

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Hors D'oeuvres

Moroccan Carrot Soup *with charmoula spices*

Brentwood Corn Soup *with cilantro pesto*

Curried Pea Fritters *with tomato saffron jam*

Summer Roll *with nectarine, mint, cilantro, cucumber, daikon and sweet chile dipping sauce*

Mushroom and Cotija Cheese Empanadas

Summer Squash and Teleme Arancini *with gremolata*

Grilled sake Shrimp with Watermelon, *served in a spoon*

Seared Scallop with Summer Corn Puree *and chive oil in a spoon*

Salmon Rilette with Cucumber Radish Slaw *on a rye crouton*

Shrimp Roll *with mango and cucumber vermicelli and mint dipping sauce*

Fresh Rock Shrimp *with mango confetti and lime aioli in endive*

Sesame seared Ahi *with wasabi-avocado cream on a wonton*

Corn Blini with American Caviar, *blackberry and crème fraiche*

Mojo Chicken Tostada *with tomatillo salsa*

Tandoori Chicken *with strawberry-tomato chutney on papadum*

Smoked Duck and Ambrosia Melon Summer Rolls
thai basil, scallions, fresh chili and lime dip

Duck Confit with Goat Cheese, *grilled peach on pistachio shortbread*

Spicy Lamb Sliders with Feta, *on a house-made sesame brioche bun*

Braised Pork Belly *with spicy tomato jam on toasts*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

An Elegant Summer Dinner

Passed Hors D'oeuvres

*Summer Roll with nectarine, mint, cilantro, cucumber,
daikon and sweet chile dipping sauce*

Seared Scallop with summer corn puree and chive oil in a spoon

Duck Confit with Goat Cheese, grilled peach on pistachio shortbread

Seated Dinner

First Course

*Tomato Tart Tatin
with herbs de provence*

Entrée

*Seared Loch Duarte Salmon
with cauliflower - celeriac puree,
watercress, and green olive-tarragon vinaigrette*

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

Dessert

*Peach Napoleon
vanilla pastry cream, peach caramel sauce*

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

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

An Intimate Summer Dinner

Passed Hors D'oeuvres

Moroccan Carrot Soup *with charmoula spices*

Grilled Sake Shrimp *with watermelon, served in a spoon*

Corn Blini with American Caviar, *blackberry, and crème fraiche*

Seated Dinner

First Course

Grilled and Roasted Summer Vegetable Salad,
almond salsa verde and petit herbs

Entrée

Black Angus Striploin
*with herb mashed potatoes,
heirloom carrots, fresh shell beans and thyme jus*

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

Dessert

Chocolate Raspberry Tarte
framboise whipped cream

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

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

A Casual Summer Dinner

Passed Hors D'oeuvres

Brentwood Corn Soup *with cilantro pesto*

Curried Pea Fritters *with tomato saffron jam*

Smoked Duck and Ambrosia Melon Summer Rolls
thai basil, scallions, fresh chili and lime dip

Seated Dinner

First Course

Summer Vegetable Pistou
with crème fraiche and chive flowers

Entrée

Fulton Valley Chicken Breast
*with pan-fried fingerling potatoes,
baby spinach and roasted tomato dressing*

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

Dessert

Blackberry Semifreddo
chocolate sauce, vanilla tuiles

*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

Mushroom and Cotija Cheese Empanadas

Shrimp Roll *with mango and cucumber vermicelli,
mint dipping sauce*

Tandoori Chicken
with strawberry-tomato chutney on papadum

Cocktail Buffet

Herb brined natural Chicken Breast
with mizuna and grilled stone fruit relish

Summer Squash and Corn Ravioli
with tomatoes, basil, mint and extra virgin olive oil

Summer Melon Salad *with opal basil and mint*

Summer Vegetable Ratatouille

Grilled White Peach and Watercress Salad
shaved asiago cheese, caramelized red onion vinaigrette

California Artisan Cheeses,
with seasonal fruit marmalade, sweet-savory crostini

Dessert Buffet

Milk Chocolate Profiteroles,
Raspberry Cheesecake Tartlette,
Plum Caramels,
Chocolate dipped Figs,
Kiwi Tartlettes,
Peach Mousse Chocolate Cups

*fair trade organic coffees
and organic flowering teas*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Menu for a Buffet Dinner

Hors D'oeuvres

Summer Squash and Teleme Arancini *with gremolata*

Salmon Rilette *with cucumber radish slaw on a rye crouton*

Spicy Lamb Sliders *with feta, on a house-made sesame brioche bun*

Buffet Dinner

Red wine braised Short Ribs
*smashed potatoes, sweet white corn - pancetta relish,
herb jus*

Seared Salmon Medallion
with summer corn and shell bean succotash and basil pesto

Roasted Fromonova beet Salad
*fromonova beets, summer lettuces, pecans,
marshals honey dressing*

Warm Heirloom Tomato Cobbler
basil, oregano, reggiano biscuits

Pressed Watermelon, Cucumber,
and sheep's milk feta with black olive dressing

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

Dessert

Sour Cream Shortcake
the season's best summer fruit

*fair trade organic coffees
and organic flowering teas*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

First Course

Chilled Red Pepper Soup *with dukka and yogurt cream*

Yellow Tomato Gazpacho *with sweet red pepper confetti*

Summer Vegetable Pistou *with crème fraiche and chive flowers*

Sungold Tomato and Peach Salad
with buratta, cress, toasted pine nuts, and champagne vinaigrette

Classic Heirloom Tomato Salad
with petit herbs, sea salt and extra virgin olive oil

Watercress, Wild Arugula and Haricot Vert,
white nectarines, candied anise almonds, and sherry vinaigrette

Young lettuces with Roast Figs,
goat cheese crostini, honey-lime pistachio vinaigrette

Farmers Market Salad
blackberries, radish, shell beans, flowers, and honey lavender vinaigrette

Grilled and Roasted Summer Vegetable Salad,
almond salsa verde and petit herbs

Heirloom Tomato and Ricotta Tart

Savory Vegetable Galette
with herbed goat cheese

Tomato Tart Tatin *with herbs de provence*

Salmon Carpaccio
with pickled cucumber, radish, fresh dill and chives

Bacon Wrapped Scallops
with summer corn puree, chive oil and petit herb salad

Wagyu Beef Carpaccio
with wild greens and sauce gribiche

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Entree

Seared Loch Duarte Salmon
*with cauliflower - celeriac puree,
watercress, and green olive-tarragon vinaigrette*

Seared Pacific Sea Bass
with coconut black rice and green papaya slaw

Seared Halibut with Tomato - Almond Relish,
haricot vert, and steamed marble potatoes

Fulton Valley Chicken Breast
*with pan-fried fingerling potatoes,
baby spinach and roasted tomato dressing*

Brined and Roasted Fulton Valley Chicken
ricotta pudding, sautéed corn with savory, sicilian bread crumbs

Boneless Ribeye *with crisp potatoes,
roasted sweet peppers, wild arugula, and cilantro chimichurri*

Black Angus Striploin with herb mashed potatoes,
heirloom carrots, fresh shell beans and thyme jus

*Honey glazed Becker Lane Pork Loin
anson mills grits, pickled and roasted plums*

Roasted garlic stuffed Lamb Loin
*with young carrots, baby leeks,
slow roasted tomatoes, and mint salsa verde*

Stuffed Chile with pumpkin seed mole
*poblano peppers stuffed with fresh corn,
carrots, chayote and queso fresco*

Savory Vegetable Galette
with herbed goat cheese

Summer Vegetable "Pot Pie"
*fingerling potatoes, morel mushrooms, shell beans,
tarragon biscuit and a quenelle of chevre*

GRACE STREET

CATERING, FLORAL & EVENT DESIGN

Dessert

Cherry Éclair
roasted cherries, almond cream

Strawberry Tarte Tatin
rose geranium crème anglaise, strawberry reduction

Blackberry Semifreddo
chocolate sauce, vanilla tuiles

Chocolate Raspberry Tarte
framboise whipped cream

Peach Napoleon
vanilla pastry cream, peach caramel sauce

Plum Compote
vanilla bean ice cream, hazelnut meringues

Sour Cream Shortcake
the season's best summer fruit

Trio Plates

Chocolate Espresso Torte, Fig Honey Pot, and Hazelnut Biscotti

Raspberry Almond Upside Down Cake, Blackberry Crumb Pie, and Strawberry Fool

Dessert Buffet

Milk Chocolate Profiteroles
Raspberry Cheesecake Tartlette, Plum Caramels,
Chocolate dipped Figs,
Pistachio Cream Petit Four, Peach Mousse Chocolate Cups

Lime Snowballs, Blackberry Jam Pockets,
Mexican Chocolate Brownies,
Macadamia Nut Butter Cookies, Sesame Ginger Cookies

Small Plates

Fresh Ginger Cake with Peach Compote and Crème Fraiche

Chocolate Raspberry Parfait