We're excited to help make your event memorable with delicious, seasonal dishes.

On the following pages, you'll find a selection of menu options designed to inspire your choices. Please feel free to select from these starting points, or let us know if you have any special preferences or ideas—we are happy to customize a menu to suit your vision and taste.

CaliCosta
CATERING

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Grazing Table

Local cheese and charcuterie table with fresh and dried fruit, nuts, fig jam, crackers and bread. Smoked salmon

Fresh Oysters with a classic mignonette sauce

Passed appetizers

Shrimp or local halibut ceviche with avocado and mango in ceramic spoons

Pickled beets and orange, creme fraiche with fresh dill in ceramic spoons

Ground turmeric spiced lamb skewers, tzatziki dipping sauce

Beef tenderloin crostini with whipped horseradish cream and chili crunch

Seared pork belly with umami mushroom powder & chili crisp

Fried chicken bites with hot honey

Grilled shrimp with a peach and balsamic glaze

Sauteed wild mushrooms and herbed goat cheese in puff pastry with micro basil

Heirloom tomato & burrata crostini

Beet cured salmon, creme fraiche in cucumber cups
Crispy garden fresh zucchini fritters with remoulade dipping sauce

Sweet gem leaf with grilled peach,poblano chili, lime crema topped with crunchy fried onions

Grilled padron peppers with crunchy sea salt

Grilled manchego cheese and fig sandwiches

Mini tempura portobello mushroom slider with garlic aioli, greens

Empanadas filled with corn, green chili and cheese

Aranchini with house made tomato gravy

Grilled pizza with herb cheese, pesto, mozzarella, prosciutto and pears

Plated salads

Sweets gem salad with lemon\tahini vinaigrette, pistachios, feta and mandarin oranges

Mixed baby greens, ricotta salata, spiced almonds, watermelon radish with creamy preserved lemon vinaigrette

Mixed greens and arugula with heirloom garden tomatoes, herbs and pecorino cheese

Butter lettuce and arugula salad with yellow beets, pecorino, pistachios with a charred onion vinaigrette

Mediterranean wedge salad with creamy Pt. Reyes blue cheese, pickled red onions, capers and black olives

Little gem, watermelon radish, pepitas, tarragon with citrus-avocado dressing

Kale, shredded carrots, cherry tomatoes with chipotle caesar dressing

Heirloom tomatoes, fresh herbs & arugula, creamy burrata with broken black olive vinaigrette

Zucchini carpaccio, shaved fennel, lemon, pistachio, Pennyroyal farms goat cheese, black pepper, fried capers

Family-style entrees

Sides:

White bean, fennel, basil, heirloom tomato salad with a caramelized onion vinaigrette

French green lentils with cucumber, bell pepper,onions, mint, herbs, crumbled feta and a dijon-lemon dressing

Farro Mediterranean salad with olives, sun dried tomatoes, artichokes, red peppers, red wine vinaigrette

Gemelli pasta with sungold tomatoes and house made pesto and ricotta sauce, pine nuts

Creamy coconut thai satay noodle and vegetable salad

Wild rice, grilled plums, chopped herbs, crumbled goat cheese, walnuts, tarragon vinaigrette

Roasted tri color whole carrots over herb-infused tzatziki, pistachios, hot honey,mandarin oranges

Simply roasted seasonal vegetables, herbs,garlic olive oil and edible flowers

Watermelon salad with serrano, lime, crumbled goat and pickled red onions

Sweet corn and heirloom tomato salad with, basil and burrata

Herb roasted smashed fingerling potatoes, arugula with tarragon vinaigrette

Baked parmesan polenta with mushroom ragu

Protein:

Grilled chicken thighs or king Salmon with shaved fennel and apple slaw, preserved lemon and sauce romesco

Roasted chicken thighs or king Salmon with creamy mustard, caper, lemon sauce

Grilled chicken breast with a peach balsamic sauce over grilled onions and cabbage

Coconut cream poached halibut with crunchy chili oil over ginger infused jasmine rice

Stemple Creek filet mignon with black Truffle infusion over cauliflower puree

Garlic & cider brined pork loin with grilled lemons & Tzatziki sauce

Roasted king salmon/halibut with smoked paprika oil, roasted radish and salsa verde

Calabrian chili spiced king salmon, tzatziki, pickled cucumber and grilled cherry tomatoes

Grilled thai inspired tri-tip over chayote and mango slaw with blistered tomatoes and pepitas

Grilled tri-tip over grilled onions and chimichurri salsa

Braised short ribs over creamy blue cheese potato puree

Late-night snacks

Fried Chicken Slider with Spicy Ranch Dressing, Bread & Butter Pickle on Brioche Bun

Grilled Steak Slider with Bleu Cheese Scallion sauce

Make your own pork carnitas tacos with all the fixins

Traditional Mac & Cheese