

Winter Menu



**TUXEDOS
TENNIS SHOES**
A DSQUARED HOSPITALITY COMPANY



Tray-Passed Appetizers

BUTTERNUT SQUASH FRITTER

Bacon, Arugula Romesco

CARBONARA DEVEILED EGG

Pecorino Tuille, Crispy Pancetta (GF)

CRISPY DUCK SPRING ROLL

Pomegranate Chutney (DF)

CORIANDER SHREDDED BEEF

Quinoa Tostada, Ginger, Beet & Roasted Apple Salsa (GF/DF)

CREAMED SPINACH TARTLET

Mascarpone, Toasted Almond (Veg)

MOROCCAN CHICKEN MEATBALL

Pickled Grape Compote (GF/DF/Contains Egg)



SOY-CITRUS CURED SALMON

Pickled Apple (GF/DF)

VEGAN “CRAB CAKE”

Heart of Palm, Roasted Red Pepper Hummus, Old Bay (V)

PERSIMMON JAM & GRILLED HALLOUMI BRIOCHE (Veg)

SHRIMP CAKE

Preserved Lemon & Serrano Relish. Saffron Aioli
(DF/Contains Egg)

BEET CHIP

Cauliflower Puree, Date Relish (GF/V)



Placed Appetizers

ROASTED LAMB LOLLIPOP

Raspberry Port Sauce (GF/DF)

MOROCCAN CHICKEN MEATBALL

Pickled Grape Compote (GF/DF/Contains Egg)

SEARED GNOCCHI

Sage Brown Butter, Red Beet Puree (Veg)



Hors d'oeuvres Buffet

BLACK PEPPERCORN CRUSTED COULOTTE

Maple Horseradish Dip (GF/Contains Egg)

BROWN SUGAR SMOKED PORK TENDERLOIN

Creamy Dijon (GF/Contains Egg)

ROASTED SALMON

Walnut Pesto, Parmesan Oat Frico (GF/Contains Nuts)

PORK BELLY SLIDER

Pickles, Onion, American Cheese, Secret Sauce

BUTTERNUT SQUASH SPRING ROLL

Chili Maple Dip (GF/V)

ROASTED ROOT VEGETABLE PLATTER

Almond Chimichurri (GF/V/Contains Nuts)

PIRI PIRI ROASTED CHICKEN BREAST

Cilantro Yogurt Sauce (GF)

BAHN MI MEATBALL

Jalapeño Aioli (GF/Contains Egg)

Buffet Salads

WINTER CITRUS SALAD

Watercress, Pomegranate, Chile Vinaigrette (GF/V)

ARUGULA & RADICCHIO

Shaved Manchego, Chile-Agave Pumpkin Seeds, Dried Apricot, Sherry Vinaigrette (GF/Veg)

PICKLED BEET SALAD

Hazelnut Praline, Arugula, Pecorino Snow, Extra Virgin Olive Oil (GF/Veg)

KALE SALAD

Almonds, Apple, Golden Raisins, Parmesan, Lemon Vinaigrette (GF/Veg)

WATERCRESS & BABY LETTUCE

Pistachio, Pt. Reyes Blue Cheese, Poached Pears, Champagne Vinaigrette (GF/Veg)



Buffet Starch Sides

GOAT CHEESE MASHED POTATOES

(GF/Veg)

ROSEMARY CONFIT FINGERLING POTATOES

(GF/V)

CONFIT GARLIC & MANCHEGO POLENTA

(GF/Veg)

Buffet Veg Sides

GRILLED BROCCOLINI

Date-Tahini Vinaigrette, Pistachio, Lime (GF/DF)

HONEY ROASTED LOCAL SQUASH

Goat Cheese, Hazelnuts, Fresh Oregano
(GF/Veg/Contains Nuts)

ROASTED BROCCOLI ROMANESCO

With Caramelized Shallots (GF/V)

MAPLE DIJON ROASTED BRUSSELS SPROUTS

Toasted Almonds (GF/V/Contains Nuts)

Buffet Entrees

ROASTED ORGANIC KING SALMON

Smoked Citrus Glaze & Cilantro (GF/DF)

GRILLED TRI-TIP

Roasted Garlic Demi-Glace (GF/DF)

RIOJA & CARA CARA BRAISED PORK SHOULDER

Grilled Orange (GF/DF)

SHERRY BRAISED CHICKEN

Roasted Grapes & Olives (GF/DF)

SEARED SEA BASS

Meyer lemon & Caper Relish (GF/DF)

BRAISED POTATO & CHICKPEA TAGINE

Olives, Dried Fruit, Preserved Lemon (GF/V)



Plated Starters

WINTER CITRUS SALAD

Watercress, Pomegranate, Chile Vinaigrette (GF/V)

PICKLED BEET SALAD

Hazelnut Praline, Arugula, Pecorino Snow, Extra Virgin Olive Oil (GF/Veg)

WATERCRESS & BABY LETTUCE

Pistachio, Pt. Reyes Blue Cheese, Poached Pears, Champagne Vinaigrette (GF/Veg)



Plated Entrees

SEARED CHICKEN BREAST

Sherry & Grape Reduction, Crispy Leeks (GF/DF)

BISTRO STEAK

Cranberry Port Demi Glaze, Crispy Rosemary (GF/DF)

SEARED SEA BASS

Meyer Lemon & Caper Beurre Blanc (GF)

CITRUS & RED WINE BRAISED PORK SHOULDER (GF)

RED LENTIL CAKE

Chinese 5 Spice Caulilini, Cauliflower Puree, Dried Apricot (GF/V)

SMOKED TOFU

Wild Rice, Shiitake Bbq Sauce, Togarashi, Mustard Greens (V)



Plated Starch Sides

GOAT CHEESE MASHED POTATOES

(GF/Veg)

ROSEMARY CONFIT FINGERLING POTATOES

(GF/V)

CONFIT GARLIC & MANCHEGO POLENTA

(GF/Veg)



Plated Veg Sides

ROASTED CAULILINI

(GF/V)

HONEY HABANERO ROASTED DELICATA SQUASH

(GF/Veg)

MAPLE DIJON ROASTED BRUSSELS SPROUTS

Toasted Almonds (GF/V)

Plated Desserts

GINGER CAKE

Sauteed Apple, Spiced Sabayon, Honeycomb Toffee (Veg)

FRUIT & BERRY CRISP

Oat Streusel, Rosemary Coconut Cream (GF/V)

Dessert Bites

GINGER MOLASSES COOKIES (Veg)

DARK CHOCOLATE PEANUT BUTTER SCOTCHAROOS (Contains Peanuts)

CHOCOLATE KAHLUA CHEESECAKE TARTLETS (Veg)

CRANBERRY WALNUT TARTLETS

Whipped Cream, Rosemary (Veg/Nuts)

CHOCOLATE MAPLE PECAN BAR (GF/V)

STRAWBERRY DOUGHNUTS (GF/V/Contains Nuts)

PINEAPPLE UPSIDE DOWN CAKE BITES (Veg)

CARAMELIZED BANANA BREAD PUDDING

Salted Caramel, Whipped Cream (Veg)

STICKY TOFFEE CAKE

Dates, Black Tea-Orange Glaze

OLIVE OIL CAKE

Blood Orange, Malted Cream Cheese Frosting



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.