



# Grapevine Catering



## *Stations/Passed Mini Meals*





## **STATIONS / PASSED MINI MEALS**

*\*All items available as interactive stations or as passed mini meals\**

- ② LOBSTER AGNOLOTI with grilled corn, cauliflower, butter braised lobster, quick pickled zucchini, pea shoots and parmesan
- ② RICOTTA AGNOLOTI with soy glazed shimeji mushrooms, hazelnut gremolata, lemon beurre blanc and charred onion relish
- ② GNOCCHI with sweet peas, crisp bacon, pea shoots, house made ricotta, roasted ramps and charred carrot puree
- ② DUCK CONFIT RISOTTO with roasted Jerusalem artichokes, parsnip puree, pickled shallots and duck jus
- ② FIELD GREENS SALAD with oven roasted tomatoes, pickled shallots, aged Dutch gouda, garlic croutons and herb vinaigrette
- ② FRIED QUINOA FRITTERS with roasted acorn squash, eggplant caponata, cucumber, radish slaw and tahini
- ② TUNA POKE BOWLS with grilled avocado, citrus segments, pickled chilli, grilled pineapple, crispy taro root
- ② PAN SEARED PICKEREL with fennel salad, saffron scented celeriac puree and pickled golden beets
- ② BUTTERMILK BRINED FRIED CHICKEN BREAST with grilled cabbage, buttermilk biscuit, crispy tempura okra, pickled watermelon rind, and grainy mustard gravy
- ② RED WINE BRAISED BEEF SHORTRIB with white bean ragu, Cerignola olives, hazelnuts, zaatar grilled zucchini, fresh horseradish and shaved manchego
- ② HOUSE MADE PASTRAMI with spiced fingerling potatoes diced pickle, rye, braised cabbage, fried red onions, crème fraiche, turnip/whiskey puree and mustard seed caviar







## **DESSERTS**

- ⑥ S'MORES -Dark chocolate torte with burnt marshmallow ice cream, salted caramel sauce, brown butter graham streusel
- ⑥ WHITE CHOCOLATE VANILLA BEAN CHEESECAKE with cranberry compote, shortbread crumble and balsamic spheres
- ⑥ MAPLE CRÈME BRULE served in mason jars with black salt
- ⑥ MACERATED BERRIES with vanilla pavlova and lemon sabayon
- ⑥ APPLE CRUMBLE with sharp cheddar ice cream, and salted caramel sauce
- ⑥ MAPLE CORNBREAD CAKE with bacon toffee sauce, citrus segments and Chantilly cream

