Crafted Culture Lunch

Buffet

$55/person

**Appetizers (Choose 2)**

**Preserved Lemon Hummus**

Chickpeas, Crudité, Grilled Naan $11

**Jalapeno Corn Fritters (Egg, Dairy)**

Corn Puree, Cotija, Chives

**Craft Wings (GF)**

Choice of Spicy Honey or Salt & Pepper

**Salads**

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

**Granny Smith Miso Salad**

Tuscan Kale, Granny Smith Apples, Citrus Segments, Pomegranate, Hazelnut, Miso Vinaigrette

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

**Entrees (Choose 3)**

**Beef Slider (Dairy, Gluten, Egg)**

Angus Beef, Aged Cheddar, Caramelized Onion, Jalapeno, Bacon, Brioche Bun

**Lil’ Cluck Slider (Dairy, Gluten, Egg)**

Spicy Fried Chicken, Coleslaw, Bread & Butter Pickles, Spicy Honey, Hawaiian Bun

**Bahn Mi (Gluten)**

Brisket, Sweet Soy, Pickled Carrot, Pickled Daikon, Jalapeno Spread, Cilantro, French Roll

**Mini Chicken Pesto Sandwich (Gluten, Egg)**

Grilled Chicken, Pesto Aioli, Pickled Red Onion, Provolone, Sourdough

**Portobello Slider (Gluten, Dairy)**

Portobello, Fresh Mozzarella, Marinated Tomatoes, Basil Pesto, Slider Bun

Crafted Culture Lunch

Buffet $68/person

**Salads (Choose 2)**

**Coleslaw**

Sliced Cabbage, Carrots, Onion, Garlic Aioli

**Chopped Salad**

Chopped Romaine, Baby Tomato, Pickled Onion, Bleu Cheese Dressing

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

**Entrees (All Included)**

**Flat Iron**

Bourbon BBQ Sauce

**Grilled Chicken Breast**

Chipotle BBQ

**Grilled Salmon**

Jamaican Jerk Spice

**Dry Rub Cauliflower Steaks**

Char Siu Marinade

**Sides (All Included)**

**Roasted Garlic Mashed Potato**

Roasted Garlic, Butter, Cream

**Roasted Seasonal Vegetables**

Garlic Chips, Lemon

**Corn on the Cob**

Old bay Butter

**Baked Mac & Cheese**

Aged White Cheddar, Breadcrumbs

Crafted Culture Lunch

Pre-Fixe Menu $35

First Course

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

Or

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

Second Course

**Craft Burger**

Angus Beef, White Cheddar, Caramelized Onions, Jalapeno, Garlic Aioli, Brioche Bun

Or

**Chicken Katsu Sando (Gluten, Dairy, Egg)**

Panko Breaded Mary’s Chicken Breast, Spicy Coleslaw, House Pickles, Spicy Aioli, Milk Bread

Or

**Portobello Capresse Sandwich (Dairy, Gluten)**

Portobello, Fresh Mozzarella, Marinated Tomatoes, Basil Pesto, Asiago Bread

Crafted Culture Lunch

Pre-Fixe Menu $29

First Course

**Crafted Caesar**

Sweet Gem Lettuce, Grilled Corn, Pickled Red Onion, Sliced Radishes, Toasted Pepitas

Or

**Kale Salad**

Baby Kale, Strawberry, Orange, Shaved Fennel, Goat Cheese, Caramelized Pistachio

Second Course (Choose 2)

**Margherita Flatbread**

Heirloom Tomato, Burrata, Basil, Hand Stretched Flatbread

**Chicken Katsu Sando (Gluten, Dairy, Egg)**

Panko Breaded Mary’s Chicken Breast, Spicy Coleslaw, House Pickles, Spicy Aioli, Milk Bread

**Portobello Capresse Sandwich**

Portobello, Fresh Mozzarella, Marinated Tomatoes, Basil Pesto, Slider Bun

Crafted Culture Dinner

Buffet Options $58

**Appetizers (Choose 3)**

**Preserved Lemon Hummus**

Chickpeas, Crudité, Grilled Naan $11

**Jalapeno Corn Fritters (Egg, Dairy)**

Corn Puree, Cotija, Chives

**Craft Wings (GF)**

Choice of Spicy Honey or Salt & Pepper

**Blood Orange & Beet**

Roasted Beets, Blood Orange, Arugula, Goat Cheese

**Salads (Choose 2)**

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

**Granny Smith Miso Salad**

Tuscan Kale, Granny Smith Apples, Citrus Segments, Pomegranate, Hazelnut, Miso Vinaigrette

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

**Entrees (Choose 3)**

**Beef Slider**

Angus Beef, Aged Cheddar, Caramelized Onion, Jalapeno, Bacon, Brioche Bun

**Lil’ Cluck Slider**

Spicy Fried Chicken, Coleslaw, Bread & Butter Pickles, Spicy Honey, Hawaiian Bun

**Bahn Mi**

Brisket, Sweet Soy, Pickled Carrot, Pickled Daikon, Jalapeno Spread, Cilantro, French Roll

**Spicy Pork Sausage Flatbread**

White Cheese Sauce, Fontina, Calabrian Peppers

**Portobello Slider**

Portobello, Fresh Mozzarella, Marinated Tomatoes, Basil Pesto, Slider Bun

Crafted Culture Dinner

Buffet $63 p/person

**Salads (Choose 2)**

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

**Granny Smith Miso Salad**

Tuscan Kale, Granny Smith Apples, Citrus Segments, Pomegranate, Hazelnut, Miso Vinaigrette

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

**Entrees (Choose 3)**

**Flat Iron**

Bordelaise, Crispy Shallots

**Grilled Chicken Breast**

Braised Mushrooms, Basil Cream

**Grilled Salmon**

Tomato Jam, Herbed Orzo

**Mushroom Risotto**

Parmigiano Reggiano, Parsley, Lemon Zest

**Sides (Choose 3)**

**Roasted Garlic Mashed Potato**

Roasted Garlic, Butter, Cream

**Grilled Vegetables**

Garlic Chips, Lemon

**Creamed Spinach**

Parmesan Cream, Aged Cheddar

**Truffle Mac & Cheese**

Aged White Cheddar, Parsley, Bread Crumbs

Crafted Culture Dinner

Pre-Fixe Menu $39 p/person

First Course

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

or

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

Second Course

**Chicken Piccata**

Crème Fraiche Mashed Potato, Petite Green Salad, Lemon Caper Sauce.

Or

**Orechiette Arrabiata**

Chili Flakes, Garlic, Baby Heirloom Tomato, Parmigiano Reggiano, Basil

Crafted Culture Dinner

Pre-Fixe Menu $49

First Course

**Roasted Pear Salad**

Rocket, Marcona Almond, Pomegranate, Gorgonzola, Dijon-Maple Vinaigrette

Or

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

Second Course

**Slow Roasted Duroc Pork Belly (GF)**

Swiss Chard, White Bean Puree, Granny Smith Mostarda, Citrus Vinaigrette

Or

**Chicken Piccata (Gluten, Dairy)**

Breaded Mary’s Chicken Breast, Crème Fraiche Potatoes, Petite Greens Salad, Brown Butter-Caper Sauce, Lemon

Or

**Mushroom Bolognese (Vegan, Gluten)**

Red Wine Braised Mushroom, Parsley Breadcrumbs, Basil, Bucatini

Dessert

**Cheesecake**

Raspberry Orange Coulis

Crafted Culture Dinner

Pre-Fixe Menu $55

First Course

**Wedge Salad (Nuts, Dairy, GF)**

Heirloom Tomatoes, Pickled Onions, Smoked Bacon, Point Reyes Bleu Cheese, Chives, Bleu Cheese Vinaigrette

or

**Crafted Caesar Salad (Seafood, Dairy, GF)**

Sweet Gem Lettuce, Charred Corn, Pickled Onions, Radish, Toasted Pepitas

Second Course

**New Zealand King Salmon (Seafood, Gluten)**

Smoked Tomato Marmalade, Citrus Fregola, Herb-Brown Butter Croutons

Or

**Chicken Picatta (Gluten, Dairy)**

Breaded Mary’s Chicken Breast, Crème Fraiche Potatoes, Petite Greens Salad, Brown Butter-Caper Sauce,

Or

**Lemongrass Coconut Curry (Vegan, GF)**

Tofu, Edamame, Potato, Squash, Thai Basil, Coconut Rice

Dessert

**Cheesecake**

Raspberry Orange Jam

Crafted Culture Dinner

Pre-Fixe Menu $65

First Course

**Roasted Pear Salad**

Rocket, Marcona Almond, Pomegranate, Gorgonzola, Dijon-Maple Vinaigrette

Or

**Kale Salad**

Tuscan Kale, Granny Smith Apples, Persimmon, Hazelnut, Apple Cider Vinaigrette

Second Course

**New Zealand King Salmon (Seafood, Gluten)**

Smoked Tomato Marmalade, Citrus Fregola, Herb-Brown Butter Croutons

Or

**Mushroom Bolognese (Vegan, Gluten)**

Red Wine Braised Mushroom, Parsley Breadcrumbs, Basil, Bucatini

Or

**Leap Coffee Bone-in Short Rib (GF)**

Celery Root, Butternut Squash, Pearl Onion, Charred Parsnip Puree

Dessert

**Cheesecake**

Raspberry Orange Jam

Crafted Culture Dinner

Passed Appetizers (Price per Unit)

**Cold Appetizers**

**Capresse Skewers**

Baby Tomato, Cilliegine Mozzarella, Pesto $5

**Traditional Hummus**

Tahini, Lemon, Paprika, Flatbread or Crudité $4

**Preserved Lemon Hummus**

Chickpeas, Crudité, Grilled Naan $4

**Hot Appetizers**

**Truffle Arancini**

Chives, Truffle Aioli $4

**Beef Slider**

Angus Beef, Aged White Cheddar, Garlic Aioli, Brioche Bun $7

**Lil’ Cluck**

Fried Chicken, Coleslaw, Spicy Honey, Bread & Butter Pickles, Hawaiian Roll $7

**Mac & Cheese Croquette**

White Cheese Sauce, Panko $4

**Jalapeno Corn Fritters (Egg, Dairy)**

Corn Puree, Cotija, Chives $4