



# GOLD TIER MENUS

## FOUR SIGNATURE CURATED MENUS

*Each menu is fully customizable and includes main entrée, accompaniments, and full service.*

### MENU #1



#### MAIN ENTRÉE

### Chicken Marsala

#### ALLERGENS

**(CONTAINS GLUTEN, WHEAT, DAIRY, AND MUSHROOM)**

Pan-seared chicken breast gently simmered in a velvety Marsala wine reduction with sautéed mushrooms, finished with fresh herbs.

#### ACCOMPANIMENTS

#### Steamed Seasonal Vegetables

A delicate medley of market-fresh vegetables, lightly steamed to preserve flavor and tenderness.

#### Rice Pilaf

Fluffy long-grain rice infused with aromatic herbs and a touch of butter, creating the perfect savory pairing.

#### Artisan Dinner Rolls

### MENU #2



#### MAIN ENTRÉE

### Chicken Alfredo Pasta

#### ALLERGENS

**(CONTAINS GLUTEN, DAIRY, EGG, AND MUSTARD)**

Al dente pasta delicately coated in a velvety Parmesan cream sauce, topped with tender slices of herb-roasted chicken breast.

#### ACCOMPANIMENTS

#### Seasonal Garden Salad

A refined blend of crisp baby greens, organic tomatoes, shaved cucumbers, and tender carrots, finished with a light house vinaigrette.

#### Artisan Dinner Rolls



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### MENU #3

#### MAIN ENTRÉE

#### Birria Gourmet

##### ALLERGENS

(CONTAINS PORK, GLUTEN, AND NUTS)

Tender, slow-braised beef cooked with a blend of dried chiles, tomatoes, and traditional spices, served with a little bit of a rich, aromatic broth and accompanied by fresh lime wedges.

#### ACCOMPANIMENTS

##### Refried Beans with an Artisan Touch

Creamy Peruvian refried beans with a subtle sauté of spices and a delicate pork chorizo sofrito, finished with grated fresh cheese.

##### Mexican Red Rice

Fluffy rice simmered with tomatoes, chiles, and a delicate herb-infused sofrito, cooked to perfection to complement every bite.



### MENU #4

#### MAIN ENTRÉE

#### Chicken Breast with Creamy Chipotle Sauce

##### ALLERGENS (CONTAINS GLUTEN, DAIRY, EGG)

Tender, pan-seared chicken breast served with a rich, smoky chipotle cream sauce.

#### ACCOMPANIMENTS

##### Seasonal Garden Salad

A refined blend of crisp baby greens, organic tomatoes, cucumbers, and carrots, finished with a light house vinaigrette.

##### Rice Pilaf

Fluffy, seasoned rice cooked to perfection with a subtle blend of herbs and aromatics.

##### Artisan Dinner Rolls



# PREMIUM TIER MENUS

*Each menu is fully customizable and includes main entrée, accompaniments, and full service.*



## MAIN ENTRÉE

## OPTION 1

### Heritage New York Strip

**SILKY POTATO PURÉE | CHARRED ASPARAGUS | RED WINE DEMI-GLAZE**

A premier center-cut New York Strip, butter-basted with thyme and garlic, served over a velvet-textured potato purée and tender wood-fired asparagus. Finished with a 24-hour red wine reduction and an elegant garnish of crisp micro-tendrils and seasonal edible blossoms.



## MAIN ENTRÉE

## OPTION 2

### Salmon over Emerald Velouté

**SPINACH EMULSION | FRAGRANT RICE PILAF | HARVEST MARKET VEGETABLES**

A pristine, center-cut salmon fillet, patiently pan-seared to achieve a delicate crisp while remaining tender and succulent within. Resting upon a vibrant mirror of fresh garden spinach, artisanally emulsified to a silk-like texture. Accompanied by a fragrant rice pilaf infused with garden herbs and a selection of seasonal harvest vegetables—including Romanesco, baby carrots, and charred asparagus—sautéed to perfection to highlight their natural sweetness. Finished with a drizzle of cold-pressed lemon oil and a touch of flaky sea salt for a clean, balanced, and honest plate.



# APPETIZERS

*You May Choose 2 Items from the Menu  
with a minimum of 50 of each Item.*



## 1) Coconut-Crusted Prawns

### ALLERGENS

(CONTAINS SHELLFISH, GLUTEN, EGG, COCONUT)

hand-breaded prawns encrusted with toasted coconut and panko, served alongside a delicate sweet chili reduction.

## 2) Artisanal Italian Meatballs

### ALLERGENS

(CONTAINS GLUTEN, DAIRY, EGG)

Slow-simmered beef polpetta in a vibrant vine-ripened tomato marinara, finished with shaved aged Parmesan and Italian flat-leaf parsley.



## 3) Coastal Duo Ceviche

### ALLERGENS

(CONTAINS, SHELLFISH, FISH, WHEAT, TOMATO JUICE)

Chilled shrimp and imitation crab in a zesty citrus-tomato marinade with cucumber, onion, and cilantro. Topped with artisanal blue corn tortilla chips and a micro-cilantro garnish

## 4) The Teriyaki Brochette

### ALLERGENS

(CONTAINS GLUTEN, DAIRY, HONEY)

Flame-grilled chicken skewers finished with a refined ginger-soy reduction and a delicate honey glaze and fresh garden micro-greens.



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## 5) Chicken & Cheese Flautas

**ALLERGENS**  
(DAIRY & GLUTEN)

Delicately fried tortillas featuring tender pulled chicken and melted cheese, topped with whipped crema and a spicy salsa roja infusion.

## 6) Vegetarian Caprese Brochettes

**ALLERGENS**  
(CONTAINS DAIRY)

Petite mozzarella pearls and sun-ripened tomatoes infused with Italian herbs and fresh basil, crowned with a vintage balsamic glaze.

## 7) The Gaucho Petit Burger

**ALLERGENS**  
(GLUTEN, EGG, MILK, MUSTARD)

A premium hand-pressed beef patty topped with melted sharp white cheddar and a bold, smoky chipotle-infused aioli, served on a warm, toasted artisan bun.



## 8) Zesty Chicken Bites

**ALLERGENS**  
(CONTAINS, GLUTEN & SOY / CONTAINS HONEY)

Golden tempura-battered chicken tossed in a zesty, honey-infused orange glaze and finished with delicate garden microgreens

## 9) Edamame Vegetable Rolls

**ALLERGENS**  
(CONTAINS, GLUTEN & SOY)

Crispy golden spring rolls packed with fresh veggies and edamame, served with a side of zesty soy-ginger dipping sauce