



Passed Hors d'Oeuvres Menu

25 Guest Minimum

Additional Chef Charges May Apply

KEY: (N) Nuts, (V) Vegetarian, Can Be Vegan (GF) Gluten Free



Passed Hors d'Oeuvres Pricing

Optimal selection should include one item from each food category

Five Selections (including dessert if desired) \$35.00 per guest / 7 pieces per guest

Seven Selections (including dessert if desired) \$45.00 per guest / 10 + pieces per guest

Ten Selections (including dessert if desired) \$55.00 per guest / 12 + pieces per guest

Vegetarian

Burrata & English Pea Bruschetta

DiStefano Burrata, Mint, Golden Pea Shoots, Lemon Oil

Asparagus & Goat Cheese Croquettes

Local Goat Cheese, Lemon Gel

Green Garlic Croquettes

Meyer Lemon Aioli

Squash & Ricotta Pizzetta

Toybox Squash, Squash Blossoms, Mint, Lemon Oil

Baby Kale Caesar Salad Bites

Tiny Kale Caesar Salad in Parmesan Tuile

Fava Bean Arancini

Meyer Lemon Aioli, Micro Sorrel

Empanadas de California

Artichokes, Feta, Dried Apricots, Preserved Lemons

Bernard Ranch Grapefruit & Avocado Salad (GF)(N)

Watercress, Cucumber, Green Goddess Dressing

“Eggs & Toast”

Fried Quail Egg, Yellowfoot Mushroom, Ricotta Crouton, Nettle Purée

Spring Mushroom & Asparagus Tartlets

Galen’s Good Old Aged Gouda

Miniature Goat Cheese Tartlets

Chèvre, Sun-dried Tomatoes, Artichoke Hearts

Provençal Vegetable Socca Crêpe (Can be Vegan)

Roasted Eggplant, Artichoke, Tomato Charmoula

Wakame Vegetarian Sushi Rolls (Can be Vegan)

Pea Shoots, Carrots, Avocado, Wasabi Aioli

“Firecrackers” (Vegan)

Wild Mushroom Spring Rolls, Pickled Ginger Dipping Sauce

Fowl

Smoked Chicken Salad (GF)(N)

Endive Spears, Spiced Pecans

Wild Rice Cakes with Duck Breast (GF)

Kumquat Relish, Pomegranate Seeds

Mini Housemade Sui Mai

Coconut Chicken Dumplings, Tamari Soy Sauce

Thai Chicken Lettuce Cup (GF)(N)

Red Peppers, Carrots, Thai Basil, Toasted Peanuts, Lemongrass Vinaigrette

Savory Roasted Duck Crêpes

Water Chestnuts, Cilantro, Plum Sauce

Duck a l'Orange (GF)

Duck Confit, Sweet Potato Tuile, Preserved Kumquat Relish

Pistachio Crusted Chicken Roulade Medallions (N)(GF)

Roasted Red Pepper, Spinach, Pecorino, Herb Mouseline

"Huevos Rancheros" (GF)

Corn Tortilla, Black Beans, Salsa Roja, Fried Quail Egg

Beef

Brasied Shortribs (GF)

Smoked Yukon Gold Potato Cup, Horseradish Salsa Verde

Trio of Mini Flautas

Queso Fresco

Chicken

Beef

Chipotle Salsa, Tomatillo, Crema

(TRIO AVAILABLE TO PARTIES OF 100+ ONLY, OTHERWISE SINGLE CHOICE)

Beef & Asparagus Maki (GF)

Strip Sirloin, Sesame Ginger Sauce

Strip Sirloin (GF)(N)

Scallions, Szechwan Peanut Sauce

Seared Filet & Kennebec Potato Gaufrette (GF)

Horseradish Sauce, Parsley

Mini Beeman Ranch Wagyu Beef Wellingtons

Tarragon Mustard Sauce (GF)

Mini Marin Sun Farms Hamburgers

Housemade Buns, Dijon Mustard, Ketchup

Koji Beef Empanada

Gochujang Aioli

Other

Housemade Devil's Gulch Rabbit Sausage

Chanterelles, Radicchio, Chef's Meyer Lemon Hazelnut Mustard

Nettle Crusted Venison Loin (GF)

Potato Nest, Syrah Gelée, Pickled Mustard Seed

Lamb

Lamb Tenderloin Kebabs (GF)

Pickled Feta, Artichoke, Apricot, Saffron Aioli

Mesquite Grilled Lamb Köfte Kebabs (GF)

Tzatziki

Roasted Lamb Loin

Olive Oregano Biscotti, Artichoke, Feta, Roasted Pepper Relish

Mini Moroccan Lamb Burgers

Housemade Cumin Buns, Harissa Aioli, Cucumber Salad

Roasted Lamb Loin & Polenta (Can be GF)

Polenta Cake, Pomegranate Sala

Pork

Fried Pork Belly

Crispy Grit Cake, Apple Mostarda, Pickled Red Fresno

"Green Eggs & Ham"

Crispy La Quercia Prosciutto, Sunny Side Up Quail Egg Crostone,
Italian Salsa Verde, Creamed Shallots

Mini Ham & Cheese Tartlets

Creminelli Tartufo Salami, Valley Ford Fontina Cheese

Mini Green Garlic Tartlets

Parmesan, Applewood Smoked Bacon, Thyme

Tequila Braised Pork Shoulder

Buttermilk Biscuit, Pickled Onion, Chef's Habanero Mustard

Smoked Kalua Pork & Taro Root Tacos (GF)

Pickled Green Papaya Slaw, Scallion Aioli

Seafood

Hamachi Crudo (GF)

Watermelon Relish, Aji Amarillo Aioli, Mandarin Segments

Wild Fennel Crusted Ahi

Oil Cured Olives, Wild Arugula, Meyer Lemon Oil, Black Pepper Flatbread

Tuna Tartare

Wasabi Caviar, Sesame Cone

Oysters on the Half Shell (GF)

Caramelized Jerusalem Artichoke Mignonette

Paella Bites (GF)

Saffron Risotto Cake, Grilled Shrimp, Piquillo Aioli

Grilled Octopus (GF)

Fingerling Potato, Shishito Pepper, Pimentón Aioli

Mai's Vietnamese Spring Rolls (N)

Asian Vegetables, Rice Noodles, Bay Shrimp, Cilantro, Mint, Rice Paper

Rock Shrimp Lettuce Cups (GF)(N)

Rice Noodles, Red Peppers, Carrots, Toasted Peanuts, Lemongrass Vinaigrette

Maryland Style Crab Cakes

Old Bay Aioli, Micro Celery
(Crabs from Washington State)

Smoked Sturgeon

Vodka Dill Crème, Caramelized Onion Flatbread

Local Tomales Bay Oysters on the Half Shell (GF)

Chile Lime Sorbet

Sweets

Pistachio Orange Flower Honey Phyllo Tartlets (N)

Brandied Mince Pear & Cranberry Hand Pies

Clove Cream

Guittard Madagascar Chocolate & Sea Salted Caramel Tartlets (N)

"Firecracker" Lollipops (GF)

Valrhona Milk Chocolate, Hot Cinnamon Pop Rocks

Candied Almond Rochers (GF)(N)(Vegan)

Rick's Nutella "Kit Kats" (N)(V)

Salted Butterscotch Éclairs

Caramel Fondant

Tiramisu

Espresso Panna Cotta, Cocoa Genoise, Mascarpone Cream

“Root Beer Floats” (GF)(N)

Open Faced Vanilla Macaron, Root Beer Infused Buttercream Caviar Pearls

Golden Siberian Cones

Gold Foil Wrappers, White Chocolate & Red Currant Mousse

Seasonal & Colorful Pâte de Fruit (Vegan)(N)

“German Chocolate” (GF)(Vegan)(N)

Madagascar Chocolate Coconut Milk Mousse, Coconut Milk Caramel,
Caramelized Coconut Pecan Crumble

Hard Spiced Nutcracker Cake (N)

Hard Spices, Almonds, Orange Confit

Chef’s Assorted Macarons (N)(V)

**At Taste**

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges

Labor charges are based on event hours as quoted to Taste by the Pres Club. Should event extend beyond the stated hours, additional labor charges will occur.

Terms

Prices do not include a chef fee, which varies based on headcount.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Final Guarantee is due one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

All prices based on a 2.5 hr event

Additional Charges apply to:

- extended events
- customized menu or special requests