

# CULINARY

**ONDINE** offers a rich history of culinary arts and under Chef Joseph Offner we are back at it!

Joseph always has had a passion for food, born in California and raised in the Midwest; he was always eager to try and experience new foods and flavors. His mother, being born in Naples, Italy, and his father, stationed with his mother in Sardinia, Italy, instilled a culinary culture in his youth backed by Italian cooking. At 16, Joseph began his culinary trek under the tutelage of many famed chefs from Chicago to Las Vegas to Taiwan and back to California. His motto is, it's all about the food, of course, and the food is the boss, driving the palate and creativity. He is happy to be here cooking for you and hopes you enjoy the food almost as much as you surely enjoy the view.

The **ONDINE** team and Chef Offner look forward to making your event memorable! You will find a full array of menu offerings to fit almost any palate! Or let us take you on an exclusive culinary journey to delight all your senses.

*5 Course \$150 per person  
Wine Pairing \$90*

events ONDINE

# HORS D'OEUVRES

## PASSED

### COLD

Smoked Salmon, <i>dill creme, on cucumber add caviar</i>	4/8
Ahi Tuna Poke	4
Classic Jumbo Prawn, <i>with cocktail sauce</i>	4
Antipasto Brochette, <i>roasted tomato, olive, mozzarella, basil (v)</i>	4
Deviled Eggs, <i>add crab</i>	3/5
Assorted Goat Cheese Crostini <i>with seasonal vegetable (v)</i>	3
Prosciutto Wrapped Melon	3
Oysters <i>add caviar</i>	4/8

### HOT

Dungeness Crab Cake <i>with lemon tarragon aioli</i>	5
New Zealand Lamb Lollipop, <i>rosemary port demi-glace, or chimichurri sauce</i>	6
Brie in Puff Pastry, <i>fig preserves, fuji apple (v)</i>	4
Empanadas, <i>black bean &amp; cheese (v)</i>	5
Samosa - <i>curried potato stuffed tortilla with tabini sauce (v)</i>	3
Arancini Risotto & Cheese <i>with fire roasted tomato sauce, add crab</i>	3/5
Beef, Chicken or Vegetable (v) Skewer	4
Classic Cheeseburger Sliders, Pulled Pork, Fried Chicken or Mushroom	5
Lobster Roll	6

## PLATTERS

\*Platter serve an estimate of 30 people

Artisanal Cheese, <i>artisan cheeses, candied nuts, dried &amp; fresh fruit with baguette</i>	300
Charcuterie, <i>a selection of cured meats, cornichons, mustard, with crostini</i>	300
Antipasto, <i>assorted pickled peppers, olives, mushrooms, artichoke hearts, hummus</i>	200
Fruit Platter	180
Sashimi Platter	22 per person

\*\*Other Platters and Stations Available Upon Request

# ONDINE PLATED DINNER

*(\$80 per person)*

## SALAD *(select one)*

**Bibb & Bleu**, *bibb lettuce, Pt. Reyes Bleu, candied pecans, pears, white balsamic vinaigrette*

**Wild Arugula**, *frisée, fuji apple, pickled red onion, ricotta salata, sherry vinaigrette*

## Classic Gulf Shrimp Cocktail

**Dungeness Crab Cake** *(\$5 upcharge)*, *shaved apple fennel slaw, grapefruit, citrus aioli*

**Trident Clam Chowder Cup**, *finest herb oil*

## ENTRÉE *(select three)*

Counts required for groups over 30

\*\*If you Choose Surf & Turf option, then the **ONLY** other entrée offered is a vegetarian entrée

**Vegetarian Strudel**, *mushrooms, sliced tomatoes, squash, mozzarella, parmesan pesto, baked in phyllo dough with a tomato cream sauce*

**King Salmon**, *green beans, roasted potatoes, citrus beurre blanc*

**Crispy Skin Chicken**, *roasted potatoes, broccolini*

**Flat Iron**, *whipped potato, seasonal vegetables*

**Surf & Turf**, *grilled jumbo prawns & flat iron, whipped potatoes, braised greens \*\**

**Filet Mignon** *(\$10 upcharge)*, *french green beans, whipped potato, and a demi-glace*

**Lobster Tail** *(\$15 upcharge)*, *grilled vegetables, harvest risotto, drawn butter*

**“The Perfect” Surf & Turf, Filet Mignon & Grilled Lobster Tail** *(\$20 upcharge)*, *grilled vegetables, whipped potato, drawn butter \*\**

## DESSERT *(select one)*

**Chocolate Lava Cake**, *warm molten center, vanilla ice cream, berries*

**Sorbet Trio**, *seasonal fruit sorbets*

**Cheese Cake**

events ONDINE

# COMMUNAL DINNERS

*(Buffet - \$75 per person, Family Style \$80)*

## SALAD *(select one)*

**Ondine Caesar**, *romaine hearts, focaccia croutons, shaved parmesan*

**Baby Kale & Quinoa Salad**, *grapes, toasted almonds, feta, white balsamic vinaigrette*

## ADDITIONAL FAMILY STYLE OPTIONS...

### Classic Gulf Shrimp Cocktail

**Dungeness Crab Cake** *(\$5 upcharge)*, *shaved apple fennel slaw, grapefruit, citrus aioli*

**Trident Clam Chowder Cup**, *finest herb oil*

**Wild Arugula**, *frisée, fuji apple, pickled red onion, ricotta salata, sherry vinaigrette*

## MAIN *(select two)*

**Harvest Vegetable Linguine**

**Seasonal Ravioli**

**King Salmon**, *citrus beurre blanc*

**Crispy Skin Chicken**

**Flat Iron**, *burgundy sauce*

**Filet Mignon** *(\$10 upcharge)*, *burgundy demi-glace*

## VEGETABLES & SIDES *(select two)*

**Roasted Potatoes**, *sautéed onions*

**Whipped Potatoes**, *roasted garlic*

**Seasonal Vegetables**, *garlic sauté or steamed*

**Sautéed Green Beans or Broccolini**

**Braised Kale**

**Polenta**

## DESSERT

**Mini Dessert**

*station or platters at guest tables*

events ONDINE

# ONDINE PLATED LUNCH

*(Two Course \$50 per person / Three Course \$60 per person)*

## STARTER *(select one)*

**Ondine Caesar**, *romaine hearts, focaccia croutons, shaved parmesan*

**Wild Arugula**, *frisée, fuji apple, pickled red onion, ricotta salata, sherry vinaigrette*

**Classic Gulf Shrimp Cocktail**, *cocktail sauce*

**Dungeness Crab Cake** *(\$5 upcharge)*, *shaved apple fennel slaw, grapefruit, citrus aioli*

**Trident Clam Chowder**, *finest herb oil*

## ENTRÉE *(select three)*

**Harvest Vegetable Linguini**

**Crispy Skin Chicken**, *polenta, broccolini*

**Flat Iron**, *whipped potato, seasonal vegetables, burgundy sauce*

**Baby Kale & Quinoa Salad**, *grapes, toasted almonds, feta, white balsamic vinaigrette*  
*(add chicken or grilled prawns \$6)*

**King Salmon**, *green beans, roasted potatoes, citrus beurre blanc*

**Surf & Turf**, *grilled jumbo prawns & flat iron, whipped potatoes, braised greens*

**\*\*If you Choose Surf & Turf option, then the ONLY other entrée offered is a vegetarian entrée\*\***

## DESSERT *(select one)*

**Chocolate Lava Cake**, *warm molten center, vanilla ice cream, berries*

**Sorbet Trio**, *seasonal fruit sorbets*

**Cheese Cake**

events ONDINE

# COMMUNAL LUNCHS

*(Two Course \$50 per person / Three Course \$60 per person)*

## SALAD *(select one)*

**Ondine Caesar**, *romaine hearts, focaccia croutons, shaved parmesan*

## Mixed Greens Salad

**Baby Kale & Quinoa Salad**, *grapes, toasted almonds, feta, white balsamic vinaigrette*

## ADDITIONAL FAMILY STYLE OPTIONS...

**Jumbo Gulf Shrimp Cocktail**, *Cocktail Sauce*

**Dungeness Crab Cake** *(\$5 upcharge)*, *shaved apple fennel slaw, grapefruit, citrus aioli*

**Trident Clam Chowder Cup**, *finest herb oil*

**Wild Arugula**, *frisée, fuji apple, pickled red onion, ricotta salata, sherry vinaigrette*

## MAIN *(select two)*

**Seasonal Harvest Vegetable Linguini**

**King Salmon**, *Citrus Beurre Blanc*

**Crispy Skin Chicken**

**Flat Iron** *Burgundy Sauce*

## VEGETABLES & SIDES *(select two)*

**Roasted Potatoes**, *sautéed onions*

**Whipped Potatoes**, *roasted garlic*

**Seasonal Vegetables**, *garlic sauté or steamed*

**Sautéed Green Beans or Broccolini**

**Braised Kale**

**Polenta**

## DESSERT

**Mini Dessert**

*Station or Platters at Guest Tables*

events ONDINE

# TEAM MEETINGS

## Buffet or Boxed Lunch

*\$25 per person*

Sandwich Platters  
Mixed Green Salad or Fruit Platter  
Assorted Chips  
Cookies  
Assorted NA Beverages, Coffee & Hot Tea

## Mid Day Snacks

*\$4 per person your choice of*

Chips & Pretzels & Trail Mix  
Assorted Candy Bowls  
Whole Fruit Basket  
Assorted Protein Bars  
Hummus & Crudite

## CONTINENTAL BREAKFAST

*\$25 per person*

Scones & Mini Muffins, Fruit Platter, Individual Yogurt

## ENERGY BREAKFAST

*\$25 per person*

Hard Boiled Eggs, Sliced Tomato and Avocado, Fruit Platter

## A LA CARTE

Bagels and Lox \$12

Bacon \$6

Chicken Apple Sausage \$6

Breakfast Potatoes \$6

Frittata \$6

Yogurt Parfait \$8

Oatmeal & Toppings \$6

*walnuts, brown sugar, cinnamon, dried fruits*

## BEVERAGE STATION

*\$14 per person*

Coffee, Tea, Orange and Cranberry Juice, Bottled Water

events ONDINE

# **BRUNCH BUFFET**

*\$55 per person*

**Vegetable Quiche**

**Brioche Strata with seasonal fruit compote**

**Pork Loin OR Salmon**

**Chicken Apple Sausage**

**Breakfast Potatoes**

**Green Salad**

**Fruit Display**

**Scones & Mini Muffins**

**Coffee, Tea & Juice**

**Custom Plated Breakfast Also Available**

events ONDINE