

## INDIVIDUAL APPETIZERS

MINIMUM 20 PIECES PER ITEM [PRICES ARE LISTED PER PIECE]. ALL ITEMS MAY BE PASSED OR SET ON PLATTERS FOR GUESTS TO SHARE.

GLUTEN FREE – GF

VEGETARIAN – VEG

VEGAN – V

**TOMATO BRUSCHETTA \$4 (VEG)**  
*SOURDOUGH CROSTINI*

**AHI TUNA TARTAR \$6**  
*CRISPY WONTON*

**DUNGENESS CRAB POPPER - \$7**  
*OLD BAY REMOULADE*

**DEVILED EGG \$4 (GF)**  
*BACON, PICKLED JALAPENO*

**CITRUS POACHED PRAWNS \$5**  
*COCKTAIL SAUCE*

**OYSTER ON THE HALF SHELL \$4.50**  
*MARIN MIYAGI*

**PESTO PORTABELLA SLIDER \$6 (VEG)**  
*PROVOLONE, PESTO*

**CHEDDAR BURGER SLIDER \$6**  
*PICKLE, SECRET SAUCE, TOMATO JAM*

**PULLED PORK SLIDER \$5**  
*HONEY POPPY SLAW*

**BUFFALO CHICKEN SLIDER \$7**  
*BLUE CHEESE, RED ONION, ARUGULA*

**SKIRT STEAK SKEWER - \$7**  
*TERIYAKI MARINADE*

**PANCETTA WRAPPED JUMBO PRAWN \$7 (GF)**  
*OLD BAY REMOULADE*

## PLATTERS TO SHARE

OFFERINGS DESIGNED TO BE SHARED FOR LARGER RECEPTIONS. PRICED PER PERSON

PLATTERS ACCOMMODATE 30 GUESTS

**CHARCUTERIE \$200 (GF)**  
*SALAMI, PROSCIUTTO, MORTADELLA, PEPPERONI,  
BLACK FORREST HAM, EGGPLANT CAPONATA,  
WALNUT CROSTINI*

**FARM FRESH VEGETABLE CRUDITÉ \$160 (V, GF)**  
*HOUSEMADE HUMMUS AND PITA BREAD*

**ASSORTED CHEESE SELECTION \$180 (VEG)**  
*CHEDDAR, PEPPER JACK, SWISS, CAMBOZOLA,  
BRIE, GOAT CHEESE, PARMESAN  
SEASONAL FRESH FRUIT AND ASSORTED CRACKERS*

**BUFFALO CHICKEN WINGS \$150 (GF)**  
90 WINGS  
*RANCH DRESSING & BLUE CHEESE*

**THAI CHILI GLAZED CHICKEN WINGS \$150 (GF)**  
90 WINGS  
*GREEN ONION*

**GUACAMOLE & SALSA \$80 (V)**  
*HOUSEMADE TORTILLA CHIPS*

**CEVICHE VERDE \$250 (GF)**  
*ROCK FISH, BAY SHRIMP, TORTILLA CHIPS*

# WOOD FIRED PIZZA

8 SLICES

## **ARTICHOKE PESTO \$18 (VEG)**

*ROASTED GARLIC, OLIVES, ARUGULA*

## **PEPPERONI PIZZA \$19**

*MOZZARELLA, SMOKED MOZZARELLA & ASIAGO*

## **MARGHERITA \$18 (VEG)**

*ROMA TOMATO, BASIL & MOZZARELLA DI BUFALA*

## **SAUSAGE & MUSHROOM \$19**

*PROVOLONE, ROASTED GARLIC*

## **BUFFET**

\$65 PER PERSON

*BUFFET STYLE IS FOR PARTIES OF 30 OR LARGER*

## **CHOICE OF TWO SIDES**

### **MIXED GREENS (V, GF)**

*CITRUS VINAIGRETTE, TOMATO, CUCUMBER, APPLE*

### **CAESAR SALAD**

*SOURDOUGH CROUTONS*

### **ROASTED BROCCOLINI (V, GF)**

*LEMON VINAIGRETTE, CHILI FLAKES, GARLIC BREAD CRUMBS*

### **POTATOES AU GRATIN**

*BREAD CRUMBS*

### **GARLIC MASHED POTATOES (VEG, GF)**

*BUTTER, PARSLEY*

### **OVEN ROASTED BRUSSELS SPROUTS (V, GF)**

*LEMON, GARLIC*

### **MAC & CHEESE**

*BECHAMEL, BREAD CRUMBS*

## **CHOICE OF TWO ENTREES**

*ADD A 3<sup>RD</sup> ENTREE OR SIDE FOR AN ADDITIONAL \$10 PER PERSON*

### **SHRIMP SCAMPI**

*BUTTER, WHITE WINE, LEMON, GARLIC, PARSLEY, SOURDOUGH*

### **ROASTED CHICKEN (GF)**

*FINGERLING POTATOES, ZUCHINI, CIPOLLINI ONION, PAN GRAVY*

### **EGGPLANT PARMESAN (GF, VEG)**

*POMODORO, BECHAMEL, PARMESAN*

### **GRILLED SALMON (GF)**

*CAPER BEURRE BLANC, LEMON*

### **PENNE POMODORO (VEG)**

*CLASSIC TOMATO SAUCE, PARMESAN, GARLIC ASIAGO TOAST*

### **NEW YORK STRIP**

*BORDELAISE, HERBED BUTTER*

## **CHOICE OF TWO DESSERTS**

**BROWNIES – BLONDIES – CHOCOLATE CHIP COOKIES –  
LEMON BARS**

**MOMO'S PRIX-FIXE MENU**  
**LUNCH \$50 / DINNER \$70**

**CHOICE OF 1 STARTER**

**FRENCH ONION**

*CARAMELIZED ONIONS, PROVOLONE, SWISS, HOUSEMADE DEMI GLAZE, SOURDOUGH CROUTONS*

**MIXED GREENS (V, GF)**

*CHERRY TOMATOES, CUCUMBER, LEMON VINAIGRETTE*

**CAESAR SALAD**

*SHAVED PARMESAN, SOURDOUGH CROUTONS*

**CHOICE OF 3 ENTREES**

**AVAILABLE FOR LUNCH SERVICE ONLY**

**FISH TACOS (GF)**

*PACIFIC ROCK COD, CILANTRO SLAW, PICO DE GALLO, GUACAMOLE*

**BUTTERNUT SQUASH & KALE SALAD (GF)**

*FRISÉE, GRAPES, ROASTED PEPITAS, GOAT CHEESE, SHERRY OREGANO VINAIGRETTE*

**COBB SALAD (GF)**

*ROASTED CHICKEN, BACON, EGG, BLUE CHEESE, TOMATO, AVOCADO*

**FRENCH DIP SANDWICH**

*NEW YORK STRIP, HORSERADISH AIOLI, PROVOLONE CHEESE, AU JUS*

**AVAILABLE LUNCH OR DINNER**

**NEW YORK STRIP**

*AU GRATIN POTATOES, BRUSSELS SPROUTS, BORDELAISE, HERB BUTTER*

**ROASTED CHICKEN BREAST**

*FINGERLING POTATOES, RATATOUILLE, PROVENCAL SAUCE*

**GRILLED SALMON**

*BRUSSELS SPROUTS, RED POTATOES, CAPER BEURRE BLANC*

**STEAMED MUSSELS & CLAMS**

*WHITE WINE, GARLIC, CRUSHED RED PEPPER*

**FETTUCCINE POMODORO (VEG)**

*ASIAGO TOAST, PARMESAN*

**PESTO CREAM PRAWN PASTA**

*FETTUCCINE, GARLIC, LEMON, SUN DRIED TOMATO, PARMESAN, ASIAGO TOAST*

**CHOICE OF 1 DESSERT**

**BRIOCHE BREAD PUDDING**

*VANILLA ICE CREAM, CARAMEL*

**FLOURLESS CHOCOLATE TORTE (GF)**

*RASPBERRY PUREE, FRESH BERRIES, WHIPPED CREAM*

**CHOCOLATE CHIP COOKIES**

*VANILLA, ICE CREAM*

**PUMPKIN CHEESE CAKE**

*CARAMEL, CANDIED WALNUTS, WHIPPED CREAM*

**BERRY SORBET (GF, V)**

*MINT LEAF*