

Cast Iron Chef's Reception Menu

PRICE

Each menu below is priced per person based on your final count

SERVICE STYLE

Reception/Cocktail Style. Items are served passed and/or buffet style.

Catered By Purple Café and Lot No. 3

\$56 PER PERSON

Artisan Cheese Platter selection of artisan cheeses, fig jam, housemade crackers

Burrata and Heirloom Tomato Toast basil pesto, ligurian olive oil, sea salt

Smoked Salmon Toast citrus mascarpone, capers, lemon agrumato

Baked Brie apricot preserves, caramelized onions, candied walnuts with housemade crackers

Chicken Skewers italian-style with balsamic vinaigrette (gf)

Caprese Skewers fresh mozzarella, tomatoes, basil (gf)

Beef Skewers pepper with horseradish cream (gf)

Mini Crab Cakes piment d'espellete remoulade

Sea Salt Caramels (gf)

Assorted Cookies

\$65 PER PERSON

Artisan Meat & Cheese Platter chefs choice of 2 artisan cheeses, 2 meats, house mustard, housemade crackers

Gorgonzola Stuffed Dates pine nuts, saba (gf)

Bruschetta pomodoraccio tomatoes, hand-pulled mozzarella, basil, 10 year old balsamic

Sautéed Prawns spicy herbed-garlic sauce

Mini Crab Cakes piment d'espellete remoulade

Assorted Sliders: painted hills cheeseburger & caprese

Caprese Skewers fresh mozzarella, tomatoes, basil (gf)

Grilled Beef Tenderloin Skewers red wine-mushroom glaze (gf)

Sea Salt Caramels (gf)

Mini Seasonal Cheesecake

Seasonal Tartlets

Catered By Barrio

\$48 PER PERSON

Assorted Housemade Salsas and Tortilla Chips fresh tomato, salsa verde, habanero (v)

Guacamole Made-to-Order tortilla chips (v)

Mini Chicken, Pork or Bean & Cheese Taquitos crema, tomato-habanero salsa

Chicken or Pork Skewers chipotle marinated (gf)

Flank Steak Skewers* citrus marinated, chile rubbed (gf)

Black Bean Tostada escabeche slaw, cotija cheese, fresh tomato salsa, guacamole (gf)

Tinga de Pollo Sliders chipotle braised chicken, escabeche slaw, cotija cheese, avocado crema

Assorted Tacos (2 per person): seasonal vegetable & al pastor (gf)

Smoked Salt Caramels (gf)

\$56 PER PERSON

Assorted Housemade Salsas and Tortilla Chips fresh tomato, salsa verde, habanero (v)

Guacamole Made-to-Order tortilla chips (v)

Mini Chicken Taquitos crema, tomato-habanero salsa

Black Bean Tostada escabeche slaw, cotija cheese, fresh tomato salsa, guacamole (gf)

Prawn Skewers achiote rubbed prawns (gf)

Pork and Beef Albondigas meatballs served in a spicy tomato salsa, cotija cheese

Green Chile Braised Pork Sliders escabeche slaw, verde salsa, crema

Cilantro-Lime Shrimp Ceviche* lime juice, fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro, tortilla chips

Assorted Tacos (2 per person): tinga de pollo & al pastor (gf)

Assorted Dessert Platter: smoked salt caramels & housemade cookies

(gf) – Gluten Free (v) – Vegan

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VEGETARIAN

Housemade Sourdough plugra butter, sea salt . 4

Proven Bread Basket assorted housemade bread, crackers plugra butter, sea salt . 4

Artisan Cheese Platter selection of artisan cheeses, fig jam, housemade crackers . 7

Bruschetta pomodoraccio tomatoes, hand pulled mozzarella, torn basil, aged balsamic . 5

Baked Brie apricot preserves, caramelized onions, candied walnuts, housemade crackers . 5

Gorgonzola Stuffed Dates pine nuts, saba . 4 (gf)

Pretzel Bites chipotle cheese sauce & beer mustard . 4

Crudité Platter ranch OR sweet onion dip . 5 (v, gf)

Sweet Onion Dip kettle chips . 4

Fruit Platter seasonal fruit (v, gf) . 6

Lot No. 3 Mac & Cheese daphne's snowy cheddar, smoked cheddar, herbed béchamel, brown butter bread crumbs . 7

Eggplant Caponata eggplant, roasted red peppers, onion, green olives, capers, served on a belgium endive (v, gf) . 5

Popcorn buttered with house seasoning (gf) . 2

MEAT

Artisan Meat & Cheese Platter chefs choice of 2 artisan cheeses, 2 meats, house mustard, cornichons, housemade crackers . 10

Cured Meat Platter chef's selection of cured meats, whole grain mustard, housemade crackers . 8

Fennel Crusted Pork Tenderloin shaved fennel-arugula salad, dijon mustard vinaigrette . 6 (gf)

Beef Tenderloin and Roasted Mushrooms sautéed steak bites, garlic, caramelized pearl onions, red wine demi glace . 9 (gf)

Wild Boar Bolognese Pasta cavatappi, shaved grana padano . 8

SEAFOOD

Mini Crab Cakes piment d'espellete remoulade . 10

Sautéed Prawns spicy herbed-garlic sauce . 10

Smoked Salmon Toast citrus mascarpone, capers, lemon agrumato . 6

Lobster Mac N Cheese cavatappi pasta, maine lobster, gruyère cheese sauce, truffled bread crumbs . 10

Halibut Ceviche fresno peppers, pineapple, green onions, plantain chips . 8

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We recommend selecting a minimum of 8-10 items.

SLIDERS/MINI SANDWICHES

Caprese Slider basil pesto, fresh mozzarella, tomatoes, 10 year aged balsamic . 5

PB&J&B Slider peanut butter, mixed berry jam, bacon . 5.50

Mini Grilled Cheese Sandwich beecher's flagship cheese, caramelized onions . 4.50

B.L.T.A Slider neuske's bacon, iceberg lettuce, tomato, avocado, blackened onion aioli . 5.50

Roasted Turkey Slider bacon, provolone, tomato, green leaf lettuce, pickled red onions, basil aioli . 5.50

Italian Slider ham, tuscan salami, provolone, roasted bell pepper, lettuce, tomato, pepperoncini, white balsamic vinaigrette . 6

Painted Hills Cheeseburger Slider cheddar cheese, charred onion, lettuce, tomato, special sauce . 5.50

BBQ Pork shredded pork, sweet and spicy bbq sauce, mustard slawa and house pickles . 5.50

Veggie Slider avocado, feta, sprouts, cucumber, tomato, red onion, mama lil's peppers, peperoncini, oregano vinaigrette . 5

ASSORTED SALADS

select up to 2 types . \$7 per person

Mixed Greens cucumbers, tomatoes, house vinaigrette (v,gf)

Grilled Panzanella heirloom tomatoes, arugula, pickled red onions, english cucumbers, red wine vinaigrette, grilled sourdough, buffalo mozzarella

Kale Caesar lacinato kale, romaine, multi-grain croutons, grana padano, caesar dressing (v*, gf*)

Purple Chopped romaine, bacon, avocado, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley, sweet italian vinaigrette (gf)

Lot 3 Chopped romaine, kale, grape tomato, marinated garbanzo, peperoncini, red onion, molinari salami, provolone, oregano vinaigrette (gf)

Pulled Chicken avocado, corn, cucumber, peas, candied bacon, scallions, tomatoes, cilantro, buttermilk ranch (gf)

Quinoa & Mixed Greens avocado, corn, snap peas, radish, tomatoes, black beans, sheep's feta, pumpkin seeds, honey-cilantro vinaigrette (gf)

SPREADS *(gluten-free possible)*

Sheep's Milk Feta-Walnut. 4

Housemade Ricotta-Black Pepper . 4

Green Garbanzo-Avocado Hummus . 4

Assorted Spreads all three spreads, served with crackers, flatbread . 6

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SKEWERS *(gluten-free)*

Chicken: \$7

Greek Style with cucumber-garlic tzatziki

Curried with mango-mint chutney

Italian-Style with balsamic vinaigrette

Harrissa marinated, grilled with mango chutney

Pork: \$7

Dried Apricot and Red Onion with champagne-tarragon vinaigrette

Dijon Marinated with tarragon aioli

Beef: \$8

Porcini Crusted with balsamic aioli

Black Pepper with horseradish cream

Orange-Thyme Marinated with whole grain mustard aioli

Red Wine-Mushroom Glaze

Shrimp: \$10

Harissa-Marinated with charmoula sauce

Tandoori Style with mint chutney

Garlic Herb with traditional rouille

Vegetarian: \$6

Caprese with fresh mozzarella, tomatoes, basil

Grilled Vegetable Kebabs with balsamic, olive oil (v)

MEATBALLS

Pork & Beef san marzano tomato sauce . 4.50

Lamb moroccan tomato sauce . 5.50

SOUPS *(gf, vegan upon request)*

Chilled Pea with mint crème fraiche . 4

Chilled Carrot Ginger with chervil . 4 (seasonal)

Creamy Tomato with basil oil . 5

Chilled Avocado with micro cilantro . 5 (seasonal)

White Bean with rosemary . 4

Wild Mushroom with chive oil .4

CROSTINIS/TOASTS/TARTINES

Gorgonzola and Fig marcona almonds .4.50

Prosciutto whipped triple cream, pepper cheese, lemon zest . 5

Roasted Pears st. agur cheese, toasted almonds . 4.50

Burrata and Heirloom Tomato Crostini basil pesto, ligurian olive oil, sea salt . 5

Bruschetta pomodoraccio tomatoes hand-pulled mozzarella, basil, 10 year old balsamic . 5

Heirloom Tomato Crostini burrata, kalamata spread, mizuna, olive oil, sea salt . 5

Salmon Tartare capers, red onion, tomato, anchovy, served on crostini OR sliced cucumbers . 8

DESSERTS

two selections for \$6 per person or three for \$9 per person

Salted Caramels (gf) from Purple

Salted Pretzel Caramels from Lot No. 3

Smoked Salt Caramels (gf) from Barrio

Espresso Caramels from the commons

Chocolate Dipped Shortbread Cookies

Shortbread Cookies

Mini Vanilla Cheesecake berries, whipped cream

Mini Pecan Tartlets

Brownies

Chocolate Dipped Strawberries *(seasonal) (gf)*

Assorted Cookies

Lemon Meringue Tartlets

Chocolate Mousse Cups

Vegan Truffles

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Custom Fiesta! Reception/Cocktail Party: Catered by Barrio

PRICE

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SERVICE STYLE

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We recommend selecting a minimum of 8-10 items.

SALSAS & DIPS

Assorted Housemade Salsas and Tortilla Chips

(PICK UP TO 3) fresh tomato, pineapple, cascabel, roasted jalapeno, salsa verde, habanero . 5 (v)

Guacamole Made-to-Order tortilla chips . 5 (v) / add cucumber slices . 2

Bean and Cheese jack and oaxaca cheese, habanero salsa, tortilla chips . 4

BITES

Chipotle Braised Chicken Taquitos crema, tomato-habanero salsa . 4

Braised Pork Taquitos crema, tomato-habanero salsa . 4

Bean & Cheese Taquitos crema, tomato-habanero salsa . 4

Poblano and Goat Cheese Empanada avocado salsa . 5

Masa Cakes sweet chile relish, cotija, avocado salsa . 7

Chicken or Pork Skewers chipotle marinated . 7 (gf)

Flank Steak Skewers* citrus marinated, chile rubbed . 8 (gf)

Prawn Skewers achiote rubbed prawns . 10 (gf)

Pork and Beef Albondigas meatballs served in a spicy tomato salsa, cotija cheese . 5

Jalapeno Chicken Albondigas meatballs served in a spicy tomato salsa, cotija cheese . 5

Black Bean Tostada escabeche slaw, cotija cheese, fresh tomato salsa, guacamole . 6 (gf)

Cilantro-Lime Shrimp Ceviche* lime juice, fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro, tortilla chips . 10

BORDER SLIDERS

Tinga Chicken chipotle braised chicken, escabeche slaw, cotija cheese, avocado crema . 5.50

Green Chile Braised Pork escabeche slaw, verde salsa, crema . 5.50

SALADS

Barrio Chopped romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija, toasted pumpkin seeds, buttermilk-cilantro dressing (gf) . 7

Grilled Achiote Chicken romaine, avocado, chipotle, radish, red onion, cilantro tomatoes, tortilla strips, oregano mojo dressing, crema . 8

TACO BAR

build your own tacos, we suggest ordering 2 types, served with a mix of corn and flour tortillas

Pork Al Pastor caramelized pineapple, shaved red onion, avocado salsa, cilantro . 5

Tinga de Pollo chipotle braised chicken, escabeche slaw, cilantro, cotija cheese . 5

Spiced Steak* onion, cilantro, cascabel salsa, avocado . 6

Spiced Cauliflower lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique . 5

Pan Seared Salmon garlic lime aioli, cabbage, papaya salsa . 7

Chile-Braised Jackfruit radish, diced onion, salsa verde, cilantro . 6

Vegan Chorizo cashew cheese, romaine, fresh tomato salsa, cilantro . 6

SIDES

Mexican Rice tomato-chipotle rice (gf) . 3

Spiced Beans pinto and black beans, cotija, cilantro (gf) . 3

Escabeche Slaw pickled vegetables, fresh cabbage (gf) . 3

Sliced Avocado (gf) . 3

Vegan Cheese (gf) . 3

DESSERTS

two selections \$6 per person or three for \$9 per person

Smoked Salt Caramels (gf)

Mini Dulce De Leche Crème Brûlée

Seasonal Fruit Tartlet

Assorted Cookies (gf)

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