

MENU

PASSED HORS D'OEUVRES 5:15-6:15

DEMITASSE OF FALL SWEET CORN BISQUE *GF *VEG

SHRIMP ARANCINI WITH LEMON AIOLI *PES

USDA PRIME TRITIP TARTARE, TONNATO, BRIOCHE

CENTRAL COAST OAK PIT DINNER BUFFET SERVICE 6:30-7:45

OAK GRILLED PRIME TOP SIRLOIN WITH CHARRED TOMATO SALSA ROJA *GF

CITRUS MARINATED CHICKEN WITH SALSA PEBRE *GF

FARMER'S MARKET GREEN SALAD
LOCAL LETTUCE, CARROT, RADISH, TOMATO, 6 MINUTE EGG, BALSAMIC
*GF *V W/O EGG

TUTTI FRUTTI FARMS BEET SALAD
GREEN HUMMUS, MARINATED CHICKPEAS, ARUGULA, GARLIC TAHINI
*GF *VEG

ROASTED SUNRISE FARMS BUTTERNUT SQUASH
LEEKs, HAPPY ACRES GOAT CHEESE, MINT
*GF *VEG

CREAMY PARMESAN RISOTTO WITH SHELLING PEAS *GF *VEG

HOUSE BAKED TOMATO FOCACCIA *V

DESSERT

PUMPKIN CHEESECAKE BARS, PECAN BRITTLE *GF, APPLE CAKE

*PES-PESCATERIAN *GF-GLUTEN FREE *VEG-VEGETARIAN *V-VEGAN

BY

HIGH ON THE HOG CATERING & THE BODGEA BAKE SHOP

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