

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Hors D'oeuvres

White Grape and Almond Gazpacho, *cucumber, extra virgin olive oil*

Spiced Cauliflower Soup, *chile oil, fried shallots*

Harvest Roll, *Macintosh Apple, Thai Basil, Mint, Kohlrabi, Cucumber Vermicelli, Black Pepper Caramel Dipping Sauce*

Late Harvest Tomato Tartlettes, *thyme and mascarpone*

Sicilian Chickpea and Spinach Fritters, *savory tomato jam*

Gorgonzola and Butternut Squash Arancini, *meyer lemon gremolata*

Sweet Pepper Gougeres, *herbed fromage blanc*

Mushroom and Currant Empanadas

Truffled Yukon Gold Potatoes, *american caviar, crème fraiche*

"Poisson Cru"

ahi crudo, coconut milk, lime, and cilantro, served in a spoon

Coconut Saffron Shrimp, *mango confetti*

Dungeness Crab Salad
citrus aioli, persimmon, in endive

Seared Scallop, *lime-nasturtium cream, served in a spoon*

Grilled Lime Shrimp, *quince Aioli, petit herbs*

Seared Wagyu Beef, *huckleberry preserves, horseradish cream, crostini*

Niman Ranch Beef Slider
white cheddar, chipotle aioli, brioche bun

Honey Glazed Duck, *apple mint relish, sesame wonton*

"Socca" Crepes
coriander duck breast, green onion, house made plum sauce

Sweet Potato Blini, *duck confit, pear, crème fraiche*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

An Intimate Autumn Dinner

Dinner Menu

Passed Hors D'oeuvres

White Grape and Almond Gazpacho, *cucumber, extra virgin olive oil*

"Poisson Cru"

ahi crudo, coconut milk, lime, and cilantro, served in a spoon

Seared Wagyu Beef, *huckleberry preserves, horseradish cream, crostini*

Seated Dinner

First Course

Autumn Lettuces, Roasted Figs, Chèvre Crostini
honey lavender vinaigrette

Entrée

Coriander and Fennel Crusted Halibut
potato-cauliflower puree, shell beans, nasturtium sauce

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Walnut Honey Torte
quince crème anglaise

*fair trade organic coffees and organic flowering teas
served with miniature after dinner sweets*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

An Elegant Autumn Dinner

Dinner Menu

Passed Hors D'oeuvres

Spiced Cauliflower Soup, *chile oil, fried shallots*

Coconut Saffron Shrimp, *mango confetti*

Honey Glazed Duck, *apple mint relish, sesame wonton*

Seated Dinner

First Course

Butternut Squash Risotto
brown butter, mascarpone, charred brussel sprouts

Entrée

Tenderloin of Beef
*pinot-blackberry demi, parsnip potato cake, swiss chard
fried shallots*

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Chocolate Pavlova
vanilla poached pear and chocolate sauce

*fair trade organic coffees and organic flowering teas
served with miniature after dinner sweets*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

A Casual Autumn Dinner

Dinner Menu

Passed Hors D'oeuvres

Harvest Roll, *Macintosh Apple, Thai Basil, Mint, Kohlrabi, Cucumber Vermicelli, Black Pepper Caramel Dipping Sauce*

Dungeness Crab Salad
citrus aioli, persimmon, in endive

Niman Ranch Beef Slider
white cheddar, chipotle aioli, brioche bun

Seated Dinner

First Course

Roasted Pear and Kabocha Squash Soup, *sage cream*

Entrée

Herb Roast Chicken Breast
sicilian bread crumbs, swiss chard, ricotta custard, preserved lemon, green olive-currant relish

artisan breads, house-made breadsticks and flatbreads with sweet butter

Dessert

Apple Tart
huckleberry sauce and crème fraiche

fair trade organic coffees and organic flowering teas served with miniature after dinner sweets

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Menu for a Cocktail Buffet

Hors D'oeuvres

Late Harvest Tomato Tartlettes, *thyme and mascarpone*

Seared Scallop, *lime-nasturtium cream, served in a spoon*

"Socca" Crepes

coriander duck breast, green onion, house made plum sauce

Cocktail Buffet

Seared Filet of Beef

tarragon sauce verde, carrot frizzle

Roast Pacific Salmon

preserved citrus vinaigrette

Golden and Chioggia Beets, Green Apple Salad

currants, pumpkin seeds, orange flower essence

Swiss Chard and Garlic Tart

in a cornmeal crust

Ricotta Gnocchi

nasturtium-lime butter, shelling beans

Dessert Buffet

Chocolate Mint Tartlette, Ginger Cranberry Tartlette,
Apple Cinnamon Gougere, Coconut Dark Chocolate Truffle
Choco-Pear Bombe

*fair trade organic coffees
and organic flowering teas*

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Menu for a Buffet Dinner

Hors D'oeuvres

Gorgonzola and Butternut Squash Arancini, *meyer lemon gremolata*

Grilled Lime Shrimp, *quince Aioli, petit herbs*

Sweet Potato Blini, *duck confit, pear, crème fraiche*

Buffet Dinner

Brined Fulton Valley Airline Chicken Breast
roast grapes

Seared Seabass
preserved lemon gremolata

Fregola Sarda

Little Gems, Garlic Croutons, Crispy Pancetta
shaved asiago, green goddess dressing

Roasted Carrots and Root Vegetables, Almond Picada and Romesco

artisan breads, house-made breadsticks
and flatbreads with sweet butter

Dessert

Spiced Plum Jam and Ginger Cream Parfait
ginger shortbread

*fair trade organic coffees
and organic flowering teas*

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First Course

Roasted Pear and Kabocha Squash Soup, *sage cream*

Carrot and Fennel Soup, *cumin and pistachio dust*

Wild Arugula, Red Endive, Pink Grapefruit and Fennel
toasted almonds, shaved pecorino, coriander vinaigrette

Golden and Chioggia Beets, Green Apple, Currants and Pumpkin Seeds
petit salad, orange flower essence

Autumn Lettuces, Roasted Figs, Chèvre Crostini
honey lavender vinaigrette

Chicory, Red Grape and Radish Salad
dijon mustard-crème fraiche dressing

Little Gems, Garlic Croutons, Crispy Pancetta, Shaved Asiago
green goddess dressing

Autumn Vegetable Salad
green olive-almond relish, roasted garlic vinaigrette

Swiss Chard and Garlic Tart in a Cornmeal Crust
autumn greens, chive vinaigrette

Roast Jerusalem Artichokes and Wild Mushrooms, *parsley salad*

Pan Seared Quail with Roast Figs
huckleberry coulis, rose petals

Honey Glazed Duck Breast
rosemary jus, citrus salsa

Butternut Squash Risotto
brown butter, mascarpone, charred brussel sprouts

Ricotta Gnocchi
nasturtium-lime butter, shelling beans

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Entree

Brined Fulton Valley Airline Chicken Breast
roast grapes, honey glazed carrots, saffron rice

Herb Roast Chicken Breast
*sicilian bread crumbs, swiss chard, ricotta custard,
preserved lemon, green olive-currant relish*

Filet of Beef
*tarragon sauce verde, yukon gold-celery root puree,
beet emulsion, carrot frizzle*

Tenderloin of Beef
*pinot-blackberry demi, parsnip potato cake, swiss chard
fried shallots*

Kona Coffee and Coco Rubbed Boneless Ribeye
romesco, cilantro coco-nib picada, haricot vert

Red Wine Braised Boneless Short Ribs
*apple-sweet potato puree, parsley-carrot salad,
jasmine chile oil*

Cider Brined Pork Loin
winter squash mash, roasted heirloom apples

Seared Seabass
*fregola sarda, chanterelles, pancetta,
preserved lemon gremolata*

Coriander and Fennel Crusted Halibut
potato-cauliflower puree, shell beans, nasturtium sauce

Sesame Crusted Mahi Mahi
*black rice, asian greens, green papaya slaw,
passion fruit sauce*

Roast Pacific Salmon
braised fall vegetables, basil, potatoes, preserved citrus vinaigrette

Pasilla Chile Relleno
shelling beans, artisan cheeses, pumpkin seed mole

Late Harvest Tomato Tartlettes, *thyme and mascarpone*

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Dessert

Plated:

Apple Tart

huckleberry sauce and crème fraiche

Chocolate Caramel Cake

caramel cream and chocolate curls

Spiced Plum Jam and Ginger Cream Parfait

ginger shortbread

Chocolate Pavlova

vanilla poached pear and chocolate sauce

Cashew Baklava

cinnamon crème anglaise and oranges

Walnut Honey Torte

quince crème anglaise

Hazelnut Chocolate Torte, Dark Chocolate Pistachio Cherry Bark and
White Chocolate Mousse with Spiced Pear

Chocolate Pot du Crème, Pear Almond Financier and Orange Sugar Straws

Miniatures:

Chocolate Mint Tartlette, Ginger Cranberry Tartlette,
Apple Cinnamon Gougere, Coconut Dark Chocolate Truffle
Choco-Pear Bombe, Hazelnut Fig Petit Four

Chocolate Pistachio Cookie, Gingerbread Biscotti,
Candied Orange Snowballs, Cranberry Cinnamon Rugelach,
Butterscotch Cookies, Chocolate Chip Cherry Meringue

Small Glasses:

Spices Pumpkin Custard, Macadamia Nut Orange Parfait,
Hot Chocolate Almond Milk with Amaretto

Larger Items for Holiday Buffet:

Brandied Apricot and Vanilla Trifle,
Chocolate Espresso Torte *with whipped cream*
Apple Pear Strudel *with a pitcher of vanilla crème anglaise*