

# Catering Menu



Executive Chef Seth Fernald | Sous Chef Jeff Zanatta

# DAYTIME EVENTS MENU

## **CONTINENTAL BREAKFAST BUFFET**

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SELECTION OF PASTRIES  
SLICED FRUIT & BERRY  
ASSORTMENT  
ORGANIC YOGURT  
HOUSE MADE GRANOLA  
ORANGE JUICE  
ANCHORHEAD COFFEE  
MIGHTY LEAF ORGANIC TEAS

**\$23 per guest**

## **BREAKFAST ENHANCEMENTS**

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*Available a la carte or in addition to  
the Continental Breakfast*  
CHEF'S FRITTATA | \$34 each | serves 12  
Farm Fresh Eggs, Vegetables, Cheese & Meats

BAGEL & LOX | \$12 per guest  
Cured Salmon, Classic Cream Cheese,  
Traditional Accompaniments

HARD BOILED EGGS | \$14 per dozen

## **HOT BREAKFAST BUFFET**

*\*Please inquire for availability & pricing*

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## **CHEF PREPARED SANDWICH BUFFET**

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*Choice of Three Sandwiches*  
WAGYU STEAK  
Horseradish Aioli, Pickled Red Onion,  
Tallegio Chesse  
PROSCIUTTO  
Egg Dijonnaise, Celery, Watercress  
ALBACORE  
Smoked Paprika Aioli, Avocado, Lettuce  
GRILLED HAM & CHEESE  
Pesto, Mozzarella, Smoked Ham  
MUSHROOM  
Arugula Pesto, Marcona Almond, Chevre

**\$41 per guest**

## **HOT ENTRÉE BUFFET**

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*Choice of Three Entrées*  
MOROCCAN CHICKEN  
Saffron, Lemon, Kale, Olive  
SOCKEYE SALMON  
Labneh, Beluga Lentil, Fennel, Herb Salad  
ALBACORE  
Tabbouleh, Piquillo, Eggplant Agrodolce  
HERB MARINATED BAVETTE STEAK  
SEASONAL RISOTTO  
KING SALMON +\$6 PER GUEST

**\$46 per guest**

## **LUNCH ACCOMPANIMENTS**

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*Choice of Two*  
WILLY'S GREENS  
Fennel, Radish, Pecorino, Fennel  
Seed Dressing  
CAULIFLOWER  
Feta, Mint, Sesame  
ASSORTED GOURMET POTATO CHIPS

KALE SALAD  
Olive Crumb, Buttermilk Dressing,  
Tomato, Cucumber, Preserved Lemon

ANTIPASTI  
Local Cured Meats, Cheeses, Olives, Nuts,  
Seasonal Garnish, Crackers

*\*All Lunch Buffets Include Chef's Seasonal Dessert Selection & Anchorhead Coffee Service*

# HORS D'OEUVRES

Minimum Three Dozen per Selection - Tray Passed or Stationed

## BOARD

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HUMMUS BOARD | *\$8 per person*  
Black Garlic Puree, Harissa, Valbreso  
Feta, Crispy Garbanzo, Chive

SEASONAL SMOKED FISH | *\$12*  
*per person*  
Rye Bread, Old Bay Aioli, Pickles

WILD MUSHROOMS | *\$8 per person*  
Arugula Pesto, Focaccia, Hazelnut

MEZZE PLATTER | *\$9 per person*  
Baba Ganoush, Labneh, Olives, Pita

POACHED SHRIMP | *\$12*  
*per person*  
Shaved Fennel, Chermoula, Pickled  
Red Onion

## CRISPY

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BURRATA | *\$40 per dozen*  
Stonefruit, Oat Bread

FARM VEG HUMMUS | *\$38 per dozen*  
"Best of What's in Season," Chermoula,  
Sesame Crisp

DUCK CONFIT | *\$44 per dozen*  
Challah, Cara Cara Marmalade, Walnut  
Oil

## CHILLED

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RAW FRESH SHUCKED OYSTERS  
*\$52 per dozen - 4 dozen minimum*  
Mignonette, Chive

ALBACORE | *\$45 per dozen*  
Tomato & Harissa Jam, Avocado

SMOKED SALMON RILLETTE | *\$40 per dozen*  
Dill, Crème Fraiche, Rye Cracker

## WARMED

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ITALIAN MEATBALLS | *\$44 per dozen*  
Ricotta, Red Pepper Flake, Pecorino

GRILLED HAM & CHEESE | *\$40 per dozen*  
Pesto, Mozzarella, Smoked Ham



## GOUGÈRES

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WILD MUSHROOM  
GOUGÈRES | *\$40 per dozen*  
Herbed Cream Cheese, Arugula

TRUFFLED GOUGÈRES | *\$38 per dozen*  
Chevre, Périgord Black Truffle

HERBED GOUGÈRES | *\$40 per dozen*  
Bacon & Onion Jam, Thyme



# RECEPTION DISPLAYS

*Minimum Ten Guests to Order*

## ANTIPASTI

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LOCAL & EUROPEAN  
CHEESES | \$10 per guest  
Nuts, Olives, Flatbread Crackers  
*Gluten-free crackers available by request*

MARKETPLACE ANTIPASTI | \$16 per guest  
Selection of Fine Cheeses, Charcuterie,  
Pickled Vegetables, Nuts, Olives,  
Flatbread Crackers  
*Gluten-free crackers available by request*

FRUITS DE MER | \$28 per guest  
Poached Shrimp, Smoked Fish, Oysters  
on the ½ shell, King Crab, Mignonette,  
Harissa Cocktail Sauce, Sauce Louie



## CARVING STATIONS

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PORCHETTA | \$22 per guest  
Rosemary & Garlic Seasoning,  
Stone Fruit Mostarda, Salsa  
Verde, Artisan Rolls

ROASTED CUTS OF PAINTED  
HILLS BEEF | \$26 per guest  
Artisan Rolls, Horseradish Aioli,  
Mustard, Salsa Verde  
*Option of Bavette Steak or Rib Eye*

## WARM DISPLAYS

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ARTISAN PASTA | \$22 per guest  
Orecchiette Pasta with Butcher's Son  
Bolognese, Broccoli Rabe, Mama Lil's  
Peppers, Pecorino  
Pappardelle Pasta with Porcini Cream,  
Peas, Arugula, Parmesan

FARM VEGETABLES | \$12 per guest  
Sourced from One of our Local Farms,  
Roasted with Seasonal Accompaniment



## BRICK OVEN PIZZAS

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### CHEFS SEASONAL SELECTION

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\$16 per pizza  
New Creations Made with Locally  
Sourced Ingredients  
*Gluten-free dough available on request*  
\$2 additional per pizza