

Menu

APPETIZERS

Menus are based off seasonality and subject to change. We only use the freshest & highest quality ingredients in our recipes

CHARCUTERIE SAMPLERS

meats + cheeses + crackers + spread +
accoutrements served in single cups

CRUDITE + DIP

assortment of vegetables + green goddess
dressing

COWBOY CAVIAR

black beans + corn + tomato + onion +
avocado + jalapeño + cilantro + lime + chips

AUTHENTIC GUACAMOLE

avocado + red onion + jalapeño + cilantro +
lime + chips

COCKTAIL SHRIMP

shrimp + garlic + cocktail sauce + lemon +
microgreens

SALMON CANAPE

gravlax + creme fraiche + cucumber + capers
+ herbs

ANTIPASTO SKEWER

salami + mozzarella + cherry tomato + basil
+ olive oil

BRUSCHETTA

baguette + tomato + garlic + basil + balsamic
pearls + olive oil

SPICY DEVEILED EGGS

sriracha + bacon + chives + pickled red
onion + paprika

TUNA TARTARE

sashimi grade tuna + jalapeño + scallions +
sriracha-mayo

BEEF SLIDERS

brioche bun + grass fed beef + white
cheddar + onion jam + garlic aioli

LOBSTER ROLLS

brioche roll + fresh lobster + dressing +
micro greens

PULLED PORK SLIDERS

brioche buns + pulled pork + bbq sauce +
coleslaw + pickles

CHICKEN SATAY SKEWERS

grilled chicken thighs + spices + ginger +
almond sauce + sesame seeds + scallions

SURF & TURF SKEWERS

filet mignon + shrimp + bell peppers + onion
+ romesco sauce

PROSCUITTO WRAPPED ASPARAGUS

grilled asparagus + prosciutto + parmesan
cheese + balsamic glaze

MAC & CHEESE BITES

elbow macaroni + cheddar cheese + panko
crumbs + marinara + basil

CREAMED SPINACH TARTLETS

puff pastry + cream cheese + baby spinach +
parmesan + micro greens

BACON WRAPPED DATES

bacon + medjool dates + goat cheese + honey
+ chives

CRAB CAKES

lump crab + fresh herbs + remoulade sauce +
lemon

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SIGNATURE REFRESHMENTS

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LAVENDER LEMONADE

fresh lemons + lavender
syrup + garnish

PASSION ICED TEA

tazo passion tea +
homemade syrup

STRAWBERRY & WATERMELON WATER

strawberries + watermelon +
agave

DESSERTS

STRAWBERRY SHORTCAKE BITES

sweet tart dough + macerated strawberries +
whip cream + mint

S'MORES CREME BRÛLÉE

graham crackers + custard + swiss meringue
+ chocolate ganache

STICKY TOFFEE PUDDING CAKE

spiced date cake + toffee sauce + whip cream
+ sea salt

BROWN BUTTER BROWNIES

semi sweet chocolate + espresso + browned
butter + hazelnuts + caramel

MASCARPONE TIRAMISU

soaked lady fingers + mascarpone cream +
coffee liqueur + cocoa + chocolate shavings

BANANA FOSTER BREAD PUDDING

nilla wafers + caramelized bananas + rum
spiced caramel sauce + whip cream

BISCOFF CHEESECAKE BITES

biscoff crust + spiced mousse + cookie
crumble + whip cream

FRESH FRUIT TARTS

sweet tart dough + pastry cream
+strawberry + peach + kiwi + apricot glaze

Chef D'io

CATERING  EVENTS