



Catering Buffet Menu

Artisan Cheeses

with Acme walnut crostini & fruit

Charcuterie

with whole grain mustard & house made pickles

Oysters

on the half shell

Arugula Salad

Seasonal fruit, Pt. Reyes Blue cheese & candied almonds

Chopped Salad

Mixed greens, salami cotto, Fiscalini cheddar, cucumbers, heirloom tomatoes & creamy lemon oregano dressing

Slow Roasted Pork Ribs

caramelized apple jus

Pork Loin

choucroute & creamy grain mustard sauce

Tri-Tip Steak

mushroom ragu & fresh horseradish

Herb-roasted Chicken

Artichoke barigoule, white wine jus

Macaroni and Cheese

Jo Jo's crispy roasted potatoes & chimichurri sauce

Creamy Polenta

Black Beans queso fresco

Cavolo Nero parmesan bread crumbs

Roasted Almonds with Pimenton & Garlic

Housemade Pickles

House Marinated Olives