

Summer *Menu*



**TUXEDOS
TENNIS SHOES**
A DSQUARED HOSPITALITY COMPANY

Hors d'Oeuvres

Tray-Passed

CHICKPEA FRITTER

Heirloom Tomato & Tahini Aioli
(gf/v)

COMPRESSED MELON

Cured Zucchini "Prosciutto" & Smoked Salt
(gf/v)

KARIOKA

Banana Caramel | Caramelized Garlic | Sesame Seeds
(gf/v)

HUSH PUPPIES

Fried Green Tomato & Vegan Ranch
(gf/v)

HONEY FETA TOAST

Shaved Shallot & Cucumber Salad
(veg)

BRIE & BLUEBERRY JAM PHYLLO

Fried Jalapeno
(veg)

TARRAGON POLENTA BITE

Charred Peach | Black Garlic Aioli | Pickled Shallot
(gf/veg)

SPAM MUSUBI BITE

Crispy Rice | Caramelized Pineapple | Furikake
(gf/df)

CRISPY SHRIMP SPRING ROLL

Teriyaki Vegetables
(df)

MINI LOADED BAKED POTATO

Sour Cream | Chives | Bacon
(gf)

MINI SHRIMP TOSTADA

Cilantro-Lime Grilled Shrimp | Avocado Mousse |
Mango-Serrano Salsa
(gf/df)

SALMON CROQUETTE

Fried Caper Tartar

GRILLED SHORT RIB

Cheddar Wafer & Corn Mostarda



Placed

SWEET PICKLED & FRESH FRUIT SPRING ROLL

Cherry-Umeboshi Sauce
(gf/v)

FRIED CAULIFLOWER

Pineapple Vinaigrette | Cilantro | Red Onion | Pepitas
(gf/v)

HULI HULI CAULIFLOWER

Sesame & Garlic Crunch
(gf/v)

MARSALA GRILLED SUMMER VEGETABLE PLATTER

Tahini Tarragon Sauce
(gf/v/contains sesame)

ROASTED GOLDEN POTATO

Lemon Vinaigrette | Smoked Cheddar Crisp | Charred
Scallions | Citrus Crema
(gf/veg)

SMOKED PORK TENDERLOIN

Cherry-Shallot Jam
(gf/df)

SMOKED SALMON

Charred Corn & Mango Salsa
(gf/df)

CAPRESE CHICKEN SANDWICH

Mozzarella | Summer Tomato | Pesto Aioli

GRILLED APPLE & BRIE CROISSANT

Caramelized Onions | Basil | Honey Mustard Aioli
(veg)

HEIRLOOM TOMATO JAM PIADINA

Fresh Mozzarella | Basil | Grilled Peaches
(veg)



HOUSE SMOKED BRISKET SLIDER

Fried Onions | Sharp Cheddar | Horseradish Aioli

BEEF SLIDER

Adobo Bacon Jam | Beecher's Flagship Cheese | Pickled
Shishito Peppers

PETITE CALIFORNIA TRI-TIP SANDWICH

Santa Maria Salsa & Chimichurri
(df)

CAESAR PASTA SALAD

Charred Broccoli & Herbed Chickpeas
(veg)

FUSSILI PASTA SALAD

Grilled Corn | Charred Poblano Crema | Pickled Red Onion |
Cotija Cheese
(veg)

Buffet & Family Style

The Salads

SUMMER HEIRLOOM TOMATOES & FRESH MELON

Cucumber Lime Vinaigrette & Mint
(gf/v)

ZA'ATAR CHICKPEA CUCUMBER

Fresh Tomatoes & Feta Yogurt Dressing
(gf/veg)

MIXED GREENS

Poached Cherries | Celery | Fennel |
Mint-Buttermilk Dressing
(gf/veg)

WATERMELON & SNAP PEA

Crispy Shallots | Basil | Sesame-Black Vinegar Dressing
(gf/v)

GEMELLI PASTA SALAD

Roasted Red Pepper | Peas | Crispy Pancetta |
Pepper Corn Ricotta Herb Dressing



CRUSHED CUCUMBER SALAD

Honeydew Melon | Pistachio | Arugula Pesto
(gf/v/contains nuts)

SUMMER BERRY SALAD

Mixed Baby Greens | Berries | Goat Cheese | Marcona Almonds |
Balsamic Vinaigrette
(gf/veg/contains nuts)

BABY KALE

Charred Corn | Roasted Zucchini | Pickled Red Onion |
Cilantro Lime Dressing
(gf/v)

CORN & BLACK BEAN SALAD

Red Onion | Sweet Pickled Fresno Chili |
Cumin Cilantro Vinaigrette
(gf/v)



The Entrées

SEARED ATLANTIC SALMON
Tamarind Glaze & Sesame Garlic Crunch
(gf/df)

CHILI LIME GRILLED CHICKEN BREAST
Caramelized Coconut & Pineapple Glaze
(gf/df)

GRILLED PORK TENDERLOIN
Roasted Plum Mostarda
(gf/df)

SEARED SEA BASS
Castlevetrano Olive | Orange | Pine Nut Relish
(gf/df/contains pine nuts)

GRILLED SKIRT STEAK
Miso Braised Pearl Onions
(gf/df)

GINGER & SCALLION JACKFRUIT STEAK
Sesame Bok Choy
(gf/v)

PENNE PASTA
Zucchini Pesto | Artichokes | Lemon
(gf/v)



The Sides

RAINBOW RADISHES

Pistachio & Lemon & Basil
(gf/v/contains nuts)

SMASHED CRISPY POTATO

Garlic & Thyme
(gf/v)

OLIVE OIL WHIPPED POTATO

(gf/v)

CHARRED LEMON & GARLIC RISOTTO

(gf/veg)

FARMER'S MARKET SAUTEED SUMMER VEGETABLES

(gf/v)



COCUNUT CREAMED CORN SALAD

Toasted Quinoa | Lime | Crispy Shallots | Turmeric | Bacon
(gf/df/v without bacon)

HERB MARINATED GIGANTE BEANS

Confit Sofrito & Ricotta Salsa
(gf)

BRAISED CHARRO BEANS

(gf/v)

CALABACITAS ROASTED SUMMER SQUASH

Sweet Corn | Spicy Fresno Peppers | Pepitas |
Beecher's Flagship Cheese
(gf)

Petite Sweets

PB&J BARS
(veg)

TROPICAL BAKLAVA
Macadamia Nut | Coconut | Pineapple-Agave Syrup
(gf/veg/contains nuts)

ALMOND DACQUOISE
with Lemon White Chocolate Ganache
(gf/veg)

BOURBON CHERRY UPSIDE DOWN CAKE
Chocolate Almond Brittle
(veg)

PASSION FRUIT TARTLETS
(veg)

PANDAN RICE CEREAL BAR
Toasted Coconut | Corn Flakes | Cacao Nibs
(veg)

GRAND MARNIER CHOCOLATE TRUFFLE
(gf/veg)

WHIPPED BLUEBERRY GANACHE CANNOLI
(veg)

HIBISCUS GANACHE CAKE BITES
(gf/veg)

PEACH PIE TARTLET
Basil Whipped Cream & Summer Blackberry
(veg)



Plated Service

Plated Salads

SUMMER BERRY SALAD

Mixed Baby Greens | Berries | Goat Cheese | Marcona Almonds |
Balsamic Vinaigrette
(gf/veg/contains nuts)

BABY KALE

Charred Corn | Roasted Zucchini | Pickled Red Onion | Cilantro Lime Dressing
(gf/v)

BUTTER LETUCE

Shaved Carrots & Radish | Queso Fresco | Candied Pepitas |
Creamy Poblano Dressing
(gf/veg)

MIXED GREENS

Pickled Jicama | Serrano | Orange | Hazelnut | Passion Fruit Vinaigrette
(gf/v)



The Entrées

SEARED ATLANTIC SALMON

Tamarind Glaze & Sesame Garlic Crunch
(gf/df)

GRILLED PORK TENDERLOIN

Chipotle Guava BBQ Sauce
(gf/df)

CHILI LIME GRILLED AIRLINE CHICKEN BREAST

Caramelized Coconut & Pineapple Glaze
(gf/df)

BISTRO STEAK MEDALLION

Charred Lemon & Shishito Pepper Relish
(gf/df)

GRILLED ADOBO CHICKEN LEG QUARTER

Roasted Cherry Tomato & Herbed Yogurt Remoulade
(gf)

SEARED HALIBUT

Castlevetrano Olive | Orange | Pine Nut Relish
(gf/df/contains nuts)

ROASTED SUMMER SQUASH

Lemongrass Tofu | Crispy Shiitake Mushrooms |
Sichuan Peanut Vinaigrette
(gf/v/contains nuts, can be made without)

QUINOA STUFFED EGGPLANT

Curry & Coconut Dal & Roasted Sweet Peppers
(gf/v)

GINGER & SCALLION JACKFRUIT STEAK

Sesame Bok Choy & Crispy Rice
(gf/v)



Plated Sides

SMASHED CRISPY POTATO

with Garlic & Thyme
(gf/v)

ROASTED EGGPLANT

Herbs & Crispy Garlic
(gf/v)

CHARRED LEMON & GARLIC RISOTTO

(gf/veg)

BRAISED CHARRO BEANS

(gf/v)

OLIVE OIL WHIPPED POTATO

(gf/v)

GARLIC ROASTED PADDY PAN SQUASH

(gf/v)

BLISTERED SUMMER PEPPERS

(gf/v)

CALABACITAS-ROASTED SUMMER SQUASH

Sweet Corn | Spicy Fresno Peppers | Pepitas, Beecher's Flagship Cheese
(gf/veg)

GRILLED LEMON GREEN BEANS

(gf/v)



Plated Desserts

ALMOND CAKE PARFAIT

Espresso Buttercream & Chocolate Ganache
(gf/veg)

PASSIONFRUIT CRÈME BRÛLÉE

Macerated Berries & White Chocolate Oat Crumble
(gf/veg)

BRÛLÉED NECTARINE CHEESECAKE

Lavender Cream & Ginger Honeycomb Candy
(veg)

SUMMER BERRY SHORTCAKE

Berry Medley | Vanilla Bean Coconut Whip
(gf/v/contains nuts)

Summer Cocktails

BOURBON BERRY TEA

Bourbon | Strawberry Syrup | Lemon Juice | Black Tea |
Skewered Strawberry | Mint Sprig Garnish

PASSION FRUIT PUNCH

Vodka | Passion Fruit Syrup | Licor 43 | Pineapple Juice |
Lime Juice | Bitters | Mint Sprig Garnish

STRAWBERRY-THYME BRAMBLE

Choice Of Spirit | Strawberry-Thyme Syrup | Lemon Juice |
Strawberry Liqueur Float | Skewered Strawberry |
Thyme Sprig Garnish



APEROL SPRITZ

Aperol | Sparkling Wine | Club Soda |
Orange Slice Garnish

DAIQUIRI

White Rum | Simple Syrup | Lime Juice |
Lime Wheel Garnish

ISLAND OASIS

Aged Rum | Caramelized Pineapple Shrub | Coconut Water |
Pineapple Juice | Pineapple Frond Garnish

MINT BASIL LIMEADE - SPIRITLESS

Mint-Basil Syrup | Lime Juice | Club Soda | Lime Wheel |
Basil Sprig Garnish

TUXEDOS & TENNIS SHOES CATERING | A DSQUARED HOSPITALITY COMPANY

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