

Shooby Doo

CATERING

Tray-Passed or Stationed Appetizers

2 dozen minimum per item

Beef Appetizers

Flat Iron Skewer | GF | \$5.75

classic demi-glace, blue cheese

Bulgogi Skewer | GF | DF | \$4.75

short rib, Gojuchang aioli

Cheeseburger Slider \$6.00

brioche, Beecher's Flagship, pickled onion, spiced tartar sauce

Short Rib Empanada \$6.00

short rib adobo, cilantro crema

Filet Mignon Crostini \$8.00

poached tomato, buttermilk blue cheese, aged balsamic reduction

Thai Beef Endive | GF | DF | \$6.00

Thai beef salad, tomato, chili

Short Rib Tartlet \$7.00

puff pastry, braised short rib, garlic whipped potatoes, demi-glace

Wagyu Tataki Rice Cake Canape | GF | DF | \$8.00

Wagyu beef, chili rice cake, shredded daikon and carrot, ponzu

Classic Meatball \$3.75

ground beef, pork and veal, parmesan, bread crumb, tomato gravy

Stuffed Meatball \$3.75

classic meatball, Beechers Flagship, pomegranate barbecue sauce

Short Rib Taco \$6.50

short rib adobo, crispy corn tortilla, queso fresco, tomatillo salsa

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Lamb Appetizers

Lamb Leg Skewer | GF | \$5.75
turmeric yogurt marinade, mint chutney

Lamb Polenta Cake | GF | \$5.50
braised lamb shoulder, rosemary polenta cake, ricotta salata

Lamb Meatball | GF | \$3.75
shallot, garlic, mint, oregano, herbed labneh

Lamb Lollipop | GF | DF | \$8.50
pistachio crusted, Dijon aioli

Pork Appetizers

Char Siu Pork Skewer | GF | DF | \$4.50
pork collar, spicy mustard, sesame seed

Pulled Pork Slider \$6.00
pomegranate barbecue sauce, house pickled jalapeño cheddar jack, Hawaiian roll

Pork Pinch Bun | DF | \$6.50
char siu pork collar, napa slaw, hot mustard sesame aioli

Calamari Chorizo Crostini | DF | \$4.50
braised calamari, chorizo, lemony arugula

Butternut Squash Tartlet \$4.50
puff pastry, butternut squash mousse, bacon

Humboldt Fog Stuffed Mushroom \$6.50
Humboldt fog goat cheese mousse, crispy pancetta, white truffle honey

Pork Belly Rice Cake Canape | GF | DF | \$6.50
sesame rice cake, crispy furikake, pork belly, tamari ginger gastrique

Mapo Tofu Spoon with Pork | GF | DF | \$5.50
ground Kurobuta pork, tofu, ginger chili ragu, coconut rice ball

Twice Baked Potato Cup | GF | \$4.50
garlic whipped potatoes, cheddar, bacon, chives

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Chorizo Empanada \$6.00

puff pastry, chorizo, avocado ranch

Ginger Pork Meatball | GF | DF | \$3.75

Kurobuta pork, scallion, ginger, garlic, hoisin

Pulled Pork Canape \$4.50

pulled pork, house waffle pomegranate barbecue sauce, pico de gallo

Bacon-Wrapped Stuffed Date | GF | \$3.50

bacon, herbed goat cheese, aged balsamic

Lumpia | DF | \$ 4.50

ground pork, sweet chili sauce

Antipasti Cone | DF | \$7.00

salumi, crackers, pickled peppers

Poultry Appetizers

Chicken Skewer | GF | \$4.50

chilled nut free-pesto, grilled chicken, grape tomato

Fried Chicken Slider \$6.00

brioche, chicken thigh, romaine, house hot pickle, creole buttermilk ranch

Chicken Karaage Rice Cake | GF | DF | \$5.50

coconut rice cake, sesame miso

Chicken Empanada \$6.00

puff pastry, shredded chicken, peppers and onions, honey chipotle chimichurri

Chicken Wing | GF | DF | \$4.50

black garlic miso, ginger tamari gastrique

Duck Pinch Bun | DF | \$6.50

Five-spiced duck confit, fresno cilantro salad

Duck Confit Tartlet \$6.50

puff pastry, arugula black truffle demi-glace

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Fish and Seafood Appetizers

Salmon Poke Endive | GF | DF | \$ 5.00

diced sushi grade salmon, spicy kewpie mayo, scallion shreds

Hamachi Poke Taco | DF | \$5.50

Hamachi napa slaw, sriracha mayo

Tuna Poke Taco | DF | \$5.50

Ahi tuna napa slaw, sriracha mayo

Tomato Bread | DF | \$3.50

focaccia, crushed San Marzano tomatoes, white anchovy

Smoked Salmon Potato Cup | GF | \$4.50

smoked salmon, onion confit, chive crema

Smoked Salmon Crostini \$4.50

caper cream cheese, chopped shallot, cucumber ribbon, smoked salmon

Smoked Halibut Crostini | DF | \$7.50

tomato jam, lemon basil aioli

Shrimp Skewer | GF | DF | \$4.75

cilantro marinated shrimp, chimichurri

Shrimp Pinch Bun | DF | \$6.50

fish sauce caramel, sprouts, cilantro fresno salad

Shrimp Rice Cake Canape | GF | DF | \$5.50

green curry shrimp, chili rice cake

Shrimp Polenta Cake | GF | \$5.00

shrimp etouffee, herbed polenta cake

Shrimp Salad Spoon | GF | DF | \$5.00

green papaya salad, poached shrimp

Campechana Shooter | GF | DF | \$4.50

rock shrimp, spicy chilled tomato

Poached Shrimp Shooter | GF | \$4.50

herb poached shrimp, shrimp bisque

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Shrimp Ceviche | GF | DF | \$4.00

Crisp tostone, rock shrimp, mango chili salad

Coconut Shrimp | DF | \$4.50

shrimp, coconut, chili sauce

Calamari Chorizo Crostini | DF | \$4.50

braised calamari, chorizo, lemony arugula

Oyster Shooter | GF | DF | \$4.00

raw oyster, vodka, kimchi mary mix

Scallop Spoon | GF | DF | \$4.50

bay scallop ceviche, crispy plantain crumble

Italian Clam Spoon \$5.00

fregola sarde, Manila clam, diced tomato, citrus herbed butter sauce

Spanish Mussel Spoon \$5.00

Penn Cove mussel, Spanish style sofrito, bread crumb

Lobster Risotto Cake \$14.00

lobster risotto cake, lobster salad, parmesan mousseline

Crab Cake \$8.00

Dungeness crab cake, celery, shallot, bell pepper, red pepper relish

Caviar Bundle | GF | \$16.00

Dungeness crab, smoked salmon, spiced mascarpone, white sturgeon caviar

Vegetarian and Vegan Appetizers

Caprese Skewer | GF | \$4.50

mini mozzarella ball, tomato, basil, balsamic

Vegetable Skewer | GF | Vegan | \$4.50

grilled eggplant, zucchini, bell pepper, red onion, aged balsamic reduction

Vada Pav Slider \$6.00

brioche, curry potato croquette, black garlic and mint chutneys

Portobello Slider | Vegan | \$5.00

marinated portobello, roasted red peppers, caramelized onion, vegan nut free pesto aioli

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Mushroom Pinch Bun | Vegan | \$5.50

Enoki mushroom salad, bok choy kimchi, cilantro, lime, sprouts

Pear and Gorgonzola Crostini \$4.50

bosc pear, gorgonzola dolce, thyme infused honey, pistachio dust

Tomato Basil Crostini \$4.50

Olive oil poached grape tomato, garlic, basil, chevre, sea salt

Onion Confit Crostini \$4.50

Sweet onion confit, Boursin cheese, nut-free basil pesto

Spring Pea Crostini \$4.50

minted ricotta, mashed spring peas, black sea salt, corn shoot

Spinach Artichoke Endive \$4.50

spinach artichoke cream, toasted garlic breadcrumbs

Black Bean Endive | GF | Vegan | \$4.50

fire roasted corn and black bean salsa, cilantro vinaigrette, diced avocado

Beet Tartare Endive | GF | Vegan | \$4.50

roasted beets, candied orange, balsamic

Cauliflower Potato Cup | GF | Vegan | \$4.50

cauliflower tomato curry, micro cilantro

Triple Cream Brie Tartlet \$4.50

puff pastry, St Andre triple cream brie, huckleberry compote

Falafel Stuffed Mushroom | GF | Vegan | \$4.50

unfried falafel dehydrated harissa dust

Tofu Rice Cake Canape | GF | Vegan | \$4.50

bok choy kimchi, coconut rice cake

Risotto Cake Canape | GF | \$5.50

saffron risotto, caponata, shaved parmesan

Mushroom Polenta Cake | GF | \$4.50

wild mushroom ragu, parmesan thyme-polenta cake, chervil

Mapo Tofu Spoon with Beyond Sausage | GF | Vegan | \$5.00

ground Beyond sausage, tofu, ginger chili ragu, coconut rice ball

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Fried Goat Cheese Spoon \$4.50

basil, minted goat cheese, panko, spicy harissa tomato sauce

Sweet Potato Empanada \$5.50

puff pastry, sweet potato, black bean, jalapeño aioli

Grilled Cheese & Tomato \$4.75

mini sandwich, tomato soup

Gazpacho Shooter | GF | Vegan | \$4.50

tomatoes, cucumber, Calabrian chili

Potato Croquette \$7.50

truffled gouda, shredded potato, bread crumb, cilantro crema

Brioche Deviled Egg Canape | DF | \$4.50

deviled egg filling, crispy brioche

Root Vegetable Cake | GF | Vegan | \$4.50

root vegetable cake, vegan pepita pesto

Mac and Cheese Bite \$5.00

Beecher's and Tillamook cheese sauce, fusilli panko, marinara

Gluten Free Appetizers

Flat Iron Skewer | GF | \$5.75

classic demi-glace, blue cheese

Bulgogi Skewer | GF | DF \$4.75

short rib, Gojuchang aioli

Thai Beef Endive | GF | DF | \$6.00

Thai beef salad, tomato, chili

Wagyu Tataki Rice Cake Canape | GF | DF | \$8.00

wagyu beef, chili rice cake, shredded daikon and carrot, ponzu

Lamb Polenta Cake | GF | \$5.50

braised lamb shoulder, rosemary polenta cake, ricotta salata

Lamb Leg Skewer | GF | \$5.75

turmeric yogurt marinade, mint chutney

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Lamb Meatball | GF | \$3.75

shallot, garlic, mint, oregano, herbed labneh

Lamb Lollipop | GF | DF | \$8.50

Frenched bone, pistachio crust, Dijon aioli

Ginger Pork Meatball | GF | DF | \$3.75

Kurobuta pork, scallion, ginger, garlic, hoisin

Twice Baked Potato Cup | GF | \$4.50

garlic whipped potatoes, cheddar, bacon, chives

Pork Belly Rice Cake Canape | GF | DF | \$6.50

sesame rice cake, crispy furikake, pork belly, tamari ginger gastrique

Mapo Tofu Spoon with Pork | GF | DF | \$5.50

ground Kurobuta pork, tofu, ginger chili ragu, coconut rice ball

Bacon-Wrapped Stuffed Date | GF | \$3.50

bacon, herbed goat cheese, aged balsamic

Chicken Wing | GF | DF | \$4.50

black garlic miso, ginger tamari gastrique

Chicken Karaage | GF | DF | \$5.50

coconut rice cake, sesame miso

Chicken Skewer | GF | \$4.50

chilled nut free-pesto chicken, grape tomato

Smoked Salmon Potato Cup | GF | \$4.50

smoked salmon, onion confit, chive crema

Salmon Poke Endive | GF | DF | \$ 5.00

diced sushi grade salmon, spicy kewpie mayo, scallion shreds

Shrimp Skewer | GF | DF | \$4.75

cilantro marinated shrimp, chimichurri

Shrimp Rice Cake Canape | GF | DF | \$5.50

green curry shrimp, chili rice cake

Shrimp Polenta Cake | GF | \$5.00

shrimp etouffee, herbed polenta cake

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Shrimp Salad Spoon | GF | DF | \$5.00
green papaya salad, poached shrimp

Campechana Shooter | GF | DF | \$4.50
rock shrimp, spicy chilled tomato

Poached Shrimp Shooter | GF | \$4.50
herb poached shrimp, shrimp bisque

Shrimp Ceviche | GF | DF | \$4.00
crisp tostone, rock shrimp, mango chili salad

Oyster Shooter | GF | DF | \$4.00
raw oyster, vodka, kimchi mary mix

Scallop Spoon | GF | DF | \$4.50
bay scallop ceviche, crispy plantain crumble

Caprese Skewer | GF | \$4.50
mini mozzarella ball, tomato, basil, balsamic

Mushroom Polenta Cake | GF | \$4.50
wild mushroom ragu, parmesan thyme-polenta cake, chervil

Vegetable Skewer | GF | Vegan | \$4.50
grilled eggplant, zucchini, bell pepper, red onion, aged balsamic reduction

Black Bean Endive | GF | Vegan | \$4.50
fire roasted corn and black bean salsa, cilantro vinaigrette, diced avocado

Beet Tartare Endive | GF | Vegan | \$4.50
roasted beets, candied orange, balsamic

Cauliflower Potato Cup | GF | Vegan | \$4.50
cauliflower tomato curry, micro cilantro

Falafel Stuffed Mushroom | GF | Vegan | \$4.50
Unfried falafel dehydrated harissa dust

Tofu Rice Cake Canape | GF | Vegan | \$4.50
bok choy kimchi, coconut rice cake

Mapo Tofu Spoon with Beyond Meat Sausage | GF | Vegan | \$5.50
ground Beyond sausage, tofu, ginger chili ragu, coconut rice ball

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Gazpacho Shooter | GF | Vegan | \$4.50
tomatoes, cucumber, Calabrian chili

Root Vegetable Cake | GF | Vegan | \$4.50
root vegetable cake, pepita pesto

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Salads

Miso Salad | GF | Vegan | \$6.00

artisan greens, cucumber, tomato, shredded daikon carrots bell peppers, sesame miso vinaigrette

Apple Salad | GF | \$6.50

artisan greens, julienned Granny Smith apple, crumbled gorgonzola, candied pecans, cider vinaigrette

Summer Berry Salad | GF | \$8.50

artisan greens, strawberries, blueberries and raspberries, goat cheese, slivered almonds, raspberry vinaigrette

Arugula Salad | GF | \$6.00

Humboldt Fog goat cheese, piquillo peppers, toasted pistachio, shallot confit vinaigrette

Spinach Salad | GF | \$6.50

hard boiled egg, red onion, bacon, tomato, warm bacon vinaigrette

Wedge Salad | GF | \$7.50

artisan romaine, sliced shallot, bacon, buttermilk blue cheese dressing

Caesar Salad \$6.00

crisp romaine, garlic croutons, white anchovy

Beet Salad | GF | \$6.50

Artisan greens, red and golden beets, shaved fennel, goat cheese, sherry vinaigrette

Citrus Salad | GF | Vegan | \$5.50

blood orange, grapefruit, shaved fennel and carrot, honey lime vinaigrette

Crab Salad | GF | DF | \$15.50

Dungeness crab, butter lettuce, cucumber, tomato, preserved lemon vinaigrette, diced avocado

Tabouleh \$5.50

pearled cous cous, grape tomato, shallot, mint, basil, feta, lemony yogurt vinaigrette

Kale Salad | GF | \$6.50

baby kale crispy spiced chickpeas, dried cherries, shallot, sheep's milk feta, harissa vinaigrette

Wild Mushroom Salad | GF | Vegan | \$7.50

frisée and arugula, mushroom ragout, aged balsamic vinaigrette

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Starch

Truffled Gouda Whipped Potatoes | GF | \$5.50

Roasted Garlic Whipped Potatoes | GF | \$4.50

Potato Gratin di Funghi \$ 5.50

Potato Gratin di Chevre \$5.50

Smashed Marble Potatoes with Garlic and Herbs | GF | Vegan | \$4.50

Potatoes Fondant | GF | \$4.50

Roasted Fingerling Potato | GF | Vegan | \$4.50

Herbed Jasmine Rice | GF | Vegan | \$4.50

Saffron Basmati Rice | GF | Vegan | \$5.50

Steamed Jasmine with Furikake | GF | Vegan | \$4.50

Wild Rice Pilaf | GF | Vegan | \$7.50

Farro with Root Vegetables | Vegan | \$7.50

Quinoa Pilaf | GF | Vegan | \$7.50

Beecher's Flagship Mac and Cheese \$8.50

Truffled Gouda Mac and Cheese \$10.00

Vegetables

Haricot Verts with Garlic and Olive Oil | GF | Vegan | \$5.50

Asparagus Herb Marinated and Grilled | GF | Vegan | 5.50

Broccolini with Garlic and Olive Oil | GF | Vegan | \$5.50

Glazed Rainbow Carrots with POM Molasses | GF | Vegan | \$6.50

Sauteed Braising Greens | GF | Vegan | \$4.50

Roasted Rainbow Cauliflower | GF | Vegan | \$5.00

Charred Romanesco | GF | Vegan | \$5.50

Mixed Grilled Vegetables (available for buffet and family-style only) | GF | Vegan | \$5.00

Wild Mushroom Ragu | GF | Vegan | \$6.50

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Buffet/Family Style Entrees – 3 oz/portion
(Double Entrée Portion – ask about single entrée pricing)

Flat Iron Steak | GF | DF | \$10.50

rosemary marinade, grilled flat iron, salsa verde

Sirloin Cap | GF | DF | \$12.50

black garlic marinade, grilled coulotte, roasted bone marrow demi-glace

Braised Short Rib | GF | DF | \$9.50

boneless short rib, aromatic vegetables, demi-glace

Kalbi Short Rib | GF | DF | \$9.50

boneless short rib, kalbi marinade, ginger gastrique, toasted sesame

Lamb Loin | GF | DF | \$15.50

herbed paprika marinade, grilled domestic lamb loin, shallot confit, lamb demi-glace

Lamb Rack | GF | DF | \$18.50

pistachio crusted lamb rack, sauce Robert

Lamb Vindaloo | GF | DF | \$9.50

braised lamb, spicy curry sauce

Pork Collar | GF | DF | \$9.50

Kurobuta pork, balsamic demi-glace

Braised Pork Belly | GF | DF | \$9.00

sesame, ginger tamari gastrique

Pork Loin | GF | DF | \$9.00

cumin crusted, huckleberry demi

Chicken Marsala \$9.00

floured chicken cutlet, wild mushroom marsala sauce

Chicken Picatta \$9.00

floured chicken cutlet, lemon caper butter sauce

Chicken Morocco | GF | DF | \$9.00

boneless skin on chicken thigh, harissa marinade, preserved lemon salsa verde

Chicken Tikka Masala | GF | \$9.00

turmeric yogurt marinade, chicken thigh pieces, spicy tomato curry sauce

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Grilled NW Salmon | GF | DF | \$15.50

herb marinade, grilled salmon, preserved lemon salsa verde

Miso Salmon | GF | DF | \$15.50

cilantro marinade, miso gastrique

Grilled Halibut | GF | \$24.50

herbs, charred scallion butter

Roasted Halibut | GF | DF | \$24.50

cilantro marinade, passion fruit coconut sauce, Calabrian chili gremolata

Sea Bass | GF | DF | \$25.50

cilantro marinade, piquillo sofrito

Roasted Rock Cod | GF | DF | \$9.50

creole seasoning, mango salsa

Shrimp | GF | \$9.00

jumbo prawns, creole butter

Vegetarian Buffet Entrees

Spinach Ravioli \$9.00

Cucina Fresca ricotta filled spinach ravioli served in a bell pepper cream sauce

Butternut Squash Ravioli \$9.00

brown butter sauce with parmesan cheese and sage

Vegetable Lasagna \$9.00

layered bell peppers, eggplant, squash with ricotta, mozzarella, and pesto

Vegan Buffet & Family-Style Entrees

Penne Pasta | Vegan | \$9.00

roasted grape tomatoes, basil, shallots, champagne vinaigrette served hot

Quinoa Cake | GF | Vegan \$9.00

quinoa, jalapeño, grilled portobello mushroom, red bell pepper, jalapeño aioli

Ratatouille | GF | Vegan \$9.00

sliced eggplant, zucchini, bell pepper, tomato, garlic and herbs

Cauliflower | GF | Vegan \$9.00

grilled cauliflower steak, piquillo pepper sofrito

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Portobello | GF | Vegan \$9.00
grilled portobello mushroom, quinoa pilaf

Carrot | Vegan | \$9.00
glazed rainbow carrot, spiced farro

Potato | Vegan | \$9.00
Yukon gold potato cup, charred tomato orzo risotto, basil puree

Plated Entrées (7 oz Portion)

Beef Tenderloin | GF | DF | \$50.50
roasted bone marrow demi-glace

Manhattan Steak | GF | DF | \$32.50
strip loin, peppercorn crust, shallot confit, cognac reduction

Braised Short Rib | GF | DF | \$18.50
boneless short rib, aromatic vegetables, demi-glace

Flat Iron Steak | GF | DF | \$29.50
rosemary marinade, grilled flat iron, salsa verde

Pork Collar | GF | DF | \$19.50
Kurobuta pork, balsamic demi-glace

Pork Belly | GF | DF | \$15.50
toasted sesame, ginger tamari gastrique

Pork Chop | GF | DF | \$19.50
POM barbecue sauce, caramelized onion apple chutney

Chicken Marsala \$15.50
flour-dusted airline chicken breast, wild mushroom marsala sauce

Chicken Picatta \$15.50
flour-dusted airline chicken breast, lemon caper butter sauce

Chicken Morocco | GF | DF | \$15.50
airline chicken breast, citrus harissa marinade, preserved lemon salsa verde

Pollo Ripieno | GF | \$15.50
boneless half chicken, spinach, peppers, goat cheese stuffing, citrus jus lie

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Grilled NW Salmon | GF | DF | \$30.50

herb marinade, grilled salmon, preserved lemon salsa verde

Miso Salmon | GF | DF | \$30.50

cilantro marinade, miso gastrique

Grilled Halibut | GF | \$57.50

herb marinade, charred scallion butter

Roasted Halibut | GF | DF | \$57.50

cilantro marinade, passion fruit coconut sauce, Calabrian chili gremolata

Macadamia Halibut \$58.50

parmesan panko crust, macadamia nut pesto

Sea Bass | GF | DF | \$59.50

cilantro marinade, piquillo pepper sofrito

Rock Cod | GF | DF | \$15.50

creole seasoning, mango salsa

Shrimp | GF | \$18.50

jumbo prawns, creole butter

Surf & Turf Duo Plated Entrees (8oz + total portion)

Pricing available only for the combined menu

Beef (Select One)

6oz Prime Filet | GF | \$48

6oz Strip Loin (Manhattan Cut) | GF | \$32

6oz Flat Iron | GF | \$26

Seafood (Select One)

4 oz Lobster Tail | GF | \$25

3 Jumbo Prawns | GF | \$15

2 Jumbo Scallops | GF | \$19

Sauce (Select One)

Bordelaise, Cognac Peppercorn, Salsa Verde, Scallion Butter, Béarnaise

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Vegetarian Plated Entrees

Spinach Ravioli | \$15.50

Ricotta filled spinach ravioli served in a bell pepper cream sauce

Butternut Squash Ravioli | \$15.50

brown butter sauce with parmesan cheese and sage

Vegetable Lasagna | \$15.50

layered bell peppers, eggplant, squash with ricotta, mozzarella and pesto

Vegan Plated Entrees

Penne Pasta | Vegan | \$15.50

roasted grape tomatoes, basil, shallots, champagne vinaigrette served hot

Quinoa Cake | GF | \$15.50

quinoa, jalapeño, grilled portobello mushroom, red bell pepper, jalapeño aioli

Ratatouille | GF | \$15.50

sliced eggplant, zucchini, bell pepper, tomato, garlic and herbs

Cauliflower | GF | \$15.50

grilled cauliflower steak, spinach, piquillo pepper soffrito

Portobello | GF | \$15.50

grilled portobello mushroom, quinoa pilaf, grilled asparagus

Carrot \$15.50

glazed rainbow carrot, spiced farro, broccolini

Potato \$15.50

Yukon gold potato cup, charred tomato orzo risotto, basil puree

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Interactive Stations (4oz portions)

*indicates that a chef is required at this station

Poke Bar \$20.00

tuna, salmon, bay scallop, tako octopus, tofu, jalapeño, scallion, wonton chips, tobiko, sushi rice

Mac and Cheese Bar \$15.00

Beecher's mac and cheese, brisket chili, bacon, sauteed peppers onion and mushrooms, truffled breadcrumbs

Mashed Potato Bar \$12.00

garlic whipped potatoes, truffled gouda cheese, spiced bacon cubes, cognac peppercorn gravy, chives, aged cheddar

Pinch Bun Station \$14.00

Five spiced duck confit, enoki mushroom salad, bok choy kimchi, crispy tofu, spicy peanut sauce

Carved Prime Rib* \$19.00

red wine jus lie, potato rolls, herbed horseradish, mini Yorkshire pudding

Peppered Brisket \$14.00

sauteed peppers, onion and mushrooms, pumpernickel rolls, house pickles, Dijon aioli

Carved Tomahawk* \$19

bone in ribeye, truffled gouda croquette, jalapeño aioli, black garlic chutney crostini, wasabi crema, tamari jus lie

Spiced Pork Loin* \$15

cumin crusted aioli, Hawaiian sweet rolls, sauteed peppers, onion and mushrooms, pickled fresno chili, caramelized onion and apple chutney

Lamb* \$15

bone in lamb leg, soft ciabatta roll, pickled shallot, lemony arugula salad, whipped minted goat cheese, harissa salsa verde

Carved Ham* \$14

bone in ham, soft potato roll, stone ground mustard aioli, grilled pineapple mostarda

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Display Platters (min 50 ppl)

Larger displays may require additional chefs

Charcuterie \$16.00

Prosciutto di Parma, finocchiona, spicy coppa, Beecher's flagship, Humboldt fog goat cheese, black truffled gouda, assorted artisan baguettes, gluten free crackers, dried fruit, spiced nuts, house giardiniera, grissini, marinated grilled vegetables, black garlic and apricot chutneys

Mezze \$12.00

hummus, tzatziki, baba ghanoush, harissa feta, toasted pita points, assorted crudité

Grilled Vegetable \$12.00

asparagus, red onion, zucchini, eggplant, yellow squash, red bell peppers, portobello mushroom

Seafood – Market Price

poached prawns, oysters, Dungeness crab legs, lobster salad, toasted brioche, horseradish tomato jam, champagne mignonette, seaweed salad, sliced cucumber, grilled lemons and limes

Smoked Salmon \$15.00

herbed caper cream cheese, assorted baguettes, mini bagels, diced red onion, capers, hard-boiled egg, pickled shallot.

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Mini Desserts

some may be made larger for plated service

*minimum order per item and flavor are noted where applicable

Chef's Choice Assortment \$8.00

1.5 pc per person – assortment to include a variety of items

Cookies \$3.50

Flavors: Chocolate Chip, White Chocolate Chip Apricot, Snickerdoodle, Ginger Snap, Sesame Snap, Russian Tea Cake, Coconut Macaroons, Shortbread, Pistachio-Lemon Biscotti, Hazelnut Shortbread Sandwich Cookies, Biscochitos (traditional or with shortening)

Vegan: Ginger Snap, Snickerdoodle, Chocolate Chip

Vegan & Gluten Free: Double Chocolate Chip

*Minimum of 12 per flavor

Madelines \$6.00

Flavors: Lemon-lavender, Hazelnut-Chocolate

Seasonal Fruit Tartlets \$5.00

butter pastry, fresh fruit garnish

Flavors: Key Lime, Passionfruit White Chocolate Ganache, Raspberry Dark Chocolate, Lemon Curd, Bananas Foster, Chocolate Cream Pie, Almond Frangipane (contains nuts)

*Minimum of 12 per flavor

Chocolate Brownie \$4.50

chocolate ganache

Goey Butter Bars \$4.50

Shortbread crust, cream cheese filling, streusel topping

Pecan Bar \$4.50

Carrot Cake Bite \$4.50

cream cheese frosting * contains nuts

Pineapple Halwa \$5.00

Semolina, pineapple, ghee

Cheesecake Bite \$4.50

Flavors: NY with seasonal fruit topping, Chocolate, Dulce de Leche

S'mores Bite \$5.00

Graham tart, ganache, torched marshmallow

Churro \$3.50

cinnamon sugar, chocolate sauce

Shooby Doo

CATERING

Profiterole \$3.50

cream puffs filled with pastry cream

Éclair \$4.50

chocolate topped cream puff pastry filled with pastry cream

Ricotta Zeppole \$4.00

Seasonal Fruit hand Pie \$4.50

Tres Leches Parfait * contains gelatin \$6.00

Coconut milk, cream, condensed milk, white cake, mango gelee

Roulades

Tiramisu Roulade \$5.00

Strawberry Shortcake Roulade \$5.00

Lemon-Pistachio Roulade \$5.00

Raspberry-Chocolate Roulade \$5.00

Gluten Free Desserts

Macarons | GF | \$5.50

Flavors: Strawberry-Buttermilk, Lemon-Lavender, Blackberry-Rose, Cherry Blossom, Green Tea, Lychee, Sesame

*Macarons may be made Vegan upon request, all contain nuts

*Minimum of 25 per flavor

GF Brownie | GF | \$5.00

chocolate ganache

Coconut Mochi Bars | GF | \$5.00

Peanut Butter Bars | GF | \$4.50

with chocolate and crushed peanuts

Cheesecake Bite | GF | \$4.50

seasonal fruit topping

Mochi Moon Cakes | GF | \$6.00

filled with chocolate ganache

Mochi Moon Cakes | Vegan | GF | \$6.00

filled with coconut and mango

Shooby Doo

CATERING

Mini Parfaits

Panna Cotta | GF | * contains gelatin \$6.00
Flavors: Vanilla, Almond, Lemon

Chocolate Mousse | GF | \$6.00

Spoons

Vanilla Bean Crème Brulée | GF | \$4.00

Chocolate Mousse | GF | \$4.00

Vegan Desserts

Brownie | Vegan | \$5.00
Vegan chocolate ganache

Chocolate Mousse Spoon | Vegan | GF | \$4.00

Chocolate Mousse Parfait | Vegan | GF | \$6.00

Mochi Moon Cakes | Vegan | GF |
filled with coconut and mango

Macarons | Vegan | GF | \$5.50
Flavors: Strawberry, Lemon-Lavender, Blackberry-Rose, Cherry Blossom, Green Tea, Lychee, Sesame
*Macarons all contain nuts
*Minimum of 25 per flavor

Cookies:

Vegan: Ginger Snap, Snickerdoodle, Chocolate Chip
Vegan & Gluten Free: Double Chocolate Chip

Plated Desserts

Seasonal Fruit Galette \$12.00

Seasonal Fruit Pavlova | GF | \$13.00

Raspberry Chocolate Torte \$12.00

Lemon-Pistachio Torte \$12.00