



Group Dining Dinner Menu

Toasted is happy to offer the following group dining options for parties of 12 or more (required for parties of 20 or more). These menus are designed to make your next business meeting, birthday party, holiday gathering, or any other event simple to plan, affordable, and delicious!

www.toastedoceanside.com

*Modifications available for vegetarian, vegan and gluten-sensitive guests.
Please make any special diet requests when finalizing your menu choices.

(GF) is for Gluten-Free **(V)** is for Vegetarian



TWO COURSE DINNER MENU

SHAREABLES

Choose 2 of the options below to share on the table

SALT & PEPPER WINGS

Chili flakes, crispy garlic

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce

CRISP BRUSSELS SPROUTS

Romano, walnuts, balsamic glaze

MINI DUCK TACOS

Feta, Roma tomatoes, napa cabbage, lebni, cilantro ranch

FLATBREADS

Choose 3 of the options below to share on the table

MARGHERITA

House-made tomato sauce, mozzarella, olive oil, basil

PEPPERONI

House-made tomato sauce, oregano

DIAVOLA

House-made tomato sauce, mozzarella, linguiça sausage, red onions, Kalamata olives, chili flakes, oregano

GOAT CHEESE

Shiitake and cremini mushrooms, fresh garlic, spinach, red onions, chili oil

\$30 per person

**All prices exclude tax, surcharge, and gratuity.*

Served after 5pm



THREE COURSE DINNER MENU

DIPS

Choose 2 of the options below to share on the table

HUMMUS

Paprika, parsley, pine nuts, EVOO, grilled herb flatbread

SHAKSHUKA BABA GANOUSH

Tahini, paprika, parsley, bell peppers, tomato shakshuka sauce, mint, EVOO, grilled herb flatbread

LEBNI SOFT CHEESE

Zataar, Roma tomatoes, cucumbers, EVOO, grilled herb flatbread

SALADS

Choose 1 of the options below to share on the table

THE CHOPPED CHICKEN SALAD

Lettuce, Roma tomatoes, basil, mozzarella, vinaigrette, Kalamata olives

BALSAMIC GRILLED CHICKEN

Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette

FLATBREADS

Choose 2 of the options below to share on the table

DIAVOLA

House-made tomato sauce, mozzarella, linguica sausage, red onions, Kalamata olives, chili flakes, oregano

GOAT CHEESE

Shiitake and cremini mushrooms, fresh garlic, spinach, red onions, chili oil

BRIE CHEESE & TRUFFLE OIL

Shiitake and cremini mushrooms, Brie cheese, truffle oil

\$40 per person

**All prices exclude tax, surcharge, and gratuity.*

Served after 5pm



CELEBRATION MENU

SALADS

Choose 1 of the options below to share on the table

TOMATO FETA

Tomatoes, feta, cucumbers, Kalamata olives, red wine vinegar, EVOO, red onions, parsley

GRILLED WHOLE ROMAINE CAESAR

ENTRÉES

Choose 1 of the options below for each guest

SALMON FILET

Red cabbage, arugula, red onions, cucumbers, cilantro, scallions, ponzu sauce

10 OZ FLAT IRON STEAK

Served with truffle fries, demi glacé

GRILLED CHICKEN BREAST

Tri-color potatoes, Brussels sprouts, balsamic glaze

LOBSTER ORZITTO

Shiitake and cremini mushrooms, garlic, white wine, mascarpone, Romano, truffle oil, parsley

\$50 per person

****All prices exclude tax, surcharge, and gratuity.***

Served after 5pm



PARTY MENU (for 50+ guests)

MINI WAGYU BURGERS

Chipotle aioli, served with cheese and without

THE QUESADILLA

Flour tortilla, cheddar, mozzarella, green chiles, beef barbacoa, potatoes, avocado mash, salsa fresca, lebni cream

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce

CHICKPEA HUMMUS

Tahini, paprika parsley, pine nuts, EVOO, grilled herb flatbread

MARGHERITA FLATBREAD

House-made tomato sauce, mozzarella, olive oil, basil

\$25 per person

ADD

MINI DUCK TACOS

Feta, Roma tomatoes, napa cabbage, lebni, cilantro ranch

PEPPERONI FLAT BREAD

House-made tomato sauce, oregano

\$5 more per person

ADD

DRINK TICKETS

Drink tickets for any bottle of beer, glass of house red or white wine

\$7 more per person

****All prices exclude tax, surcharge, and gratuity.***

Served after 5pm