

FORK IN
THE ROAD
c a t e r i n g



EXECUTIVE CHEF DINNERS

For your smaller dinner parties, offered by our executive chef exclusively.

APPETIZERS

your choice of 2 to be tray passed as guests arrive:

BURRATA CROSTINI (VG)

toast, burrata, roasted tomato compote, basil pesto, micro basil

BUTTERED MUSHROOM CROSTINI (VG)

toast, white bean hummus, crispy mushrooms, meyer lemon, parmesan

can be altered to be vegan

TARRAGON AND LEMON ARANCINI (VG)

fried tarragon and lemon risotto balls with a mozzarella center

CHARRED CRUDO (GF)

charred octopus and shrimp served with fresno chile, mango, and cilantro oil

MINI LOBSTER ROLLS

butter poached lobster

SHORT RIB POP TART

puff pastry, braised shortrib, goat cheese cream & crispy shallots

SALAD COURSE

your choice of 1 to be served as the first plated course:

SPRING BEANS SALAD charred + chilled spring beans with endive spears, parmesan water vinaigrette

EVERYTHING BAGEL SALAD arugula, caesar vinaigrette, shaved parmesan, spiced chickpeas, everything bagel croutons

BUTTER LETTUCE SALAD (VG/GF) butter lettuce tossed in a honeyed citrus vinaigrette with citrus segments, caramelized fennel, toasted pistachios, crumbled goat cheese

ENTREE COURSE

your choice of 1 to be served as the plated entree course:

BRAISED BEEF SHORT RIB short rib braised in a morita mole braise, served with purple sweet potatoes and smoked leeks

PRESERVED LEMON RIBEYE grass fed, carrot finished rib eye steak served with a preserved lemon brown butter over corn risotto

PAN SEARED HALIBUT served with an heirloom tomato chutney

GARLIC BRAISED CHICKEN THIGHS served with honey glazed roasted carrots, israeli couscous, artichoke and green olives

DESSERT COURSE

your choice of 1 to be served as the plated entree course:

PISTACHIO CARROT CAKE

FLOURLESS CHOCOLATE CAKE served with raspberry whipped cream