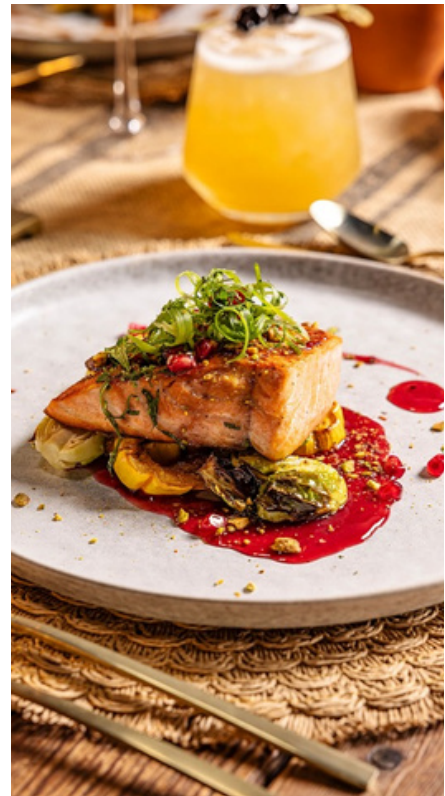


Fall Seasonal Menu



**TUXEDOS
TENNIS SHOES**
A DSQUARED HOSPITALITY COMPANY

Tray-Passed Appetizers

CHICKEN MEATBALL

Pepita Salsa Verde, Pickled Fresno Chile (GF/DF)

SMOKED CREMINI MUSHROOM

Pesto Tofu Ricotta, Marcona Almond Snow
(GF/V/contains nuts/soy)

SWEET POTATO & MANCHEGO ARANCINI

Chimichurri (Veg)

GOAT CHEESE & CANDIED BEET FILLO CUP

Red Ribbon Sorrel (Veg)

FLAT BREAD BITE

Kalamata-Tomato Tapenade (GF/V)

PETITE RUEBEN

House Corned Beef, Swiss, Sauerkraut, Macrina Rye

SEARED TUNA

Blood Orange & Meyer Lemon Salsa, Quinoa Tostada (GF/DF)

SCALLOP CRUDO

Belgian Endive, Lemon Chive Aioli, Tobiko
(GF/DF/contains egg)

PORK RILLETTE

Polenta cake (GF)

SHRIMP CHOWDER CAKE

Old Bay Aioli (contains egg)



Placed Small Bites

CHARCUTERIE CONE

Whipped Goat Cheese, Cured Meat, Pickles

EDAMAME FRITTER

Sweet Chili Tofu, Black Sesame Puree (GF/V)

GRILLED CHEESE BITE

Brioche, Caramelized Onion, Apple Jam, Sharp Cheddar (Veg)

BLACK BEAN CAKE

Chorizo Spiced Mushroom Pate, Pickled Onion (GF/V)

MEATLOAF BITE

Roasted Garlic-Parmesan Potato Duchess
(GF/contains egg)

Heavy Hors D'oeuvres Buffet

BRIE EN CROUTE

Fig & Thyme Jam (Veg)

MAPLE ROASTED SQUASH

Squash-Pepita Pesto, Apple (V)

SPICED CAULIFLOWER

Pumpkin Mole, Cotija Cheese, Hazelnut
(GF/Veg/contains nuts)

ROASTED VEGETABLE & GRUYERE GALETTE

Sherry Beet Caramel, Salsa Verde (Veg)

ANCHO CHILI CHICKEN FLAUTAS

Cotija, Avocado Crema, Tomato, Pickled Onion (GF)

PETITE GRILLED APPLE & BRIE CROISSANT

Basil, Honey Mustard Aioli (Veg)

ROASTED FALL VEGETABLE PLATTER

Tamarind Yogurt Dip (GF/Veg)



Buffet Salads

ARUGULA-RADICCHIO

Roasted Apple & Fennel, Toasted Pumpkin Seed,
Honey Mustard Dressing (GF/DF/Veg)

GRILLED CHAYOTE & CORN

Cotija, Pickled Jicama (GF/Veg)

LENTIL & WATERMELON RADISH

Sugar Snap Peas, Dijon Vinaigrette (GF/V)

ROASTED BEET & CARROT

Goat Cheese Vinaigrette, Arugula, Candied Pumpkin
Seed (GF/Veg)

SPINACH & TANGERINE

Pickled Red Onion, Cranberry Vinaigrette, Toasted
Walnut (GF/V/contains nuts)

Buffet Entrées



CIDER BRAISED SHORT RIB

Skillet Caramelized Apple (GF/DF)

HONEY HABANERO ROASTED TURKEY BREAST

Pan Gravy

POMEGRANATE GLAZED KING SALMON

Pistachio (GF/DF)

CHICKEN TINGA TAMALE

Spiced Adobo, Pepita Mole, Cilantro (GF/DF)

ROASTED STUFFED PORK TENDERLOIN

Blue Cheese, Pear, Whiskey Bacon Demi-Glace (GF)

SAGE BRINED GRILLED CHICKEN THIGH

Hazelnut Gremolata, Marsala Agrodolce (GF)

PUMPKIN TAMALE

Pumpkin Mole (GF/V)

Buffet Sides

CAULIFLOWER & POTATO GRATIN

White Cheddar (GF/Veg/contains nuts)

CORNBREAD PECAN STUFFING

Cranberry & Caramelized Onions (GF/Veg)

MUSHROOM & PECORINO RISOTTO

Arugula & Roasted Fennel (GF/Veg)

ROSEMARY CONFIT FINGERLING POTATOES

(GF/V)

BRAISED CHARRO BEANS

(GF/V)

CHEF'S CHOICE ROASTED HARVEST VEGETABLES

(GF/V)

ROASTED CAULIFLOWER & ROMANESCO

Caramelized Shallot, Preserved Lemon (GF/V)

ROASTED DELICATA SQUASH

Pumpkin Seeds, Crispy Sage (GF/V)

SHERRY ROASTED BRUSSEL SPROUTS

(GF/V)





Petite & Buffet Sweets

BOURBON PECAN TARTLET

(Veg)

BUTTERNUT MAPLE BLONDIES

(Veg)

GANACHE CAKE BITES

Candied Ginger (GF/Veg)

BUTTERSCOTCH POT DE CREME

Salted Cashew Cookie (Veg)

FENNEL PISTACHIO COOKIE

(Veg)

FRUIT & BERRY CRISP

Oat Streusel, Rosemary Coconut Cream (GF/V)

GINGER CAKE

Sauteed Apple, Spiced Sabayon (Veg)

PEAR & CRANBERRY TARTLET

(Veg)

PUMPKIN CHEESECAKE

(Veg)

SPICED CUPCAKE

Maple Buttercream, Candied Bacon

TOFFEE CHOCOLATE TRUFFLE

(GF/Veg)





TUXEDOS TENNIS SHOES

A DSQUARED HOSPITALITY COMPANY



Plated Starters

ROASTED PARSNIP & COMPRESSED APPLE

Whipped Ricotta, Pistachio Dukkah, Thai Basil Vinaigrette
(GF/Veg/contains nuts)

KABOCHA SQUASH BISQUE

Wild Mushroom Confit, Chili Hazelnut Oil
(GF/V/contains nuts)

ROASTED BEET & CARROT

Goat Cheese Mousse, Arugula, Candied Pepitas (GF/Veg)

MIXED GREENS & TANGERINE

Pickled Red Onion, Cranberry Vinaigrette, Toasted Walnut
(GF/V/contains nuts)

Plated Entrées

CIDER BRAISED SHORT RIB

Skillet Caramelized Apple (GF/V)

HERB MARINATED CHICKEN BREAST

Pomegranate Gastrique (GF/DF)

ORGANIC KING SALMON

Yuzu Gastrique, Crispy Fennel (GF/DF)

SEARED HALIBUT & CREAMED LEEKS

Herb Roasted Tomato (GF)

PEPPERCORN SEARED WAGYU BISTRO STEAK

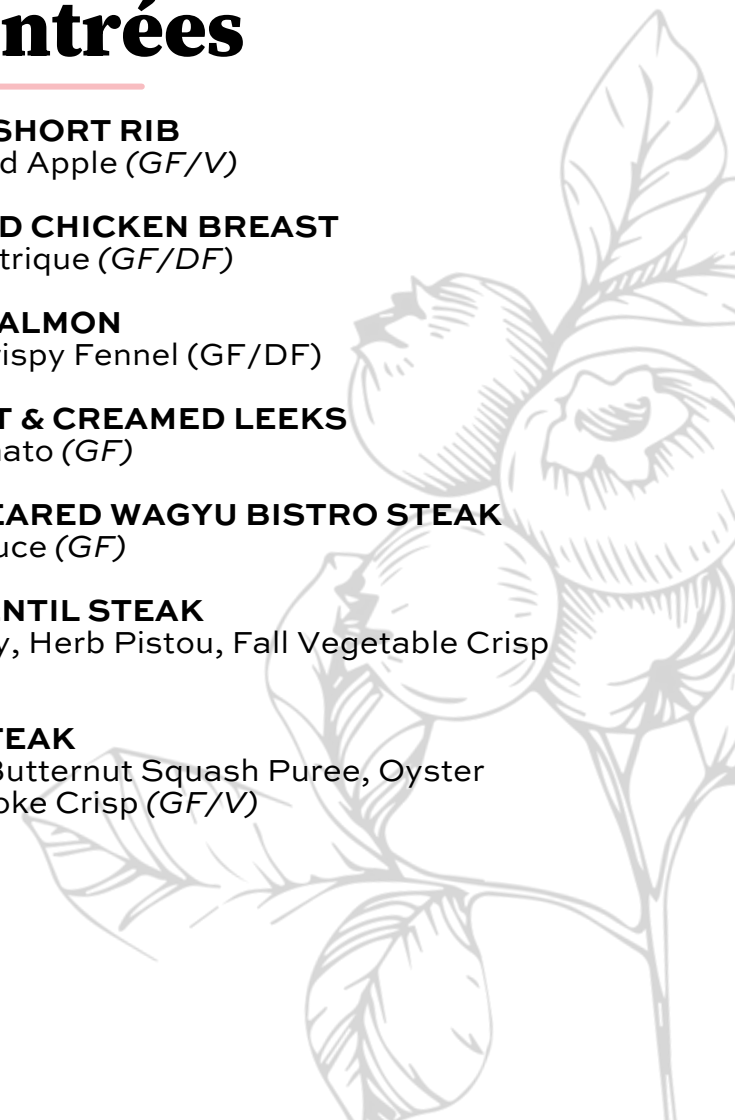
Cognac Cream Sauce (GF)

MUSHROOM & LENTIL STEAK

Cauliflower Mornay, Herb Pistou, Fall Vegetable Crisp
(GF/V)

CELERY ROOT STEAK

Beet Bordelaise, Butternut Squash Puree, Oyster
Mushroom, Sunchoke Crisp (GF/V)





Plated Sides

ROSEMARY CONFIT FINGERLING POTATOES
(GF/V)

CAULIFLOWER & POTATO GRATIN
White Cheddar (GF/V)

MUSHROOM & PECORINO RISOTTO
Roasted Fennel (DF/Veg)

FORBIDDEN RICE
Roasted Garlic (GF/V)

CIDER ROASTED BABY CARROTS
(GF/V)

ROASTED CAULIFLOWER & ROMANESCO
Preserved Lemon (GF/V)

SAGE ROASTED DELICATA
(GF/V)

SHERRY ROASTED BRUSSEL SPROUTS
(GF/V)

CHEFS CHOICE ROASTED FALL VEGETABLES
(GF/V)



Plated Desserts

FRUIT & BERRY CRISP
Oat Streusel, Rosemary Coconut Cream
(GF/V)

GINGER CAKE
Sautéed Apple, Spiced Sabayon,
Honeycomb Toffee (Veg)

Chef Stations

**ROASTED BRUSSEL SPROUT
CEASAR**
Crispy Pancetta, Pickled Red Onion,
Pecorino

STEAMED BUN STATION
Bulgogi Short Rib, Five Spice Pork
Belly, Sesame Ginger Chicken, Maple
Soy Tofu, Pickled Vegetables, Chili
Crisp (DF)

SIMMERED RICE NOODLE BOWL
Cheese, Kimchi, Pickled Radish, Grilled
Shortrib, Braised Pork Belly,
Hardboiled Egg (GF)



Cocktails

ROSEMARY PAINTBRUSH

Vodka, Rosemary Syrup, Grapefruit Juice, Lime Juice, Bitters, Rosemary Sprig

REVOLVER

Bourbon, Coffee Liqueur, Orange Bitters, Flamed Orange Peel

POMEGRANATE-SAGE BRAMBLE

Choice of Spirit, Pomegranate-Sage Syrup, Lemon Juice, Pomegranate Arils, Sage Leaf

APEROL NEGRONI

Gin, Aperol, Sweet Vermouth, Orange Peel

DEVIL'S MARGARITA

Tequila, Lime Juice, Simple Syrup, Red Wine Float, Lime Wheel

TRANSFUSION

Vodka, Lime Juice, Concord Grape Juice, Ginger Ale, Lemon Wheel

DAMAGE DONE

Scotch, Hot Honey Syrup, Lemon Juice, Ancho Reyes Float, Lemon Peel

TRINIDAD SOUR

Rye Whiskey, Amaro Di Angostura, Lemon Juice, Orgeat, Lemon Twist



Mocktails

HUCKLEBERRY-MINT COBBLER

Huckleberry-Mint Syrup, Orange Oleo-Saccharum, Lemon Juice, Crushed Ice, Orange Zest, Rosemary Sprig

APPLE FIZZ

Sparkling Apple Cider, Apple-Honey Shrub, Baking Spices, Cinnamon Stick

Dietary Key

DF = Dairy-Free

GF = Gluten-Free

Veg = Vegetarian

V = Vegan

Please be advised that our food may come into contact with common allergens, such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, shellfish and wheat.