

SEARED &



SACCHARUM

CATERING MENU

BEVERAGE PACKAGES

priced per
person

no shots will be served

CALL

\$20 per hour

two signature cocktails
one signature mocktail
call spirits
beer
wine
non alcoholic drinks

THE BASICS

\$16 per hour

three beer selections
two red wines
two white wines
non alcoholic drinks

BRUNCH

\$14 per hour

bloody marys
mimosa bar

PREMIUM

\$22 per hour

three signature cocktails
two signature mocktails
premium spirits
beer
wine
non alcoholic drinks

WELL

\$18 per hour

one signature cocktail
one signature mocktail
well spirits
beer
wine
non alcoholic drinks

ZERO PROOF

\$12 per hour

three signature mocktails
non alcoholic drinks

CONSUMPTION

\$500 minimum

beer & wine
or
full bar available

BRUNCH

CLASSIC

\$22 per person

your choice of:

pancakes, waffles, or french toast

&

bacon

sausage

scrambled eggs

potatoes

toast & whipped butter

BOUGIE

\$30 per person

your choice of:

shakshuka, chicken & waffles, breakfast burritos,

quiche, biscuits & gravy, or chilaquiles

&

bacon

sausage

potatoes

arugula salad

toast & whipped butter

ADD ONS

(ADDITIONAL \$3 PER PERSON FOR EACH ITEM)

hot honey
chocolate chips

avocado

berries

jams

whipped cream

COFFEE BAR

\$3 per person

coffee & decaf

hot tea

GRAZING BOARDS

\$100 per 25 people

MEATS & CHEESES

cured meats
fine cheeses
pickled items
jams
crudite
citrus
breads

DIPS & CRUDITE

hummus
whipped ricotta
roasted eggplant
kafteri
seasonal veg
breads

FRUITS & YOGURT

seasonal fruit
seasonal berries
yogurts
granola
chocolate chips

LOX & BAGEL

\$200 per 25 people
smoked salmon
bagels
pickled items
capers
citrus
cream cheese

BREADS & PASTRIES

a variety of
fresh baked pastries &
rustic breads
jams
compound butter

SWEETS & TREATS

fruits
pastries
sweet dips
chocolates
candies

TIER 1 BUFFET

\$38 per person

APPETIZER

tomato soup shooters
meatballs

SALAD

choose one:
farmer's market greens
caesar

ENTREE

choose one:
salmon
grilled tandoori chicken
roasted pork shoulder
herbed roast beef
grilled eggplant

SIDES

choose two:
crispy fingerlings
seasonal vegetables
saffron rice
sweet & sour sprouts
orzo pasta salad
mac & cheese

TIER 2 BUFFET

\$45 per person

APPETIZER

choose three:

meatballs	empanadas
tomato soup shooter	gyoza
chicken satays	brioche slider

SALAD

choose one:

farmer's market greens
caesar

ENTREE

choose two:

salmon
grilled tandoori chicken
roasted pork shoulder
herbed roast beef
grilled eggplant

SIDES

choose two:

crispy fingerlings
seasonal vegetables
saffron rice
sweet & sour sprouts
orzo pasta salad
mac & cheese

TIER 3 BUFFET

\$53 per person

APPETIZER

choose three:

- | | |
|---------------------|---------------------|
| meatballs | empanadas |
| tomato soup shooter | gyoza |
| chicken satays | brioche slider |
| seared steak | pork belly bao buns |
| lobster brioche | |

SALAD

choose one:

- farmer's market greens
- caesar

ENTREE

choose three:

- | | |
|--------------------------|-------------------|
| salmon | herbed roast beef |
| grilled chicken tandoori | grilled eggplant |
| roasted pork shoulder | |

SIDES

choose two:

- | | |
|---------------------|----------------------|
| crispy fingerlings | sweet & sour sprouts |
| seasonal vegetables | orzo pasta salad |
| saffron rice | mac & cheese |

DESSERT

- | | |
|------------------|------------|
| assorted cookies | fruit tart |
|------------------|------------|

TACO BAR

\$25 per person

INCLUDES

corn & flour tortillas
limes
onion
cilantro
crema
queso fresco
pico de gallo
pickled onion
guacamole
cabbage slaw
salsa (verde)

ADD ONS

(ADDITIONAL \$5 PER PERSON FOR EACH ITEM)

queso dip	pinto beans
guacamole	refried beans
mexican rice	black beans

PROTEINS

choice of two:

+\$5 per person for additional protein

grilled chicken thigh
carnitas pork
barbacoa
lime shrimp
pork al pastor
mushroom
rajas
ground beef
verde chicken

CHIPS & SALSA

+\$2 per person

chips:
flour
corn

salsas:
guacachile
morita
arbol

A LA CARTE

priced per person

HAND PASS & APPS

Meatballs	[pork & beef // marinara // mozz // basil]
Chicken Satays	[peanut sauce // red pepper vinny]
Seared Steak	[potato pancake // horseradish cream // caramelized onion]
Lobster Brioche	[lemon dill aioli // chives]
Pork Belly Bao Buns	[hoisin // pickled cucumber]
Tomato Soup Shooter	[mini grilled cheese]
Brioche Slider	[beef patty // cheese // pickle // lto // aioli]
Empanadas	[beef // cheese // guacachile // pickled onion]
Gyoza	[ground pork // soy // ginger // scallion]

ENTREES

Salmon	[miso glaze // ginger & carrot slaw]
Grilled Tandoori Chicken	[garam masala // tangy yogurt]
Roasted Pork Shoulder	[seasonal agrodolce]
Herbed Roast Beef	[horseradish creme fraiche // chimichurri]
Grilled Eggplant	[roasted tomato relish // herbs // feta]

SIDES

Crispy Fingerlings
Seasonal Vegetables
Saffron Rice
Sweet & Sour Sprouts
Orzo Pasta Salad
Mac & Cheese

SALADS

Farmer's Market Greens
Caesar

DESSERT

Assorted Cookies
Fruit Tarts