

MEDITERRANEAN CHEF MENU

BITES + BAR UPON ARRIVAL

fried gnocchi + caviar

cantaloupe + crispy prosciutto + tamarind, gf

st tropez cocktail, vodka + lemon + tangerine + topo-chico

capertif spritz, champagne + grapefruit rind

SHARED

wolffer trebbiano, 2021

wolffer finca chilled table red, 2019

seasonal olives + marinated feta

balsam farm smoked eggplant baba ganous

house eggplant caponata

assorted charcuterie + grilled halloumi cheese

seasonal breads

farm radishes + smoked butter

FAMILY STYLE

sumac + cumin acabonac filet of beef + vegetable skewers, gf

roasted red snapper + saffron aioli, gf + pesc

tabouleh salad, lemon + cracker wheat + herbs, vegan

balsam farm papas bravas + paprika aioli, gf + veg

summer early girl farm cucumber salad, mint raita, gf + veg

housemade falafel + tahini, vegan

DESSERT PLATED

chocolate pecan bars, veg

PRICING

\$7950 + tax + delivery + admin, includes 18 guests

- additional guests (above 18) is \$300 per guest to (include furniture + place setting)

- includes your choice of available vibes with flowers

- includes table top: ceramic plates for each course + cutlery, glasses, bar table + ice, beverages + glassware

- requires access to home kitchen

- includes service + bar staff

- 3.5 hours dinner party, 2 hour set up + 1 hour breakdown

- *plus delivery tax, admin, gratuity*

PIZZETTE

A FAMILY STYLE AFFAIR WITH PIZZA

STARTER STATIONARY

pesca fresca, shrimp + calamari, tortilla chips

FIRST COURSE CHOOSE 1

beef carpaccio + quail egg + pickled mustard seeds, gf

beet carpaccio + parmesan mousse + pickled mustard, veg + gf

FAMILY STYLE DINNER TABLESIDE

shaved black truffle + corn pizza

margarita pizza, farm basil + house tomato sauce

seared tuna + farm mesclun greens, poblano vinaigrette

giant meatballs + farm tomato sauce

shrimp scampi, lemon + butter

romaine caesar salad, bread crumbs + parmesan

muffuletta salad, nitrate free salami + prosciutto, pickled vegetables, gf

DESSERT

affogato, vanilla gelato + espresso

PRICING INCLUDES 18 GUESTS, 3.5 HOUR EVENT

\$3250 plus tax + admin (includes 2 servers + 1 chef)

- requires Vibe Rental (tables + chairs, table top, flowers + glassware)

- requires access to home kitchen + grill / includes pizza oven

DINNER PARTIES: FAMILY STYLE

TAQUERIA

TACOS + MARGARITAS, OH MY!

STARTERS STATIONARY

pesca fresca, shrimp + calamari ceviche, tortilla chips

FIRST COURSE CHOOSE 1

watermelon + feta + toasted coconut, poppy + tamarind, gf + veg

corn gazpacho + popcorn crema, poured tableside, veg

FAMILY STYLE DINNER TABLESIDE

carne asada taco, shredded lettuce + poblano vinaigrette + feta, gf

tuna tostadas + avocado mousse, gf + pesc

chili + lime chicken skewers, gf + df

chips + queso dip, guacamole + salsa

rice + beans, herbs

dirty corn + pimento cheese aioli, gf + veg

green goddess quinoa salad, shaved radish + romaine, gf + veg

DESSERT FAMILY STYLE

churros, seasonal berries + dulce

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