

# GRACE STREET

CATERING, FLORAL & EVENT DESIGN

## *Passed Hors D'oeuvres*

Marinated Wild Mushroom Toasts with Petit Herb Salad

Gorgonzola Arancini

Chilled Cucumber Yogurt Soup with sumac

Carrot, Fennel and Tangerine Soup with toasted pumpkin seeds

Coconut Lemongrass Bisque

Spring Pea - Fava Bean Crostini with manchego cheese and truffle Oil

Savory Crackers with Humboldt Fog and Rhubarb Mostarda

Seared Sea Scallop in a spoon with ginger and spring onion

Coconut Saffron Shrimp, served in a spoon

Crisp Shrimp Dumplings with Green Tea Salt

Tropical Fruit Gazpacho Shooter with Seared Scallop

Shrimp Spring Roll with Mango and Cucumber Vermicelli and Thai Chili Dipping Sauce

Ahi Tuna Crudo with Cucumber Kumquat Confetti on a Sesame Wonton

Yukon Gold Blinis with American Caviar, Tangerine and Crème Fraiche

Persian Cucumber with Smoked Trout Mousse and Chives

House Cured Salmon with Pickled Cucumber on a Rye Crouton

Wagu Beef Carpaccio with Radish Salad, Celery Leaves and Truffle Oil

Chicken Green Garlic Fritter with Tomato Tamarind Jam

Guajillo Pork Tostaditos with Pineapple Mojo Sauce

Spring Lamb Slider with Basil Aioli on a House-made Brioche Bun

Deviled "Soul Food" Farm Egg on Brioche Toast with Caviar and Chives

# GRACE STREET

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## *An Elegant Spring Dinner*

### *Passed Hors D'oeuvres*

Marinated Wild Mushroom Toasts  
*with Petit Herb Salad*

Seared Sea Scallop  
*in a spoon with Ginger and Spring Onion*

Wagu Beef Carpaccio  
*with Radish Salad, Celery Leaves and Truffle Oil*

### *Seated Dinner*

#### *First Course*

Asparagus, Shaved Fennel, and Kumquat Salad  
*with Toasted Pine nuts, Shaved Pecorino and Meyer Lemon Vinaigrette*

#### *Entrée*

Beef Rib Eye with Coffee – Cocoa Rub  
*Chimichurri and Roasted and Smashed Yukon Gold Potatoes*

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

#### *Dessert*

Caramel Chocolate Tarte  
*Whipped Crème Fraiche, Cocoa Nibs and Cherry Compote*

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

# GRACE STREET

CATERING, FLORAL & EVENT DESIGN

*An Intimate Spring Dinner*

*Passed Hors D'oeuvres*

Gorgonzola Arancini

Coconut Saffron Shrimp  
*served in a spoon*

Chicken Green Garlic Fritter  
*with Tomato Tamarind Jam*

*Seated Dinner*

*First Course*

Mache and Young lettuces with Cherries  
*Candied Anise Almonds and Honey Lavender Vinaigrette*

*Entrée*

Miso Glazed Cod with Black Rice  
*Baby Leeks, Asian Greens and Daikon Pepper Slaw*

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

*Dessert*

Macadamia Financier  
*with Mango and Ginger Lime Syrup*

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

# GRACE STREET

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## *A Casual Spring Dinner*

### *Passed Hors D'oeuvres*

Chilled Cucumber Yogurt Soup with sumac

Crisp Shrimp Dumplings with Green Tea Salt

Guajillo Pork Tostaditos  
*with Pineapple Mojo Sauce*

### *Seated Dinner*

#### *First Course*

Roasted Beets with Chervil  
*Aged Chevre, Pine Nut Brittle, and Tangerine Emulsion*

#### *Entrée*

Seared Chicken Paillard  
*with Tarragon - Green Olive Butter, Baby Spinach and Potato Salad*

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

#### *Dessert*

Chocolate Chip Cookie Cake  
*with Milk Chocolate Sauce and Whipped Malted Cream*

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

# GRACE STREET

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## *Menu for a Buffet Dinner*

### *Passed Hors D'oeuvres*

Carrot, Fennel and Tangerine Soup  
*with toasted pumpkin seeds*

Shrimp Spring Roll with Mango and Cucumber Vermicelli  
*and Thai Chili Dipping Sauce*

Spring Lamb Slider with Basil Aioli  
*on a House-made Brioche Bun*

### *Dinner Buffet*

Seared Salmon Medallions  
*with Pistachio Pesto and Herb Salad*

Honey Glazed Duck  
*with Dandelion Greens and Cherry Almond Salsa*

Savory Spring Vegetable Galette  
*with Herbed Goat Cheese*

Roast Carrots with Crisp Sage

Artichoke Caponata  
*with Spring Greens and Olive Crostini*

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

### *Small Plate Desserts*

Lavender-Blueberry Shortcake  
*with Whipped Cream*

Strawberry Mousse Cream Cup  
*with Candied Orange*

*Fair trade organic coffees and organic flowering teas*

# GRACE STREET

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## *Menu for a Cocktail Buffet*

### *Passed Hors D'oeuvres*

Coconut Lemongrass Bisque

Ahi Tuna Crudo  
*with Cucumber Kumquat Confetti on a Sesame Wonton*

Deviled "Soul Food" Farm Egg  
*on Brioche Toast with Caviar and Chives*

### *Cocktail Buffet*

Achiote and Pimentone rubbed New York Strip  
*Romesco Sauce or Sauce Verte and petite rolls*

Wild Greens and Garlic Tart in a Cornmeal Crust  
*with Young Lettuces and Chive Vinaigrette*

Artichoke and Sundried Tomato Ravioli  
*preserved Lemon Sauce*

Hand Crafted Artisan Salumi with Pickled Rhubarb,  
*Seasonal Fruit Mostarda, Olives and Crostini*

"West Marin" Cheeses,  
*with Seasonal Fruit Marmalade, Savory Biscotti*

### *Dessert*

Blueberry Almond Squares, Hazelnut Chocolate Meltaways,  
Lemon Meringues, Carrot Coconut Cookies, Cardamom Shortbread  
Lime Tartlettes, Strawberry Crème Fraiche Profiterole,  
Cornmeal Cherry Petit Four, Pistachio Baklava, Chocolate Violet Tartlette

*fair trade organic coffees and organic flowering teas*

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## *First Courses*

Green Garlic and Spring Pea Soup with croutons

Asparagus and Leek Soup  
*with herb gremolata*

Fava and Yellow Pea Soup  
*with cumin yogurt cream*

Asparagus, Shaved Fennel, and Kumquat Salad  
*with Toasted Pine nuts, Shaved Pecorino and Meyer Lemon Vinaigrette*

Wild Arugula Salad with Haricot Vert  
*baby beets, toasted Hazelnuts and citrus crème fraiche dressing*

Spring Lettuces with Nasturtiums,  
*Goat Cheese Souffle and Shallot Herb Vinaigrette*

Mache and Young lettuces with Cherries  
*Candied Anise Almonds and Honey Lavender Vinaigrette*

Bib Lettuces with Radish  
*Spring Onions, and Buttermilk Blue Cheese Dressing*

Roasted Beets with Chervil  
*Aged Chevre, Pine Nut Brittle, and Tangerine Emulsion*

Salmon Carpaccio  
*with New Potato Salad, Fresh Dill and Chives*

Roast Asparagus with Parmesan Chips  
*Pine Nuts, and Caper Vinaigrette*

Artichoke and Radicchio Salad  
*with fresh mozzarella and White Truffle Vinaigrette*

Grilled Spring Vegetable Salad  
*with Black Olive Pine Nut Relish and Green Garlic Vinaigrette*

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## *Entrees*

Seared Chicken Paillard  
*with Tarragon - Green Olive Butter, Baby Spinach and Potato Salad*

Herbed Fulton Valley Chicken Breast  
*with Carrot Puree, Herb Spaetzle and Fresh Pea Emulsion*

Natural Filet of Beef with Arugula Salsa Verde, Potato Puree and Carrot Ribbons

Seared Filet of Beef with Ponzu  
*Zucchini, Baby Leeks and Sweet Potato Pancake*

Boneless Leg of Lamb with Spring Carrots  
*Baby Artichokes, Fingerling Potatoes and Thyme Jus*

Double Cut Lamb Chop with Lamb Crepinette,  
*Fregola Sarda, Spring Vegetable Ragout and  
Preserved Lemon Gremolata*

Beef Rib Eye with Coffee – Cocoa Rub  
*Chimichurri and Roasted and Smashed Yukon Gold Potatoes*

Miso Glazed Cod with Black Rice  
*Baby Leeks, Asian Greens and Daikon Pepper Slaw*

Seared King Salmon with Asparagus  
*Shiitakes, Toasted Farro and Mustard Herb Butter*

Lemon Grass Adobo Shortribs

Savory Spring Vegetable Galette with Herbed Goat Cheese

Spring Vegetable Lasagna  
*whole wheat pasta, heirloom squashes, zucchini*

Vegetable Mu Shu  
*delicate crepes, marinated spring vegetables,  
sweet and sour sauce and hoisin sauce*

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## *Desserts*

Almond Angel Food Cake  
*Strawberries, Vanilla Crème Anglaise and Candied Almonds*

Macadamia Financier  
*with Mango and Ginger Lime Syrup*

Chocolate Rhubarb Cloud  
*Flourless Chocolate Cake filled with Rhubarb Mousse  
Chocolate Sauce*

Caramel Chocolate Tarte  
*Whipped Crème Fraiche, Cocoa Nibs and Cherry Compote*

Pistachio Lemon Parfait  
*Limoncello zabaglione and Pistachio Brittle*

Chocolate Chip Cookie Cake  
*with Milk Chocolate Sauce and Whipped Malted Cream*

## *Dessert Trios*

Apricot Upside down Cake, Chocolate Hazelnut Florentine, Cinnamon Custard Cup

Black Forest Cake, Cherry Parfait, Crème Fraiche Tartlette

## *Small Plate Desserts*

Lavender-Blueberry Shortcake  
*with Whipped Cream*

Strawberry Mousse Cream Cup  
*with Candied Orange*

## *Miniatures*

Blueberry Almond Squares, Hazelnut Chocolate Meltaways,  
Lemon Meringues, Carrot Coconut Cookies, Cardamom Shortbread  
Lime Tartlettes, Strawberry Crème Fraiche Profiterole,  
Cornmeal Cherry Petit Four, Pistachio Baklava, Chocolate Violet Tartlette