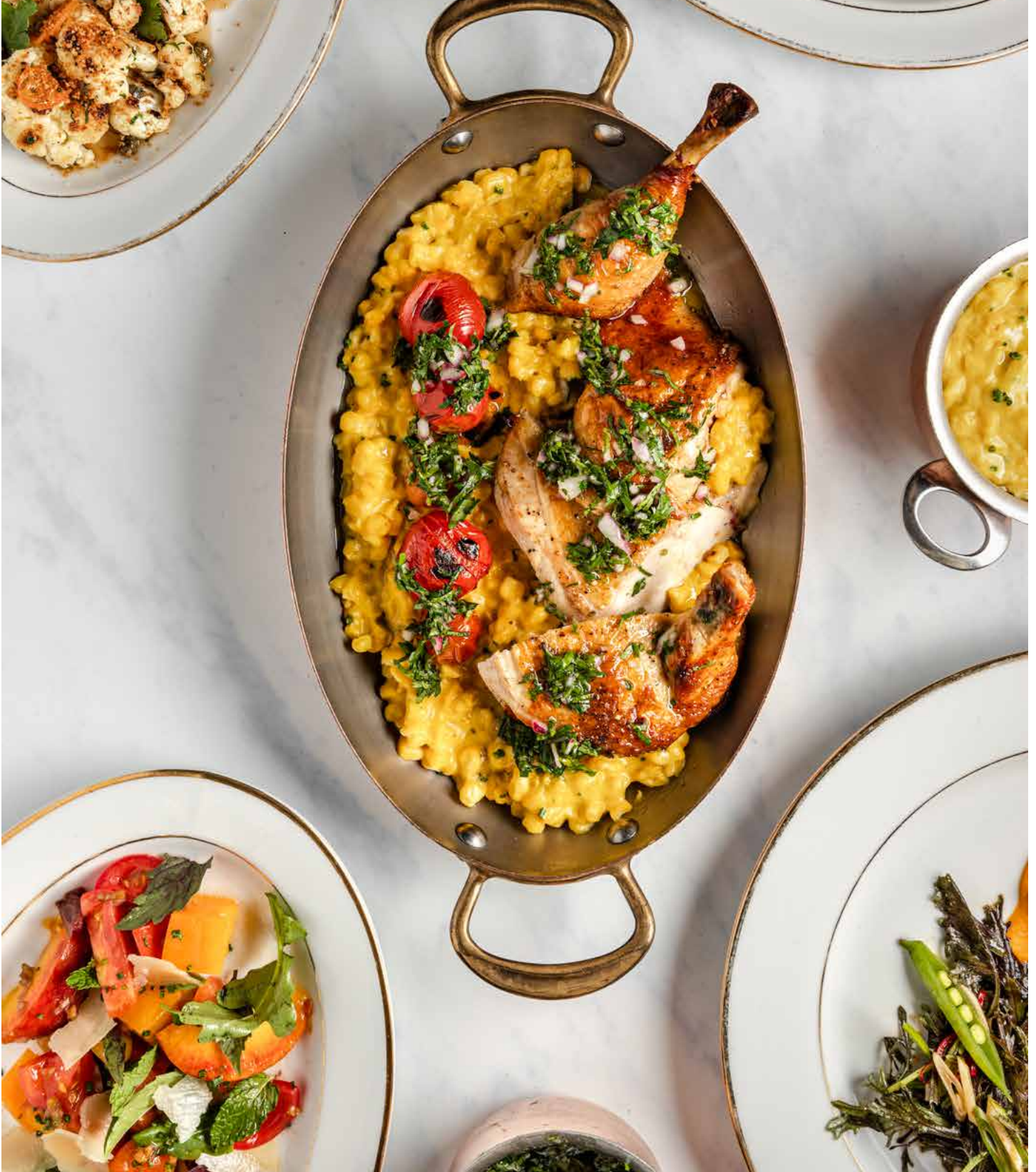


THE h.wood GROUP

CATERING





CATERING PRICING

All pricing based on minimum of 50 guests and 2 hours of service
There will be a \$7 per guest charge less than the minimum
Station attendant \$150 per 2 hours of service

PRESET/STATIONARY/BAR

Sandwich and Salad - \$60

Choice of three items, additional options at \$7 per guest

Crostini Bar - \$20

Chips and Dips - \$22

Salad Bar - \$25

Mediterranean Mezze - \$29

Charcuterie - \$30

Cheese - \$24

Slider Bar - \$32

Choice of three proteins, additional options at \$7 per guest

Taco Bar - \$32

Choice of three proteins, additional options at \$7 per guest

Carving - \$46

Choice of two proteins, additional options at \$11 per guest

Dessert - \$13

Choice of three, additional options at \$5 per guest

BUFFET

Lunch - \$68 (1 salad/2 entrée/1 side/2 sweet bites)

Dinner - \$92 (2 salads/2 entree/1 pasta/2 veg)

Dinner - \$120 (2 salads/3 entrees/1 pasta/3 veg)

SEATED

3 Course Dinner - \$106

(starter/entrée/dessert)

Tray Pass - \$18

(choice of 3)

TRAY PASS

4 Items - \$20

5 Items - \$24

6 Items - \$26

Dessert - \$22 (choice of 3)

Every menu is tailored to our client's needs.
General pricing structures are used to serve as a guide but are not set pricing.

TRAY PASS/COLD/ROOM TEMP

Big Eye Tuna Sashimi Sesame Crusted Rice Cake, Avocado, Wasabi Tobiko
Spanish Tortilla (V) Goat Cheese, Piquillo Peppers, Potato, Saffron Aioli
Lobster & Mango Salad Sweet Corn Blini, Lime, Cilantro
Roasted Beet Crepe (V) Herbed Ricotta, Candied Walnuts, Arugula
Soy Poached Chicken Tahini, Pickled Cucumber, Crispy Wonton
Truffle Chicken Salad Red Flame Grapes, Fennel, Rosemary Olive Bread
Vegetable Summer Roll (V) Sweet Chile Dipping Sauce
Wild Mushroom Tart (V) Parmesan Custard, White Truffle Oil
Grilled Bruschetta (V) Goat Cheese and Tomato/ Olive Tapenade/ Sweet Peppers and Feta/
Charred Filet of Beef
Chinese Chicken Salad Julienne Vegetables, Soy Lime Vinaigrette, Cashews
Moroccan Spiced Tuna Green Olive Tapenade, Crispy Pita
Lobster Club Smoked Bacon, Meyer Lemon Aioli, Croissant
Shrimp Ceviche Cilantro and Avocado Crema, Blue Corn Tortilla
Chip and Dip (V) Dungeness Crab, Artichoke, Old Bay
Fennel Cured Salmon Potato Blini, Dill Crème Fraiche, Caviar
Ratatouille Tart (V) Grilled Vegetable, Ricotta, Parmesan, Basil
Roast Beef Bahn Mi Hot and Sour Vegetables, Cilantro, Ginger
Jicama Tacos Grilled Shrimp, Pico De Gallo, Avocado, Cilantro
Spiced Lamb Leg Pate Choux, Curried Onions, Cucumber Yogurt
Lemon Poached Shrimp Cucumber, Horseradish, Cocktail Sauce
Lobster Taco (GF) Cucumber, Pickled Fresno Chile, Cilantro, Crispy Wonton, Avocado Purée
Tuna Tartare Tostada Wasabi Creme Fraiche, Micro Cilantro, Soy Vinaigrette
Bacon Deviled Eggs Crispy Bacon, Chive, Sriracha Aioli
Burrata Crostini Pomegranate Salsa Verde, Parmigiano
Burrata Crostini (V) Hummus, Crispy Chickpeas, Aged Balsamic, EVOO

TRAY PASS SALADS

Crab Salad (GF) Lettuce cup, Fish Sauce, Lime, Pickled Chiles, Crushed Peanuts
Roasted Baby Beet Salad (GF) Lettuce cup, Pistachio Pesto, Goat Cheese Crema
Market Chopped Salad (GF) Pepperoncini, Cheese, Market Veggies, Oregano Vinaigrette
Quinoa Salad (V) (GF) Pomegranate, Cucumber, Cilantro, Pickled Red Onions, Cherry Tomato,
Cumin Vinaigrette

TRAY PASS/HOT

Crispy Potato Scallop (V) Crème Fraiche, Chives, American Caviar
Crab Cake Jumbo Lump Crab, Lemon, Capers Relish
Wild Mushroom Arancini (V) Black Truffle, Parmesan Fonduta
Roasted Prime Beef Crispy Polenta, Horseradish Cream
Delilah Chicken Fingers Butter Milk Ranch
Duck Confit Tomatillo Salsa, Queso Fresco, Tamale Cake
Sweet Potato Latke (V) Roasted Corn, black Bean Salad
Braised Lamb Empanada Moroccan BBQ Sauce
Spiced Chicken Samosa Cucumber, Cilantro, Yogurt
Turkey Slider Poblano Chile, Jack Cheese, Brioche Bun
Fried Chicken Slider Slaw, Chile Aioli, Pickles, Brioche Bun

Hwood Blend Beef Slider Secret Sauce, American Cheese, Caramelized Onions
Mini Grilled Cheese Cheddar, Jack, Goat Cheese, Black Truffle Honey
Impossible Meat Slider (V) Smashed Avocado, Pickle, Secret Sauce, Brioche Bun
Lemongrass Shrimp Coconut Curry Soup Shot
Chicken Croquette Roast Chicken, Smoked Gouda, Grainy Mustard
Crispy Szechwan Chicken Scallions, Sesame Seeds, Pickled Chiles
Soup and Sandwich (V) Grilled Cheese, Roasted Tomato Bisque
Mac and Cheese (V) Four Cheese, Buttered Brioche Bread Crumb
French Fry Cones (V) Garlic, Herbs, Spicy Aioli
Short Rib Grilled Cheese Gruyere, Roasted Tomato Aioli
Wild Mushroom Strudel (V) Roasted Peppers, Goat Cheese, Arugula Pesto
Thai Chicken Cake Sweet Chile Sauce, Pickled Mango Salad
Crispy dates Merguez Sausage, Feta, Piquillo Pepper
BLT Skewer Glazed Pork Belly, Iceberg, Heirloom Tomato, Brioche Crouton
Shrimp and Grits Grilled Shrimp, BBQ Sauce, Crispy Grit Cake
Crispy Cigars (V) Spiced Squash, Feta, Sesame Seeds
Shrimp and Pork Dumpling Lemongrass, Ginger, Sweet Soy
Crispy Peking Duck Crepe, Pineapple, Plum BBQ Sauce
Chicken Bastilla Spiced Phyllo, Potato, Cinnamon
Mushroom Flatbread Porcini Crema, Parmigiano, Fontina, EVOO
Margherita Flatbread Tomato Sauce, Parmigiano, Mozzarella, Basil
Pepperoni Flatbread Tomato Sauce, Parmigiano, Mozzarella
Vegan Flatbread Tomato Sauce, Pickled Fresno Chiles, Broccolini, EVOO
Smoked Potato Taquitos (GF) Cotija, Smoked Gouda, Avocado Salsa, Escabeche
Impossible Chorizo Taco (GF) Pickled Anaheim Chiles, Onion, Cilantro
Sweet Potato and Cauliflower Empanadas (V) (GF) Avocado Salsa
Chickpea Fritters (V) (GF) Smoked Paprika Aioli
Pigs in a Blanket Andouille Sausage, Saffron Aioli, Puff Pastry
Lamb Meatballs Mint Yogurt, Tomato Harissa Sauce
Buffalo Cauliflower (GF) Gorgonzola Dressing
Mushroom Eggrolls (V) Crispy Wonton, Mushroom, Soy, Bean Sprouts, Carrots, Cabbage
Grilled Chicken Skewers (GF) Chimichurri
Grilled Skirt Steak (GF) Chile Puya Salsa, Crispy Shallots
Grilled Shrimp Skewers (GF) Lemon and Garlic Scampi

PRESET STATIONS

SANDWICH AND SALAD

build your own

Ham, Turkey, Roast Beef, Salami
 Assorted Cheeses, Sliced Breads and Sandwich Rolls
 Sliced Tomato, Red Onion, Shave Lettuce
 Mustard, Mayonnaise, Olive Oil and Vinegar

ASSEMBLED

choice of three

Roasted Turkey Mixed Greens, Avocado, Lemon Aioli, Whole Grain Bread
Roast Beef Horseradish Cream, Caramelized Onion, Arugula, Baguette
Salami Mortadella, Ham, Provolone, Giardiniera, Lettuce, Tomato, Ciabatta

Grilled Chicken Breast Swiss Cheese, Sun Dried Tomato, Pesto, Focaccia
Albacore Tuna Tapenade, Roasted Peppers, Herb Aioli, Rustic Country Bread
Grilled Eggplant (V) Hummus, Pickled Onion, Cucumber, Sprouts, Olive Bread

SALADS

choice of three

Classic Caesar (V) Romaine, Ciabatta Croutons, Parmesan
Mixed Greens (V) Shaved Seasonal Vegetables, Golden Balsamic Vinaigrette
Chopped Radicchio, Cucumber, Tomato, Chickpeas, Salami, Olives, Red Wine Vinaigrette
Baby Kale (V) Apples, Pomegranate, Shaved Fennel, Feta, Apple Cider Vinaigrette
Little Gem Lettuce Cherry Tomato, Pickled Red Onion, Bacon, Buttermilk Dressing

CROSTINI BAR

gluten free bread option available

Sliced Baguette, Whole Wheat, Pumpernickel
Marinated Tomatoes
Roasted Butternut Squash
Fresh Ricotta
Herbed Goats Cheese
Balsamic Roasted Beets
Eggplant Caponata
Sweet Pea Puree
Wild Mushroom Ragout

CHIPS AND DIPS

Potato Chips, Pita Chips, Tortilla Chips, Carrot and Celery Sticks
Caramelized Onion Dip
Creamy Buttermilk Ranch
Roasted Garlic and Herb Yogurt
Classic Hummus
Roasted Red Pepper Dip
Pico de Gallo
Salsa Roja
Guacamole

SALAD BAR

Spring Mix, Chopped Romaine, Bitter Greens (chicory, radicchio, frisée)
Cucumbers
Carrots
Pickled Red Onion
Corn
Olives
Garbanzo Beans
Hard Boiled Egg
Croutons
Avocado
Roasted Beets
Parmesan Cheese

Bocconcini Mozzarella
Marinated Feta
Creamy Caesar Dressing
Buttermilk Ranch
Sesame Ginger Vinaigrette
Citrus Vinaigrette
Golden Balsamic Vinaigrette
Vinegar and Oil

MEDITERRANEAN MEZZE

Hummus
Babaganoush
Cucumber Tatziki
Muhamura (roasted pepper dip)
Marinated Olives
Israeli Salad (cucumber, tomato, red onion, lemon, parsley)
Pickled Vegetables
Marinated Feta
Dried Fruits
Stuffed Grape Leaves
Lavash and Pita

CHARCUTERIE

Saucisson Sec
Speck
Country Ham
Mortadella
Chorizo
Lomo
Bresaola
Cornichons
Assorted Mustard
Sliced Breads

CHEESE

Manchego
Point Reyes Blue
Laura Chenel Goat
Bocconcini Mozzarella
Cowgirl Creamery Mt Tam
Aged White Cheddar
Fig Spread
Spiced Mixed Nuts
Marinated Olives
Assorted Crackers

SLIDER BAR

BUILD YOUR OWN

(choose three proteins)

Kobe Beef, Impossible, Turkey Burger, Organic Chicken, Lamb, Portobella Mushroom
Lettuce, Tomato, Red Onion, Caramelized Onions, Pickles, Avocado
American Cheese, Pepper Jack, Swiss Cheese
Ketchup, Mustard, Mayonnaise, Secret Sauce, Veganaise
Housemade Sesame Seed Bun

ASSEMBLED

(choose three proteins)

Kobe Beef Slider, American Cheese, Pickles, Caramelized Onions, Secret Sauce
Impossible Burger, Tomato, Avocado, Chipotle Veganaise
Lamb Burger, Harissa Mayo, Feta, Pickled Shallots
Turkey Burger, Roasted Poblano Chile, Pepper Jack Cheese
Organic Chicken, Slaw, Chile Aioli, Pickles
Portobella Mushroom, Swiss Cheese, Sun Dried Tomato Aioli, Roasted Spinach
Housemade Sesame Seed Bun

TACO BAR

(choose of three proteins)

Asada
Chicken Tinga
Carnitas
Lamb Birria
Baja Fish
Roasted Mushrooms and Corn (V)

SIDES

Spanish Rice
Vegetarian Refried Beans
Salsa Roja
Guacamole
Tortilla Chips
Flour and Corn Tortillas

CARVING

(choose 2)

Prime Rib with Horseradish Cream, and Au Jus
Pepper Crusted Filet Mignon with Red Wine Bordelaise
Organic Roasted Turkey with Sage Gravy
Porchetta with Dijon and Apple Cider Jus
Roasted Leg of Lamb with Chimichurri
Whole Roasted Salmon with Lemon and Caper Beurre Blanc

BUFFET SALADS

- Roasted Heirloom Beets** Ricotta, Oranges, Spiced Pecans, Avocado Vinaigrette
Spinach Salad Poached Pears, Cabrales Bleu Cheese, Cranberries, Balsamic Vinaigrette
Butter Lettuce Salad Heirloom Cherry Tomatoes, Applewood Bacon, Buttermilk Dressing
Mixed Organic Greens Roasted Pumpkin, Pickled Shallots, Pomegranate, Feta, Red Wine Vinaigrette
Watercress Salad Granny Smith Apples, Jicama, Walnuts, Dijon Vinaigrette
Baby Romaine Ciabatta Croutons, Parmesan, Creamy Caesar Dressing
Blue Lake Green Beans and Golden Beets Cherry Tomato, Crumbled Feta, Toasted Almonds, Balsamic
Caprese Salad Buffalo Mozzarella, Basil, Heirloom Tomato, Olive Oil, Aged Balsamic
Farro Salad Cucumbers, Tomato, Feta Cheese, Lemon and Mint Dressing
Orzo Salad Roasted Peppers, Olives, Red Onion, Tomato, Creamy Feta Vinaigrette
Wild Rice and Isreali Cous Cous Roasted Vegetables, Dried Fruit, Red Wine Vinaigrette
Baby Kale Salad Roasted Butternut Squash, Apples, Pepitas, Balsamic
Market Lettuces Carrots, Turnips, Radish, Buttermilk Dressing

BUFFET PASTA

- Three Cheese Tortellini** Heirloom Cherry Tomato, Basil and Mint Pesto
Spaghetti and Meatballs Pomodoro, Chicken Meatballs, Parmesan
Fusilli Pasta Chickpeas, Edamame, Goat cheese, Cumin, Lemon and Roasted Garlic Dressing
Cheddar and Smoked Gouda Macaroni Herbed Brioche Bread Crumbs, Truffle
Roasted Vegetable Lasagna Fresh Ricotta, Bechamel, Marinara
Penne Pasta Black Tuscan Kale, Currants, Pine Nuts, Tomato, Pecorino
Chicken Pesto Pasta Mixed roasted Mushrooms, shaved Parmesan
Rotelle Pasta Sun Dried Tomato, Asparagus, Mascarpone, Toasted Almonds
Garganelli Pasta Italian Sausage, Broccoli Rabe, Currants, Pine Nuts, Chile
Primavera Pasta Grilled Vegetables, Garlic, White Wine Cream
Wild Mushroom Ravioli Madeira Cream Sauce, Truffle, Parmesan
Squash Agnolotti Balsamic Brown Butter, Sage, Amaretti Crumble, Pecorino
Papardelle Lamb Bolognese, Ricotta, Parmesan

BUFFET SIDES

- Mashed Potatoes** Buttermilk, Roasted Garlic
Crispy Smashed Potato Torn Herbs, Garlic, Olive Oil
Roasted Baby Heirloom Carrots Cumin, Honey, Light Soy
Gratin of Root Vegetables Gruyere Cheese, Parmesan Bread Crumbs
Blue Lake Beans Blistered Tomato, Mushrooms, Crispy shallots
Oven Roasted Asparagus Balsamic Vinegar, Sliced Almonds
Country Bread Stuffing Dried Fruit, Nuts, Caramelized Onions, Sage
Roasted Brussel Sprouts Shallots, Pomegranate Vinaigrette
Grilled Broccolini Romesco Sauce, Charred Lemons
Salt Roasted Pee Wee Potatoes Dijon Mustard, Rosemary
Sweet Potato Puree Ginger, Maple Syrup
Roasted Root Vegetables Fresh Herbs, EVOO, Sea Salt
Basmati Rice Saffron, Buttered Onions, Thyme
Roasted Mushrooms Cippolini Onions, Fresh Thyme, extra Virgin Olive Oil
Baby Bok Choy Ginger Soy Glaze
Roasted Cauliflower Vadouvan Spice, Salsa Verde
Heirloom Beets Orange Juice, Balsamic, Caraway
Braised Kale Shallots, Chile, Apple Cider Vinegar

BUFFET MAINS

Pan Roasted Sea Bass Capers, Marinated Olives, Heirloom Tomato Saffron Sauce
Oven Roasted Salmon White Wine Braised Fennel, Marinated Tomatoes, Basil Gremolata
Local Halibut Moroccan Cous Cous, Grbiche, Preserved Lemon Buerre Blanc
Miso Marinated Black Cod Shiitake Mushrooms, Grilled Baby Bok Choy
Herb Crusted Albacore Sweet Corn Succotash, Avocado Vinaigrette
Herb and Dijon Crusted Filet of Beef Red Wine sauce, Balsamic Glazed Shallots
New York Steak Gremolata, Roasted Garlic
Pomegranate Glazed Chicken Caramelized Sweet Peppers, Wilted Arugula
Grilled Organic Chicken Chimichurri, Meyer Lemon
Braised Shortribs White Cheddar Polenta, Crispy Onions, Rosemary Jus
Roasted Leg of Lamb Crispy Fingerling Potatoes, Mint, Yogurt
Grilled Flank Steak BBQ Onions, Cherry Tomato Salad, Salsa Verde
Lemon Roasted Chicken Whole Grain Mustard, Roasted Garlic Jus, Hand Torn Crouton
Pancetta Wrapped Pork Loin Roasted Sweet Potatoes, Caramelized Apples
Turkey Breast Picatta White Wine, Capers, Lemon, Butter
Paella Chicken / Chorizo / Mussels / Shrimp / Saffron / Bomba Rice

DESSERT

(Stationary/Tray Pass)

(choose three)

Mixed Berry Tart Vanilla Pastry Cream
Tarte Tatin Caramelized Apples, Vanilla
Cheesecake Bites Dulce de Leche/ Espresso/ Blueberry
Assorted Fresh Fruit Mint and Vanilla Yogurt
Eclair Chocolate, Vanilla Cream, Choux Pastry
Cinnamon Churros Mexican Chocolate Sauce
Cinnamon and Sugar Doughnuts Homemade Raspberry Jam
Lemon Panna Cotta Macerated Berries, Streusel Topping
Chocolate Bread Pudding Bourbon Crème Anglaise
Pumpkin Custard Maple Cream, Cinnamon Spiced Pecans
Sticky Toffee Pudding Medjool Dates, Butter Roasted Walnuts
Dark Chocolate Mousse Spiced Mascarpone
Strawberry Trifle Almond Cake, Lemon Custard
Banana Pudding Roasted Bananas, Vanilla Cookies, Shaved Chocolate
Coconut Custard Vanilla Roasted Pineapple, Rum Syrup, Mango
Budino Salted Caramel, Cookie Crumb, Vanilla Cream

TRUFFLES

Dark Chocolate, Grand Marnier
Chocolate and Hazelnut
Milk Chocolate, Espresso Bittersweet Chocolate, Coconut, Rum
White Chocolate, Cherry, Pistachio

ASSORTMENTS OF MINI COOKIES

Chocolate Chip
Ginger
Peanut Butter

Snickerdoodle
Triple Chocolate Chunk
Oatmeal Raisin
Rocky Road
Chocolate Macadamia Nut

BARS

Lemon Bars
Brown Butter Blondie
Rice Krispie Treats
Raspberry Bar
Salted Peanut Chew
Fudge Brownie
Peanut Butter and Jelly Bar

ASSORTMENT OF MINI CUPCAKES

Red Velvet
Chocolate
Dulce de Leche
Carrot
Lemon Meringue
Strawberry Coconut
White Chocolate and Cranberry

BREAKFAST BUFFETS

(all served with Coffee, Juice, and Assorted Teas)

Assorted Breakfast Breads and Pastries, Granola, Steel Cut Oatmeal, Fresh Seasonal Fruit
Selection of Bagels, House Cured Salmon Gravlox, Cream Cheese, Beefsteak Tomato, Cucumber, Red Onion, Assorted Cereals, Seasonal Fruit
Organic Eggs, Applewood Smoke Bacon, Chicken Apple Sausage, Rosemary Roasted Potato, Toast, Seasonal Jam
Marys Chicken Chilaquiles, Organic Eggs, Tomatillo Chile Verde, Pinto Beans, Roasted Tomato Rice, Salsa Guacamole, Crema
Spanish Tortilla, Pan con Tomate, Patatas Bravas, Sliced Ham, Assorted Cheeses, Olives, Mixed Greens, Sherry Vinaigrette
Buttermilk Pancakes, Roasted Pork Sausage Patties, Home Fries, Organic Eggs, Toast, Jam, Vermont Maple Syrup
Breakfast Burritos, Homemade Tortilla Chips, Guacamole, Salsa Quemada, Seasonal Fruit, Agua Fresca

BAR PACKAGES

Packages apply to parties serving a minimum of 100 guests

4 hour bar service • Inclusive of Imported & Domestic Beer • Soda • Juice • Bottled Water
Non-inclusive of sales tax, service charge and bar or glassware rentals • Off-premise liquor license included
\$25 corkage fee per bottle if bringing your own product

DELUXE

\$110/person

Absolut or Ciroc Vodka
Beefeater Gin
Jameson Irish Whiskey
Jack Daniel's Bourbon
Glenlivet '12 Scotch
Atlantico Platino Rum
Avión Silver or Reposado Tequila
House Red or House White Wine
Reserve Champagne
(reserve toast separate)

PREMIUM

\$125/person

Elyx or Belvedere Vodka
Plymouth Gin
Collingwood Canadian Whiskey
Gentleman Jack Bourbon
Johnnie Walker Black Label Scotch
Atlantica Reserva Rum
Don Julio Blanco or Reposado Tequila
Mid-Shelf Red & Mid-Shelf White Wine
(premium toast separate)