



At Ease Catering Co.



## STATIONED DINNER SELECTIONS

COST RANGE: \$5,000 - \$7,500

SERVED buffet style; service + buffet-ware included, iced + infused water; artisan breads + butter. Begin with two appetizers. drop off: delivery + pick-up Or onsite labor of 2 - 4 service staff (guest count depending) for dinner service are included in your per guest price

Price range is averaged for weddings with guest counts of 100~

### HORS'DEURVES *appetizers*

#### APPLE HANDPIES

roasted apple, sweet potato, + pancetta, gorgonzola, savory pie dough

#### ROAST BEEF CROSTINI

medium rare, horseradish aioli, chives, fig jam + caramelized onion

#### CAPRESE SKEWERS

fresh mozzarella, cherry tomato, pesto

#### BACON WRAPPED DATES

medjool dates, applewood smoked bacon, gorgonzola, balsamic drizzle

#### CRUDITE' CUPS

hummus, Greek tzatziki, fresh + roasted vegetable selection

#### CHICKEN SKEWERS

cilantro-sherry, chutney - OR - prosciutto, crisp sage, brown butter

### SALAD *course*

#### CLASSIC GREENS

romaine lettuce, cherry tomatoes, cucumber, carrot, bell pepper, creamy balsamic vinaigrette

#### ITALIAN SALAD

iceberg, shaved red onion, tomato, olives, house croutons, creamy Italian herbed vinaigrette, Parmigiano-Reggiano

#### PASTA SALAD

served chilled; EVOO, roasted garlic, caramelized shallots, charred raddichio, toasted hazelnuts, fresh herbs, Pecorino-Romano

#### FIELD GREEN SALAD

spring + herb mix, cherry tomato, cucumber, balsamic vinaigrette

### MAIN *Entree's*

#### FREE-RANGE CHICKEN

cinnamon-citrus brine, butter braised, assorted garden vegetables, baby potatoes, lemon-white wine pan-jus reduction

#### BROWN BUTTER TRI-TIP

sous-vide + pan seared, braised potatoes, roasted garlic, fresh herbs, red wine pan-jus reduction

#### TENDER PORK TIPS

tenderloin, honey-garlic glaze, salt + pepper roasted garden beans, brown butter reduction

#### POLENTA CAKES

tomato ragout, kalamata, fresh herbs, Parmigiano-Reggiano

#### POTATO GNOCCHI

brown butter, assorted vegetables, sea salt, Parmigiano-Reggiano

\*ask for suggested proteins to upgrade from vegetarian opt.

## CANAPE' BITES

COST RANGE: \$2.00 - \$4.75+

Build a heavy appetizers menu with any of the above bites and these here for a passed + stationed cocktail style spread; or select additional bites here as fillers for your grazing table built under CHEF'S SELECTION package above!

### CAPRESE SKEWERS

fresh mozzarella, organic cherry tomatoes, truffle pesto

### ROASTED RED PEPPER TAPENADE

caramelized onion, capers, shallot, meyer lemon EVOO, flatbread crackers

### LOCAL APPLES

Pink Lady apples, prosciutto d'Parma, arugula, brie, balsamic reduction

### RISOTTO FRITTERS

fontina, gouda, Parmigiano-Reggiano, asiago, panko, local honey

\*REQUIRES CHEF ONSITE

### SEARED SCALLOP

apple-parsley quinoa, lemon, butternut squash puree

### BRAISED LAMB

crisp baguette slice, pickled carrot, cilantro, scallion

### ARTISAN CHEESES

imported + domestic selection, dried + fresh fruit, nuts, house crackers

### ANTIPASTO

cured meats, marinated olives, English cucumber, house crackers

### CRUDITE'

fresh + grilled vegetable selection, hummus, tzatziki

### BRAISED PORK BELLY

braised, English cucumber, pickled chile, sesame, garlic aioli

### PRAWN COCKTAIL

roasted + chilled Gulf prawns, seasonal fruit chutney

### PRETZEL + SAUSAGE

house pretzel bites, sweet + spicy sausage, chardonnay mustard

## LATE NIGHT SNACKS

COST RANGE: \$2.75 - \$4.50+

Depending on your event + dinner package; adding a late night snack may require additional labor or a next day pick-up charge

### NACHO BAR [addt. proteins available with up-charge]

Juanitas, ground beef, melted cheese, frijoles de la olla, fresh jalapeno, pico d'gallo, queso fresco

### GRILLED CHEESE + TOMATO

roasted tomato bisque, triple cheese, artisan bread

### SLIDER STATION [choice of two proteins]

pulled pork - chicken portabello - mesquite smoked tri tip - ham + gruyere, served with Tim's cascade kettle chips

### STREET TACOS

asada, adobo chicken, caramelized onion vegetarian, braised pork, fresh cilantro + onion topping, assorted hot sauce bottles

### ROSEMARY + BRIE PRETZEL BITES

fig jam, creamy mustard

### FOUR CHEESE MAC

gruyere, gouda, Parmigiano-Reggiano, asiago, braised pork belly, herbed bread crumbs, scallion

## DESSERTS

COST RANGE: \$3.00 - \$4.25+

boarded, plattered, stacked: left stationed for self service; cocktail napkins included, printed menu signage for table top, + serving utensils included

### PETITE FOURS

assorted mini dessert bites; 3-4 bites per portion, ave. 4 selections per board

lemon bar - vanilla cheesecake - chocolate bites - macaroons - mini hand pies/tartlets - chocolate dipped fruit - hard candy dipped fruit

### WHOOPIE PIES

min. 2 dozen order per flavor

carrot cake - chocolate + raspberry - cherry pie - red velvet - lemon

### FRENCH MACARONS

assort. flavors, 2 per order; min. 2 dozen portions order

coffee - raspberry - lemon - lavender - chocolate

### COOKIES + BROWNIES

oversized indulgence, min. 2 dozen per flavor/order

white chocolate macadamia nut - triple chocolate chip - oatmeal raisen - sugar cookie

## RENTALS

### GLOBE LIGHTS

weighted poles with bases, extension cords, LED soft white globe string lights

### BAR ACCESSORIES

delivered ice, galvanized buckets, metal ice scoops, self service beverage dispensers, champagne buckets, greenery garland for bar mantle decor

### DANCE FLOOR

15'x16' Black + white tiled; 2'x2' checkered pattern with edging

### BARREL + WOOD PLANK

5'-12' wood platter for bar or cocktail table use; 2 barrels for base; additional barrels with tops for cocktail table use

### FLATWARE

black matte: dessert/salad fork, dinner fork, steak knife, butter/salad knife, dinner/soup spoon, beverage/dessert spoon, QTY 140 available

### DINNER PLATE + SALAD/DESSERT PLATE

10.2" + 7" plates, no rim with raised lip, QTY 140 available