



### **Catering Menu**

#### **Assorted Hot and Cold Hors D' Oeuvres**

**Maytag Blue Cheese stuffed Meatballs**  
Cabernet Sauce

**Beef Carpaccio**  
Shallots, Truffle Oil, Capers, Parmesan, Olive Crustini

**Beef Tenderloin Brochettes**  
Green Peppercorn Sauce

**Beef Tenderloin Sliders**  
Arugula, Creole Mustard, Caramelized Onions

**Mini Parkshore Burgers**  
Blue Cheese, Sautéed Onions, Applewood Smoked Bacon

**Mini Beef Wellington**  
Portabella, Truffle Pate

#### **Braised Oxtail or Short Rib en Croute**

**Braised Fresh Bacon**  
Apricot Chutney, Griddled Lentil Cakes

#### **Prosciutto wrapped Fresh Baby Mozzarella**

**Saffron Deviled Eggs**  
Crispy Serrano Ham, Fennel Pollen

**Pulled Pork Sliders**  
Cilantro Lime Slaw, Hawaiian Sweet Roll

**Grilled Andouille Sausage**  
Fig & Goat Cheese

**Spiced Lamb Kebab**  
Ginger Mint Raita, Sugar Cane Skewer

**Grilled Lollipop Lamb Chops**  
Creole Mustard Sauce & Mint Jelly

**Chicken Brochettes**  
Arugula Pesto

**Chicken Chili Nachos**  
Crispy Wonton Chips, Ginger Vegetables

**BBQ Quail Tacos**

Queso Fresco, Pomegranate

**Duck Confit Tostadas**

Lime Aioli, Radish, Blue Corn Chip

**Roasted Duck Breast**

Belgian Endive, Goat Cheese, Mango Chutney

**Duck Pot Stickers**

Ginger Ponzu Sauce

**BBQ Spiced Shrimp**

Mango dipping Sauce

**Iced or Individual Shrimp Cocktail**

Citrus Cocktail & Creole Mustard

**Pancetta Wrapped Shrimp**

Truffle Celery Root Remoulade

**Jumbo Lump Blue Crab Cakes**

Spicy Sweet Tomato Jam

**Jumbo Lump Crab Salad Spoons**

Cucumber, Tomato, Avocado, Citrus Vinaigrette

**King Crab – Vegetable Summer Roll**

Ponzu Sauce

**Iced Cold Water Oysters**

Cucumber, Basil & Jalapeno Relish or Traditional

**Clams on the ½ Shell**

Chorizo, Lemon Aioli

**Seared Scallop**

Sonoma Goat Cheese Spinach Dip, Smoked Bacon, Phyllo Cups

**Tuna Tartar**

Chives, Shallots, Dijon & Truffle Oil

**Tuna Sashimi**

Cucumber Salad & Sweet Soy

**Grilled Yellowfin Tuna**

Romesco Sauce, Olive Oil

**Ceviche Shots**

Fresh Citrus, Avocado & Cucumber

**Smoked Salmon Flatbread**

Boursin Cheese, Red Onion, Capers

**Fresh Vegetable Crudite Display**

**Assorted Exotic Fruit & Cheese Display**

Crackers

**Tomato – Basil Bruschetta**

Asiago Crustini

**White Bean Hummus**

Olive Relish, Spiced Wonton Chips

**Portobello Mosaics**

Roasted Red Pepper, Goat Cheese

**Organic Vegetable Cups**

Green Goddess

**Stations**

**Pasta Station**

Accompanying Garnishes

(Vegetarian and Gluten Free Available)

**Carving Station**

Beef Tenderloin, Pork Tenderloin and/or Roasted Turkey Breast

Accompanying Sauces & Mini Ciabatta Rolls

**Seafood Bar**

Shrimp, Crab Claws, Oysters, Mussels, Ceviche Shooters & Sashimi Tuna

Complementary Sauces & Garnishes

**Macaroni & Cheese Bar**

**Mashed Potato Bar**

Applewood Smoked Bacon, Shredded Cheddar, Crumbled Blue, Scallions, Tomatoes, Pesto,  
Sautéed Mushrooms, Pickled Jalapenos, Grilled Shallots, Sundried Tomatoes, Hot Sauce

**Entrée Selections**

**Grilled Filet Mignon & Butter Poached Lobster Tail**

Cabernet Demi & Lemon Caper Butter

**Grilled Filet Mignon**

Cabernet Demi

**Hanger Steak**

Madeira Green Peppercorn Sauce

**Grilled Lamb Chops**

Creole Mustard & Demi-Glace Sauces, Mint Jelly

**Roasted Duck Breast**

Blackberry Gastrique

**Pork Tenderloin**

Creole Mustard Sauce & Caramelized Apples

**Mojo Marinated Pork Tenderloin**

Sautéed Onions

**Heritage Chicken Breast**

Sundried Tomato - White Wine & Boursin Cheese Sauce

**Heritage Grilled Chicken Breast**

Wild Mushroom Marsala

**Spinach & Goat Cheese stuffed Chicken Breast**

White Wine Sauce

**Braised Lobster**

Fresh Tarragon, Tomato, Vodka Sauce

**Mahi Mahi**

Mango Salsa

**Fresh Seasonal Sustainable Fish**

Lemon Caper Butter; Mango Chili; Smoked Bacon Butter

**Pecan crusted Tilapia**

Vanilla Bean Beurre Blanc

**Organic Scottish Salmon**

Shallot Tarragon Butter

**Braised Fresh Seafood**

Shrimp, Mussels & Cobia, Fennel, Tomato & Red Chili

**Shrimp & Scallops**

Smoked Applewood Bacon, Spinach & Cream

**BBQ Shrimp**

Mango Chutney

**Butter Poached Shrimp**

Garlic, Shallots

**Grilled Vegetable Pasta**

Garlic & Basil

**Roasted Vegetable Wellington**

Fire Roasted Tomato Sauce

**Grilled Portabella**

Roasted Peppers, Balsamic & Rosemary

**Salads**

**Parkshore Salad**

Spring Greens, Dried Cranberries, Blue Cheese, Candied Pecans, Creamy Vinaigrette

**Caesar Salad**

Artisan Croutons, House Made Caesar Dressing, Shaved Parmesan

**Baby Spinach Salad**

Roasted Beets, Goat Cheese, Red Onion, Warm Bacon Vinaigrette

**Garden Salad**

Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

**The Wedge**

Smoked Bacon, Diced Tomato, Red Onion, Buttermilk Blue Cheese Dressing

**Caprese Salad**

Sliced Ripe Tomatoes, Fresh Sliced Buffalo Mozzarella, Aged Balsamic, Basil Oil

**Marinated Tomato, Cucumber & Red Onion Salad**  
Red Wine Vinaigrette

**Sides**

**Buttermilk Mashed Potatoes**

**Twice Baked Potatoes**

**Parkshore Scalloped Potatoes,**  
Blue Cheese, Caramelized Onions

**Potato Hash**

**Roasted New Potatoes**

**Jasmine Rice**

**Whipped Sweet Potatoes**

**Wild Mushroom Risotto**

**Braised Brussels Sprouts,**  
Smoked Bacon

**Tomato Saffron Risotto**

**Cuban Style Black Beans**

**White Bean Sauté,**  
Spinach, Sundried Tomatoes, Pancetta

**Cheese Grits**

**Goat Cheese Polenta**

**Israeli Cous Cous**

**Sharp Cheddar Mac and Cheese**

**Grilled, Marinated Vegetables**

**Fresh Asparagus,**  
Hollandaise

**Haricot Verts**

**Cold, Marinated Vegetable Salad**

**Desserts**

**Honey – Lavender Panna Cotta**

**Vanilla Bean Crème Brulee**

**Apple Cobbler**

**Chocolate Covered Strawberries**

## **Decadent Chocolate Bar**

### **Molten Chocolate Lava Souffle**

#### **Assorted Petit Fours,**

Tarts, Truffles, Cheesecakes, Brownies, Cookies and Macaroons

#### **NEW\*\* Vanilla Bean Panna Cotta Bar,**

Crushed Chocolate Chip Cookies, Candied Pecans, Coconut,  
Chocolate Shavings, Grand Marnier macerated Strawberries, Raspberry Sauce, and Hazelnut Brittle

**Our kitchen strives to use the freshest seasonal ingredients,  
Niman Ranch meats and sustainably caught seafood.**

**Any special requested menu items will be entertained.**

**Vegan and Gluten Free items can be highlighted or  
menu items adjusted upon request.**

**Tastings offered upon agreed proposals.**

**Vendor recommendations available.**

### **Sample Dali Menu**

#### **Stationed:**

##### **Tapas Bar:**

Olives, Toasted Marcona Almonds, Piquillo Peppers,  
Marinated White Asparagus, Ceviche

##### **Artisan Cheeses & Breads**

##### **Serranitas (Pressed Sandwich)**

Roasted Pork, Tomato, Olive Oil, Roasted Garlic, Manchego, Pimenton Aioli

#### **Passed:**

**Lump Blue Crab Cakes, Spicy Tomato Jam**

**Rock Shrimp Gazpacho**

**Beef Tenderloin Sliders, Bacon-Onion Jam, Goat Cheese**

**Duck Confit with Fig Chutney**

**Serrano Ham wrapped Chicken Lollipops**

#### **New Additions:**

**Sugar Cane Braised Pork Belly**

**Assorted Samosas**

**Lobster Bisque Shooter, Truffle Crema**

**Shrimp & Avocado Ceviche Shots**

**Watermelon Gazpacho Shooters, Avocado**

**Hummus Crostini, White Anchovy, Caperberries**

**Butternut Squash Bisque, Truffle Crema**

**Roasted Beet Salad Spoons, Goat Cheese, Cherry Balsamic Vinaigrette**

**Portobello Bruschetta, Goat Cheese, Crostini**

### **Late Night Menu**

**Tomato Bisque Shooters**

**3 Cheese Grilled Cheese, Tomato Confit, Smoked Bacon or Pesto**

**Macaroni and Cheese Bites**

**Truffled French Fries**

**Homemade Churros  
Shake Shooters**

**Backyard BBQ Menu**

**Niman Ranch Hot Dogs**

**Burger Sliders**

**BBQ Chicken**

**Grilled Niman Ranch Andouille Sausage**

**Organic Napa Cabbage Slaw**

**Fresh Cut Fruit**

**Herb Bliss Potato Salad**

**Braised Zoe's Edible Garden Collard Greens**

**Pickled Radishes**

**Hard Boiled Eggs, Crab, Bacon & Herbs**

**White Bean Hummus, Flatbread**

**Assorted Cheeses & Crackers**

**Black Bean Mango Salsa, Blue Corn Chips**

**Salted Seedless Organic Watermelon**

**Hawaiian Rolls**

**Assorted Sauces**