CHEESE, TOMATO, AVOCADO*

**FRENCH DIP SANDWICH**

*NEW YORK STRIP, HORSERADISH AIOLI, PROVOLONE CHEESE, AU JUS*

**CRISPY CHICKEN SANDWICH**

*LITTLE GEM, DILL PICKLES, SRIRACHA AIOLI, BRIOCHE BUN*

**SHRIMP LOUIE**

*LITTLE GEM, CUCUMBER, EGG, CAPERS, TOMATO, LEMON VINAIGRETTE, LOUIS DRESSING*

**AVAILABLE LUNCH OR DINNER**

**NEW YORK STRIP**

*FRENCH FRIES, BROCCOLINI, BORDELAISE, HERB BUTTER*

**ROASTED HALF CHICKEN**

*ROASTED FINGERLING POTATOES, SAUTÉED BROCCOLINI, MUSHROOM, RED WINE REDUCTION*

**BLACKENED SALMON**

*SAUTÉED BROCCOLINI, JAMBALAYA, LEMON BEURRE BLANC*

**ROASTED CHICKEN POT PIE**

*CHEDDAR BISCUITS, CELERY, CARROT, POTATO, ENGLISH PEAS*

**PENNE POMODORO (VEG)**

*ASIAGO TOAST, PARMESAN*

**PESTO CREAM PRAWN PASTA**

*PENNE, GARLIC, LEMON, SUN DRIED TOMATO, PARMESAN, ASIAGO TOAST*

**ROASTED BELL PEPPER (V)**

*QUINOA, SEASONAL VEGETABLES, MIXED GREENS*

**PORK CHOP**

*12OZ BONE-IN, GARLIC MASHED POTATOES, SAUTEED, BROCCOLINI, BOURBON APPLE GLAZE*

**CHOICE OF 1 DESSERT**

**BRIOCHE BREAD PUDDING**

*VANILLA ICE CREAM, CARAMEL*

**FLOURLESS CHOCOLATE TORTE (GF)**

*RASPBERRY PUREE, FRESH BERRIES, WHIPPED CREAM*

**WARM CHOCOLATE CHIP COOKIES**

**TIRAMISU**