

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

Mediterranean Mezze - \$29

Seafood - MP

Charcuterie - \$30

Cheese - \$24

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

Dinner - \$100 (2 salads/2 entree/1 pasta/2 veg)

Dinner - \$130 (2 salads/3 entrees/1 pasta/3 veg)

SEATED

3 Course Dinner - \$125

(starter/entrée/dessert)

Tray Pass - \$24

(choice of 3)

TRAY PASS

4 Items - \$32

5 Items - \$40

6 Items - \$48

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
Roasted Beet Crepe (V) Herbed Ricotta, Candied Walnuts, Arugula
Vegetable Summer Roll (V) Sweet Chile Dipping Sauce
Wild Mushroom Tart (V) Parmesan Custard, White Truffle Oil
Shrimp Ceviche Cilantro and Avocado Crema, Blue Corn Tortilla
Ratatouille Tart (V) Grilled Vegetable, Ricotta, Parmesan, Basil
Jicama Tacos Grilled Shrimp, Pico De Gallo, Avocado, Cilantro
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

Grilled Bruschetta:

Burrata, Cherry Tomato, Aged Balsamic
Hummus, Crispy Chickpeas, Lemon,
Feta, Pomegranate Salsa Verde,
Olive Tapenade, Sweet Peppers

TRAY PASS/HOT

Crab Cake Jumbo Lump Crab, Lemon, Caper Relish
Wild Mushroom Arancini (V) Black Truffle, Parmesan Fonduta
Roasted Prime Beef Crispy Polenta, Horseradish Cream
Delilah Chicken Fingers Butter Milk Ranch
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
Mac and Cheese (V) Four Cheese, Buttered Brioche Bread Crumb
French Fries (V) Garlic, Herbs, Spicy Aioli
Shrimp and Grits Grilled Shrimp, BBQ Sauce, Crispy Grit Cake
Shrimp and Pork Dumpling Lemongrass, Ginger, Sweet Soy
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
Sweet Potato and Cauliflower Empanadas (V) (GF) Avocado Salsa
Chickpea Fritters (V) (GF) Smoked Paprika Aioli
Pigs in a Blanket Wagyu Weiner, Dijon Mustard
Lamb Meatballs Mint Yogurt, Tomato Harissa Sauce
Grilled Chicken Skewers (GF) Chimichurri
Grilled Skirt Steak (GF) Chile Puya Salsa, Crispy Shallots
Grilled Shrimp Skewers (GF) Lemon and Garlic Scampi

PRESET STATIONS

MEDITERRANEAN MEZZE

Hummus
Babaganoush
Cucumber Tatziki
Marinated Olives
Israeli Salad (cucumber, tomato, red onion, lemon, parsley)
Pickled Vegetables
Dried Fruits
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

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
Baby Romaine Ciabatta Croutons, Parmesan, Creamy Caesar Dressing
Caprese Salad Buffalo Mozzarella, Basil, Heirloom Tomato, Olive Oil, Aged Balsamic
Farro Salad Cucumbers, Tomato, Feta Cheese, Lemon and Mint Dressing
Baby Kale Salad Roasted Butternut Squash, Apples, Pepitas, Balsamic
Market Lettuces Carrots, Turnips, Radish, Buttermilk Dressing

BUFFET PASTA

Spaghetti and Meatballs Pomodoro, Chicken Meatballs, Parmesan
Cheddar and Smoked Gouda Macaroni Herbed Brioche Bread Crumbs, Truffle
Penne Pasta Black Tuscan Kale, Currants, Pine Nuts, Tomato, Pecorino
Chicken Pesto Pasta Mixed roasted Mushrooms, shaved Parmesan
Primavera Pasta Grilled Vegetables, Garlic, White Wine Cream
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
Roasted Brussel Sprouts Shallots, Pomegranate Vinaigrette
Grilled Broccolini Romesco Sauce, Charred Lemons

Salt Roasted Pee Wee Potatoes Dijon Mustard, Rosemary
Roasted Cauliflower Vadouvan Spice, Salsa Verde

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
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
Grilled Flank Steak BBQ Onions, Cherry Tomato Salad, Salsa Verde
Lemon Roasted Chicken Whole Grain Mustard, Roasted Garlic Jus, Hand Torn Crouton

DESSERT

(Stationary/Tray Pass)

(choose three)

Mixed Berry Tart Vanilla Pastry Cream
Cheesecake Bites *choice of:* Dulce de Leche, Espresso, Blueberry
Assorted Fresh Fruit Mint and Vanilla Yogurt
Cinnamon Churros Mexican Chocolate Sauce
Lemon Panna Cotta Macerated Berries, Streusel Topping
Chocolate Bread Pudding Bourbon Crème Anglaise
Sticky Toffee Pudding Medjool Dates, Butter Roasted Walnuts
Dark Chocolate Mousse Spiced Mascarpone
Strawberry Trifle Almond Cake, Lemon Custard
Coconut Custard Vanilla Roasted Pineapple, Rum Syrup, Mango
Budino Salted Caramel, Cookie Crumb, Vanilla Cream

MINI COOKIES

(choice of)

Chocolate Chip
Ginger
Peanut Butter
Snickerdoodle
Triple Chocolate Chunk
Oatmeal Raisin
Rocky Road
Chocolate Macadamia Nut

BARS

(choice of)

Lemon Bars
Brown Butter Blondie
Raspberry Bar
Fudge Brownie

BAR PACKAGES

PLEASE REQUEST PRICING FROM YOUR SALES PERSON.

