

HEMISPHERE

Restaurants

EVENTS & CATERING

Catering Menu

APPETIZERS

ALL SERVE 25 PER ORDER

SWEET SANTA MARIA BRUSCHETTA 40

granny smith apple, strawberry, softened brie, local honey, gorgonzola, and candied pecans on a toasted baguette

OVEN TOASTED BRUSCHETTA 36

sliced ciabatta topped with a special blend of seasonings and Parmesan cheese then oven toasted, served with marinated tomatoes, olive tapenade, and bleu cheese crumbles.

CAPRESE SKEWERS 38

fresh mozzarella, local grape tomatoes, basil, olive oil and balsamic reduction on a bamboo skewer

BANG BANG SHRIMP 42

succulent shrimp lightly dusted, golden fried and tossed in a spicy bang bang sauce served with Asian slaw and scallions

HOUSE CURED SALMON 44

salmon paired with mustard, brie, and capers served on a lightly toasted baguette

FIRE GRILLED CHICKEN WRAPS 42

cilantro lime chicken, harvest greens, avocado ranch, and marinated tomato with a five cheese blend

HERB BEEF WRAPS 44

herb-roasted beef shaved thin with caramelized balsamic onions, sun-dried tomatoes served with a horseradish cream cheese

CRANBERRY ROAST TURKEY WRAPS 42

sliced roasted turkey, seasonal harvest greens, with a cranberry cream cheese aioli

VEGETABLE WRAPS 40

squash, roasted bell peppers, carrots, zucchini, spring greens, avocado, sun dried tomatoes with a basil cream cheese

ANGUS BEEF SLIDERS 52

mini beef burgers grilled then topped with bourbon BBQ, melted smoked Gouda, and crispy smoked bacon served on grilled slider buns with speared cornichons

SOUTHERN FRIED CHICKEN SLIDERS 52

hand-breaded chicken breast medallions golden fried, with Carolina cider vinegar slaw, and sliced dill pickles served on grilled slider buns with speared cornichons

BONELESS BUFFALO BITES 50

hand-trimmed boneless chicken breast bites seasoned, lightly breaded and tossed in buffalo sauce served with bleu cheese dipping sauce and celery

GLAZED MEATBALLS 40

beef meatballs glazed in choice of BBQ or citrus teriyaki sauce

CRAB ARTICHOKE DIP 48

crab meat, artichoke hearts, fresh spinach, green onions, garlic, spices, parmesan, and mozzarella with lightly toasted garlic baguette

**tortilla chips or toasted pita upon request*

KOREAN STYLE CRISPY PORK BELLY 58

five-spice seasoned pork belly crisped with Korean BBQ sauce served on a lightly toasted baguette with Asian slaw

THAI CHICKEN LETTUCE WRAPS 52

Thai peanut chicken and fresh Asian slaw tossed in sesame lime dressing topped with red peppers, wonton strips, and cilantro on romaine hearts with a spicy ginger sauce

**available with seared sesame tuna*

GINGER GARLIC CHICKEN SKEWERS 54

Asian marinated chicken on a bamboo skewer, spicy ginger garlic sauce, crushed cashews, and scallions

JAMAICAN CHICKEN 54

pulled jerk chicken served with crispy plantain chips and a fresh mango pineapple salsa

AVOCADO TOAST 52

toasted pita bread, avocado lemon mayo, avocado slices, lemon zest with sea salt, and cracked black pepper

BACON RANCH DEVILED EGGS 48

deviled eggs with ranch seasoned filling topped with crispy smoked bacon

HUMMUS 44

roasted red pepper hummus with seeded crackers

**available with crudités upon request*

APPETIZER DISPLAYS

ALL SERVE 50 PER ORDER

CHILLED JUMBO SHRIMP 150

generous display of succulent, chilled jumbo shrimp served with cocktail sauce and lemon

ARTISAN CHEESE TRAY 100

creamy brie, Stickney Hill chevre, Tillamook cheddar, AmaBlu bleu cheese, smoked gouda, and horseradish chive Havarti served with seeded crackers, lightly toasted garlic baguette, and fig jam

CRUDITÉS BASKET 70

celery, carrots, broccoli, cauliflower, zucchini, cucumber, baby heirloom tomatoes, pea pods, and bell pepper served with a fresh herb dip

CHARCUTERIE PLATTER 140

prosciutto, calabrese salami, soppressata, peppered salami, capicola, genoa salami, peppadew peppers, marinated olives, pepperoncini, cornichons, roasted artichokes, lightly toasted garlic baguette, seeded crackers, and beer mustard

DINNER SERVICE

Options

PRICING DETERMINED BY NUMBER OF GUESTS,
MAIN COURSE CHOICE(S) & ANY ADDITIONS

PLATED

INCLUDES BREAD & BUTTER
CHOICE OF STARTER SALAD
CHOICE OF 2 MAIN ENTRÉES
CHOICE OF DIETARY ENTRÉE
as needed
DESSERT (ADDITIONAL)

BUFFET

MINIMUM OF 30 PERSONS

INCLUDES BREAD & BUTTER
CHOICE OF SALAD
CHOICE OF UP TO 3 PROTIENS/MAINS
CHOICE OF UP TO 2 SIDES
EXTRA SIDES (ADDITIONAL)
DESSERT (ADDITIONAL)

KIDS MENU OPTIONS AVAILABLE UPON REQUEST

Starter SALADS

ONE INCLUDED WITH BUFFET OR PLATED SERVICE*

CHOP

chopped romaine and assorted spring greens tossed in honey lime dressing with granny smith apples, cucumber, candied pecans, craisins, and AmaBlu bleu cheese crumbles

THE WEDGE

iceberg wedge, AmaBlu bleu cheese dressing, hardboiled egg, crumbled bacon, and tomato

**available plated only*

MIXED GREENS SALAD

crisp, chopped romaine and assorted spring greens, grape tomato, cucumber, and carrot with a choice of chef-crafted dressings

TRADITIONAL CAESAR

crisp, chopped romaine dressed in our signature Caesar dressing with parmesan and garlic herb croutons

MAIN *Courses*

MINIMUM ORDERS OF 10

CITRUS HERB CHICKEN 24
pan-seared chicken breast, pan juice with roasted potatoes, and ratatouille

CHICKEN AND WAFFLES 24
locally sourced chicken marinated, hand-breaded, and golden fried for a crispy crust set on Belgium waffles and served with whipped potatoes, peppered cream gravy, and a maple caramel glaze

GRILLED FILET MIGNON 44
pan-roasted wild mushrooms, smashed roast fingerlings, grilled asparagus, and smoked red pepper essence

**GARLIC ROSEMARY
ROASTED BEEF TENDERLOIN** 40
hand-trimmed beef tenderloin rubbed with a blend of garlic, rosemary, and spices; hand-sliced and served with oven-roasted rosemary potatoes, au jus, and maple bacon glazed Brussels sprouts

LONDON BROIL 34
USDA Choice flank steak marinated, char-broiled, sliced, and accompanied with sweet bourbon onion sauce and crispy onion strings served with horseradish whipped potatoes and grilled asparagus

GRILLED LEMON ROSEMARY PORK LOIN 36
whipped maple yams, roasted green beans, and an apple maple gastrique

SEARED PACIFIC HALIBUT 39
lemon beurre blanc, roasted sweet pepper potato mash, and an apple fennel slaw

GRILLED VERLASSO SALMON 38
dill mustard glaze, wild mushroom confit with kale, tomatoes, and grilled asparagus

SEARED GINGER SESAME TUNA 32
sesame crusted tuna, pan-seared and set on cilantro rice with a house-pickled Asian slaw served with a sesame ginger sauce

FETTUCCINE ALFREDO 26
traditional fettuccine alfredo with shaved parmesan and the choice of grilled chicken or sautéed shrimp

**GRILLED CILANTRO
VEGETABLE SKEWER** 28
zucchini, bell pepper, summer squash, baby heirloom tomato, and eggplant in a cilantro lime marinade, skewered and charbroiled, and set on a bed of cilantro rice with a sriracha cream sauce and diced bell peppers

ROASTED VEGETABLE WELLINGTON 28
zucchini, bell peppers, asparagus, onions, and goat cheese served in a flaky pastry with tomato cream sauce

BUFFET SIDES

TWO INCLUDED WITH BUFFET SERVICE

STARCHES

ROASTED SMASHED FINGERLINGS

WHIPPED MAPLE YAMS

HORSERADISH WHIPPED POTATOES

ROASTED ROSEMARY POTATOES

WHIPPED POTATOES

VEGGIES

MAPLE BACON GLAZED BRUSSELS SPROUTS

ROASTED GREEN BEANS

GRILLED ASPARAGUS

ROASTED MUSHROOMS, KALE & TOMATOES

FRESH VEGETABLE MEDLEY

SWEETS

S'MORES SHOOTERS 3
layers of graham cracker crumble, rich marshmallow foam, and creamy milk chocolate

TRIFLE SHOOTERS 3
layers of fresh berries with whipped cream and vanilla custard

VANILLA BEAN CRÈME BRÛLÉE 4

CHOCOLATE FOUNTAIN 4
milk chocolate fondue with fresh fruit and sponge cake

ASSORTED MINI DESSERTS 4

MINIMUM ORDER OF 30 PCS

minimum 10 per flavor

COOKIES 4
Chocolate Chip
Peanut Butter
Oatmeal Raisin
Snickerdoodle

DESSERT BARS 4
Brownies
Apple Crisp
Lemon Curd
Key Lime

CUPCAKE FLAVORS 4
*select up to 3 flavors; minimum of 10 per flavor
minimum of 30 to order*

TRIPLE CHOCOLATE
chocolate cake with chocolate chips, chocolate frosting

RED VELVET
classic, with cream cheese frosting

SALTED CARAMEL
caramel cake, caramel frosting, sea salt garnish

S'MORES
chocolate cake, graham cracker crust, toasted marshmallow frosting

VANILLA
vanilla cake, vanilla frosting

LEMON CHIFFON
lemon cake, lemon frosting, candied lemon

TIRAMISU
coffee-soaked vanilla cake, mascarpone frosting, ladyfinger crumbs

COOKIES AND CREME
marble cake, vanilla frosting, cookie crumbs

MOCHA
chocolate cake, coffee-chocolate frosting, espresso bean

PEANUT BUTTER CUP
chocolate cake, peanut butter frosting, garnished with peanut butter cup pieces

STRAWBERRY SHORTCAKE
strawberry cake, vanilla frosting, sliced strawberry

AFTER DARK

Snacks

FARMER'S MARKET PIZZA 15
artisan crust brushed with garlic butter and topped with marinated tomatoes, roasted red peppers, grilled portabella mushrooms, fresh spinach, and mozzarella cheese

BBQ CHICKEN PIZZA 15
artisan crust brushed with bourbon red BBQ and topped with pulled chicken breast, sweet red onion, chopped cilantro, smoked Gouda, and mozzarella cheese

CLASSIC 'ZA 15
artisan crust brushed with Off the Vine pizza sauce, fresh basil, and mozzarella cheese with a choice of pepperoni or sausage

SOFT PRETZELS 4
soft, warm pretzels brushed with butter, dusted with coarse sea salt, and served with beer mustard and cheesy jalapeño sauce

MINI SANDWICHES 2
sliced smoked turkey, sliced honey ham, cheese on a hawaiian roll served with mayo and mustard