

SIERRA COAST CATERING

MENU

Family Style & Buffet 2024-2025

Our *build your own* menus allow you to create a meal that best suits the vision, taste, and budget for your event.

Send over your selections and we will create a proposal for you.

For more personalized menu please reach out to your booking agent

SELECTION NOTES:

Hors d'oeuvres:

First Course:

Main:

Sides:

Questions/special requests:

Hors d'oeuvres *tray passed during cocktail hour, select 1-4*

Arancini	6	Asparagus Canapé	6	Petite Paella Cups	6
Crispy risotto rounds, mozzarella, and herbs over pomodoro & garlic aioli		Asparagus tips, spring peas, pea tendrils goat cheese, crisp baguette		Spanish Rice, chorizo, chicken & shrimp, saffron and fresh herbs	
Wild Mushroom Toast	6	Lamb & Beef Meatballs	5	Asparagus Soup Shooters	5
caramelized wild mushrooms, thyme, mascarpone		Beef and lamb, garlic, camelized onions, finished with feta and fresh mint		Creamy asparagus soup finished with bacon lardons	
Salmon tartar cornets	6	Prosciutto Wrapped Dates	5	Shrimp and Chorizo Skewers	6
smoked salmon in a savory sesame cone, finished with creme fraiche and fresh chive		walnuts, goat cheese, balsamic, fresh herbs, prosciutto wrapped		Grilled Shrimp, spicy chorizo, chimmichurri	

Mezze *a first course to excite the palate, select 1-3. (Includes artisan baguette)*

Goat & Fig	12	Tomato & Peach Panzanella	16	Traditional Caesar	14
Mixed baby greens, savory goat cheese, fresh figs, toasted almonds, creamy balsamic vinaigrette.		Heirloom tomatoes and peaches, prosciutto, feta cheese, mint, arugula, golden balsamic vinaigrette, honey.		Baby Kale, creamy caesar dressing, house focaccia croutons, charred lemon, anchovies, fresh parmasean	
Classic Mixed Greens	10	Farro & Corn Salad	15	Seasonal Soup	10
Mixed baby greens, english cucumbers, heirloom cherry tomatoes, golden balsamic vinaigrette, herbed croutons..		Chilled farro, sweet white corn, heirloom cherry tomatoes, shaved red onions, feta cheese, tarragon vinaigrette		Creamy seasonal soup finished with creme fraiche and crispy (Tomato, leek, asparagus or carrot)	

Main *your main course, select 1-3*

Flat Iron Steak	\$30	Halibut	\$38	Filet Migon	\$38
Tender and marbled, cast-iron seared and finished with french roquefort bleu cheese sauce, fried shallot		White wine braised and finished with garlic, olives, tomatoes, fresh oregano, chive curls		Lean and tender, pan seared and finished with wild mushrooms and cognac-peppercorn pan sauce	
Pork Chop	\$28	Miso Black Cod	\$30	Salmon	\$30
Seared bone-in, brandy creme sauce, poached apple, crispy fried sage		Miso marinated wild black cod, seared and served over a celery root puree		Pan seared salmon over a pea veloute, pea tendrils	
Frenched Chicken Breast	\$26	Parmasean Creme Fettuccini	\$25	Tri Tip	\$25
Wild mushroom and creamy marsala wine sauce, caramelized shallot, fresh herbs.		Traditional Parmesan creme sauce over tender pasta, finished with pan seared chicken breast, fresh shaved Parmesan		Grilled to perfection and finished with chimmichurri and blistered cherry tomatoes	
Vegetarian Rattatouille	\$22	Herb roasted chicken	\$20	Bolognese	\$18
Roasted organic vegetables, olive oil herbs, and tomatos, served over tender linguine pasta		Whole roasted <i>Mary's chicken breast</i> , finished with a white wine pan jus		Traditional beef bolognese, rich red sauce over tender spaghetti pasta.	

Accompaniments *Perfect main dish pairings, select 2-4*

Whipped Potaotes	\$7	Basmati Rice	\$5	Fingerling Potaotes	\$7
Silky whipped potaotes, finished with butter and fresh herbs		Wild basmati rice, wild mushrooms, shallot, white wine, fresh herbs.		Oven roasted fingerling potatoes, finished with melted leeks and herbs	
Roasted Red Potaotes	\$5	French Asparagus	\$9	Broccolini	\$8
Herb and olive oil tossed red potaotes, roasted to perfection		Citrus-champagne vinaigrette, slivered almond, shaved fennel, lemon zest		Charred broccoli, fresh lemon, sea salt	
Haricot Vert	\$7	Heirloom Carrots	\$8	Rainbow Chard	\$7
Haricot vert and roasted fennel, slivered almonds		Honey glazed rainbow carrots, toasted marcona almonds		Tender braised greens, olive oil and bacon lardon, finished with fresh citrus	

Charcuterie *The perfect cocktail hour display*

Charcuterie and Cheese Board \$14/guest

Fine charcuterie, cheese, pickled vegetables, jam, musard, honey, grilled baguette, and crackers. Served on a wood block, 1 block to 50 guests.

Charcuterie and Cheese Table \$16/guest

Bountiful tiers of ne charcuterie, cheese, pickled vegetables, candied nuts, chocolate-covered almonds, fresh berries, jam, mustard, honeycomb, grilled baguette, and crackers. Served grazing table style.

Crudites & Cheese Board \$12/guest

Fresh crudites, cheese, house hummus, tzatziki, grilled baguette, and crackers. Served on a boose block 1:50 guests.

Charcuterie Cones \$10/guest

Fine charcuterie, cheese, pickled vegetables, jam, mustard, honey sticks served in single serving portable cones.

Bar *a first course to excite the palate, select 1-3. (Includes artisan baguette)*

Full Service Bar \$25/guest

Priced per guest, the package includes two signature cocktails, well spirits, mixers (select 4), beverage garnish, ice, 1 bartender to 100 guests for 8 hours.

Partial Service Bar \$15/guest

Priced per guest, 8 hours of bar service, 1 bartender to 100 guests, service tools and basic bar included. client provides a bar, ice, alcohol, and mixers. \$15/guest

Mobile Horse Trailer Bar \$150/hr

The perfect addition to any of the above bar packages, our custom made horse trailer bar boats bar taps, two servcie windows and a personalizable chalk board

Refreshment Station \$6/pp (included in full service package)

Lemonade

House Lemonade, Ice, Lemon Garnish

Iced Tea

Freshly Brewed Iced tea, Lemon Garnish

Fruit Infused Sparkling Water

Sparkling Water, Fresh Fruit, Mint

Service for all events includes: *a service fee of 20% covers all of the following*

Tableware set up and breakdown

Tray passing

Bussing service

Wine Service

Toast Service

Cake Cutting

1 server to every 20 guests

2 chefs per entree selection