



# STANDARD MENU

\$48.50 per person unless otherwise stated\*  
plated meal subject to \$3 per person additional fee

[sales@sixfigurecatering.com](mailto:sales@sixfigurecatering.com)

## HORS D'OEUVRES

select two

tea sandwiches, cucumber, herbed cream

mushroom crostini, whipped goat cheese *veg*

prosciutto melon skewer *gf*

prosciutto herbed goat cheese skewer *gf*

seared beef sliders, cheddar cheese, horseradish aioli

italian meatball, shaved grana *gf*

lamb crepinette, roasted marinara *gf*

white cheddar gougeres, apple butter *veg*

citrus grilled chicken skewer *gf, df*

heirloom tomato bruschetta, balsamic reduction *v*

## SALADS

select one

classic caesar, garlic croutons, grana

mixed greens, candied pecans, bacon, tomatoes, vinaigrette *gf, df*

gem lettuce, pickled fresno, wonton, lardon, sesame vinaigrette *df*

bitter greens salad, sweet mustard vinaigrette, apples, walnuts *gf, df*

*gf - gluten free / df - dairy free / veg - vegetarian / v - vegan*



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## ENTREES

select two

alaskan salmon, parsnip puree, citrus beurre blanc *gf*

wild mushroom risotto, grana, lemon oil *gf, df*

stuffed chicken breast, mushroom machaca *gf*

herb crusted pork loin, pommes puree *gf*

pumpkin curry, spiced yogurt, yu choy *gf, veg*

grilled flank steak, gremolata *gf*

pappardelle pasta, lemon, peas, mushroom *veg*

goat curry w/ haricot vert *gf*

## SIDES

select two

garam masala glazed carrots *gf, veg*

brussel sprouts, nuoc cham *gf, df*

grilled asparagus, lemon, grana padano *gf, veg*

pommes puree *gf, veg*

banyuls roasted butternut squash, pine nuts, spiced yogurt *gf, veg*

*gf* - gluten free / *df* - dairy free / *veg* - vegetarian / *v* - vegan



# PREMIUM MENU

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## HORS D'OEUVRES

select three

seasonal hamachi crudo *gf, df*

tuna poke, cucumber, sambal vinaigrette *gf*

mini crab cakes, tarragon aioli *gf*

wild mushroom tartlet *veg*

vietnamese steak skewer, sweet chilli sauce *df*

\*steamed shrimp & pork dumplings, chili crisp *df*

adobo steak skewer, charred pepper coulis *gf, df*

prawn cocktail, marie rose sauce *gf, df*

\*steamed bao buns *df*

## SALADS

select one

classic caesar, garlic croutons, grana

mixed greens, candied pecans, bacon, tomatoes, vinaigrette *gf, df*

gem lettuce, pickled fresno, wonton, lardon, sesame vinaigrette *df*

bitter greens salad, sweet mustard vinaigrette, apples, walnuts *gf, df*

*gf - gluten free / df - dairy free / veg - vegetarian / v - vegan*  
*\*additional \$3 per person for select items*



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## ENTREES

select two

short ribs, pommes puree, horseradish *gf*

citrus marinated lamb rack, gremolata *gf, df*

grilled seasonal catch, pea puree, sugar snap peas

confit duck legs, farro, citrus glaze

\*peppercorn crusted prime rib, au jus *gf, df* (not available for tastings)

grilled ny strip, parsnip puree, chimichurri *gf*

seared scallops, moroccan couscous, salsa rossa

blackened spot prawns, cheddar grits *gf*

## SIDES

select two

garam masala glazed carrots *gf, veg*

brussel sprouts, nuoc cham *gf, df*

grilled asparagus, lemon, grana padano *gf, veg*

potatoes *gf, veg*

banyuls roasted butternut squash, pine nuts, spiced yogurt *gf, veg*

*gf* - gluten free / *df* - dairy free / *veg* - vegetarian / *v* - vegan

\*additional \$3 per person for select items



# A LA CARTE MENU

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## Steak Sauce

*bearnaise, gremolata, six figure steak sauce*

## Charcuterie Program

Standard - \$9

*3 meats, 3 cheeses, assorted crackers, mustard*

Deluxe - \$14

*4 meats, 4 cheeses, assorted crackers, mustards, jams, honeys, pickled veg, and assorted fruits*

## Oyster Bar

Standard - \$12 per person

Deluxe - \$16 per person

*3 oysters per guest*

*locally sourced market oysters, lemon wedges, hot sauce, house-made mignonette*

*Additional Add On:*

*sturgeon caviar (market price)*