

cold canapes

Tuna Tartare

cucumber, daikon, wasabi sprouts 3

Japanese Hamachi

sea beans, radish, sesame, lemon oil, soy gelee 3

Goats Cheese Panna Cotta

currants, pine nuts and sherry vinegar 2.75

Oysters on the Half Shell

with mignonette 2.50

Beef Tartare

cucumber, oyster, horseradish sabayon 3

warm canapes

Marinated Mushroom Bruschetta

with ricotta and basil 3

Dungeness Crab Cake

with spicy aioli 3.50

Crispy Fried Shrimp

with tamarind sauce 3

Miso Marinated Beef Skewer

with scallions 2.75

Miso Seared Tuna

with shiitake mushrooms 3

Crispy Polenta

bacon-onion chutney, sunny side up quail egg 2.75

Spicy Cheese Sticks 2.25

Canapes must be ordered 3 business days prior to the event date.

Canapes are bite size and priced per piece.

There is a (10) piece minimum order for each selection.



dinner appetizers

to be shared

asian style chicken wings

cilantro and crushed peanuts 9

crispy calamari

asian salad and garlic aioli 9.5

marinated and grilled fresh fish tacos

mango salsa, jalapeno-lime creme fraiche, guacamole and shredded cabbage 10

mexican style shrimp cocktail

chopped shrimp in a spicy tomato sauce with cucumber, onion, lime, cilantro and avocado 13

charcuterie plate

La Quercia prosciutto, pecorino crotonese, fig mustard, grilled bread 12

fresh mussels

baked in natural juice with stock and butter served with grilled levain bread 10.5

seared rare tuna

served cold on a bed of soba noodle salad with a wasabi-soy vinaigrette 11.5

soup and salad

please select one

george's famous signature soup

smoked chicken, broccoli and black bean soup 8

caesar salad

romaine lettuce with a traditional caesar dressing 8

baby green salad

baby greens tossed with shaved radish, fennel, and cucumber in a citrus vinaigrette 8

salad of medjool dates

arugula, toasted walnuts, goats cheese, pomegranate vinaigrette 9.5

caprese salad

chino farms tomato, fresh mozzarella and basil with balsamic and extra virgin olive oil 12

dinner entrees

please select three

penne pasta

braised lamb shoulder, artichokes, roasted tomatoes, olives and minted ricotta cheese 16.5

spaghetti with clams

toasted garlic, roasted butternut squash and white wine 16.5

mediterranean seafood stew

calamari, clams, mussels and fresh fish in a bouillabaisse style broth, served with grilled levain and rouille 21

grilled loch duarte salmon

spiced eggplant-tomato salad, tomato vinaigrette, pesto 23.5

sesame crusted tombo

baby bok choy, braised daikon, shiitake mushrooms, miso-soy vinaigrette 23

grilled mexican shrimp

citrus risotto and carrot jus, roasted baby carrots 22

grilled vegetable skewer with tabbouleh salad

hearts of romaine, crisp pita strips, yogurt-mint pomegranate sauce 16.5

chicken under a brick

roasted fingerling potatoes, grilled onion and arugula salad 21.5

niman ranch pork chop

fresh corn polenta, arugula, pancetta grilled nectarines, balsamic glaze 22

asian marinated skirt steak

garlic spinach and buttermilk onion rings 23

grilled angus new york steak

horseradish whipped potatoes, grilled asparagus, marinated onions 28

Desserts

please select one

8.25

warm chocolate cake

mint chip gelato, chocolate sauce

vanilla bean crème brulee

berries, orange shortbread cookies

snickers sundae

caramel mousse, vanilla ice cream, chocolate cookie crumbs,
candied peanuts, hot fudge, caramel

berry cobbler

brown sugar streusel, vanilla ice cream

stone fruit salad

crème fraiche ice cream, almond wafer