| Seared  Catering Menu |
| --- |
| Bowl of whole soy beans  Bunch of asparagus  Partial crop of a bowl of grapefruit slices |

Available for 20+ guests

Pick up or Delivery

Lunch & Dinner

Monday-Sunday

**Catering Menu**

**Appetizers**

Each tray averages 20 pieces unless otherwise specified

**1200 Degree Steak Skewers $72**

confit garlic harissa, chimichurri, lemon

**Trumpet Mushroom Skewers $65**

black garlic butter, sesame, scallions

**Caprese Skewers $60**

heirloom tomato, mozzarella, pesto

**Deviled Eggs $52**

bacon lardons, chive, chili oil

**Cheese Crostini $58**

local cheese, fig jam, cabernet reduction, lavender honey

**Crispy Corn Fritters $55**

sweet-chili glaze

**Wild Mushroom Arancini $64**

house-made ricotta, thyme gremolata

**Pork & Ricotta Meatballs $64**

Calabrian chili tomato sauce, parmesan

**Lobster Arancini $77**

sweet corn, charred tomato, kale pesto

**Crab Cakes $92**

bell pepper coulis, green garlic aioli

**Ahi Tuna Wontons $77**

citrus ponzu, tobiko, pickled ginger aioli

**Shrimp Ceviche Tostadas $68**

guacamole, Fresno pepper, salsa verde

**White Gulf Prawn Spring Rolls $74**

cilantro, mint, green papaya, sweet-chili glaze

**Local Cheese & Charcuterie Board $150**

selection of local cheese and charcuterie

with the usual suspects

**Lunch & Dinner Menu**

COMPLETELY CUSTOMIZABLE

**Buffet Option #1**

$35 PER PERSON

**House Salad**

market produce and seasonal vinaigrette

**Caesar** **Salad**

romaine hearts, brioche croutons, grana padano crisp

**Seasonal Vegetables**

Clover citrus-herb butter

**Mashed Potatoes and Gravy**

crème fraîche mashed potatoes, short rib gravy

**Tri-Tip**

black pepper and sea salt crusted tri-tip,

horseradish crème fraîche

**Buffet Option #2**

$42 PER PERSON

**House Salad**

market produce and seasonal vinaigrette

**Caesar Salad**

romaine hearts, brioche croutons, grana padano crisp

**Seasonal Vegetables**

Clover citrus-herb butter

**Mac and Cheese**

Cowgirl Wagon Wheel, truffled bread crumbs

**Mary's Chicken**

lemon-thyme jus

**Tri-Tip**

black pepper and sea salt crusted tri-tip,

horseradish crème fraîche, roasted shallot jus

**Buffet Option #3**

$49PER PERSON

**House Salad**

market produce and seasonal vinaigrette

**Caesar Salad**

romaine hearts, brioche croutons, grana padano crisp

**Seasonal Vegetables**

Clover citrus-herb butter

**Mashed Potatoes and Gravy**

crème fraîche mashed potatoes, short rib gravy

**Mary's Chicken**

lemon-thyme jus

**Salmon**

cherry tomato and basil beurre blanc

**Tri-Tip**

black pepper and sea salt crusted tri-tip,

horseradish crème fraîche

**Buffet Option #4**

$56 PER PERSON

**House Salad**

market produce and seasonal vinaigrette

**Caesar Salad**

romaine hearts, brioche croutons, grana padano crisp

**Seasonal Vegetables**

Clover citrus-herb butter

**Mashed Potatoes and Gravy**

crème fraîche mashed potatoes, short rib gravy

**Salmon**

cherry tomato and basil buerre blanc

**Prime Rib**

slow roasted

served with creamed horseradish & essential jus

**Buffet Option #5**

$60 PER PERSON

**Wedge Salad**

baby iceberg, cherry tomatoes, Pt Reyes blue crumbles,

Nueske’s Bacon, blue cheese dressing

**Caesar Salad**

romaine hearts, brioche croutons, grana padano crisp

**Seasonal Vegetables**

Clover citrus-herb butter

**Mashed Potatoes and Gravy**

crème fraiche mashed potatoes, short rib gravy

**Salmon**

cherry tomato and basil buerre blanc

**Mary's Chicken**

lemon-thyme jus

**Prime Rib**

slow roasted and hand-carved

served with creamed horseradish & essential jus

**Banquet Desserts**

Bite-sized, house-made desserts

$65 per tray (30 pieces per tray)

**Cheesecake**

almond cookie crumble, blackberry glaze

**Warm Chocolate Cake**

chocolate-malt buttercream, bourbon caramel,

Vanilla bean Chantilly cream

**Brown Butter Blondie**

salted caramel, whipped cream

**Icebox Lemon Pie**

marshmallow meringue, blackberry, toasted coconut

**Cocktails To-Go**

**$150 per gallon**

Cocktails are made in house at Seared.

1 gallon = 32 4oz cocktails.

Served with ice and garnishes

**Barrel Aged Manhattan**

Barrel aged whiskey, Carpano Antica, bitters

**Barrel Aged Negroni**

Barrel aged gin, Campari, sweet vermouth

**Barrel Aged Vieux Carre**

Rye whiskey, Cognac, Carpano Antica, Benedictine, Peychaud's + Angostura bitters

**Bon Vivant**

Citrus vodka, elderflower liqueur, passion fruit puree, fresh lime, simple syrup

**Cucumber Martini**

Vodka, elderflower liqueur, cucumber + fresh lime, simple syrup

**Fiery Fling**

Pepper-infused tequila. vodka. passion fruit puree, fresh lemon, simple syrup

**Seared Margarita**

Tequila, triple sec, fresh lime, agave

**Petaluma Rum Punch**

Light + dark rum, orgeat, passion fruit, fresh lime,

OJ, pineapple

**Wine**

**Wine served by the bottle or case**

**$20 a bottle & $200 for a case**

Sparkling

Sauvignon Blanc

Rose

Chardonnay

Pinot Noir

Merlot

Malbec

Zinfandel

Cabernet