



CATERING MENU

Martha's Crispy Fried Chicken Wings \$50

25 pieces Organic, Buttermilk Battered Chicken Wings, Crystal Hot Sauce, House Ranch. *Allergens: Dairy, Spice, Gluten-Free.*

Fillmore's Buffalo Cauliflower \$50

10 servings Crispy Cauliflower. Housemade Buffalo Sauce, Point Reyes Blue Cheese on the side. *Allergens: Dairy, Gluten, Alliums, Spice, Vegetarian.*

Jefferson's Truffle Mac'n'Cheese Balls \$25

25 pieces Truffled Mac & Cheese Balls. *Allergens: Gluten, Dairy, Egg, Vegetarian.*

Lincoln's Mushroom "Bacon" \$50

10 servings Crispy Trumpet Mushroom strips, Harissa Salt. *Allergens: Mushrooms, Vegetarian, Gluten-Free*

FDR's Grilled Cheese \$50

25 pieces Tillamook Sharp Cheddar, Monterey Jack & Mozzarella Cheeses on Toasted Brioche. *Allergens: Gluten, Dairy, Vegetarian.*

Teddy's Truffled Tater Tots \$60

15 servings Truffle, Parmesan, Truffle Aioli. *Allergens: Dairy, Nuts, Vegetarian, Gluten-Free.*

Shrimp Ceviche \$125

10 servings Shrimp, Cilantro, Lime, Aji Amarillo. House-made Tortilla Chips
Allergens: Gluten, Shellfish, Alliums, Spice, Herbs.

Lumpia \$100

50 pieces Organic Ground Turkey, Ginger, Shallots, Garlic, Housemade Sweet Chilli Sauce. *Allergens: Egg, Alliums, Garlic, Soy, Nuts, Gluten.*

Shishito Peppers \$100

10 servings Warmed Shishito Peppers, Olive Oil, Sea Salt. *Allergens: Spice, Vegan, Gluten-Free.*

"Street-Style" Elote Cups \$100

10 servings Corn Niblets, Chipotle Pepper Cream Sauce, Chili Powder, Paprika, Cotija Cheese, Cilantro, Lime. *Allergens: Dairy, Egg, Spice, Herbs, Vegetarian*

Local Organic Cage-Free Deviled Egg \$50

25 pieces Cage-Free Egg halves, Fresh Horseradish, Chow Chow, Chives. *Allergens: Eggs, Alliums, Garlic, Gluten-Free.*

Mini Crabcakes \$200

25 pieces Dungeness Crab, Lime Aioli, Sriracha. *Allergens: Shellfish, Gluten, Dairy, Herbs.*

Adobo-Style Chicken Wings \$50

25 pieces Organic, Filipino Adobo-style Chicken Wings. *Allergens: Soy, Spice, Alliums, Garlic, Nuts.*

Turkey Burger Sliders \$125

25 pieces Organic Turkey on Toasted Mini-Brioche, Colby Jack, Secret Society Sauce, Caramelized Onion, Pickled Jalapeno, Lettuce. *Allergens: Gluten, Dairy, Alliums, Spice, Egg.*

Beyond Burger Sliders \$125

25 pieces Beyond Burger on Toasted Mini-Brioche Buns, Cheddar, Honey Poppy Slaw, BBQ Sauce. *Allergens: Gluten, Dairy, Alliums, Egg, Vegetarian.*

Fried Chicken Sliders \$125

25 pieces Organic Fried Chicken on Toasted Mini-Brioche Buns with Honey-Poppyseed Slaw, Crystal Aioli. *Allergens: Gluten, Dairy, Spice.*

Shrimp Po' Boy Sliders \$125

25 pieces Wild Gulf Prawns, on Toasted Mini-Brioche, with Shredded Lettuce, Chow Chow, Creole Remoulade. *Allergens: Shellfish, Gluten, Alliums, Dairy, Egg, Spice.*

Crudit  in Mini Mason Jars \$150

25 servings Rainbow Carrots, Cucumber, Watermelon Radish. 3 Dressings: House-made Ranch, Romanesco, Green Goddess. *Allergens: Dairy, Alliums, Garlic, Nuts, Vegetarian.*

Local, Artisanal Cheese Board \$250

25 servings Assorted soft & hard cheeses, artisan bread, honey, jam, nuts. *Allergens: Nuts, Gluten, Honey, Vegetarian.*

Seasonal Fruit Platter \$150

25 servings Assorted seasonal cut fruit. *Vegan.*

SWEETS

Allergens present in all sweets: Gluten, egg, dairy, spice.

Mini Beignets \$25

25 pieces Bourbon Caramel Sauce.

Mini Churros \$25

25 pieces Mezcal Chocolate Sauce.

Mini Assorted Cookies \$25

25 pieces Assorted Flavors.