



STANDARD MENU

\$48.50 per person unless otherwise stated*
plated meal subject to \$3 per person additional fee

sales@sixfigurecatering.com

HORS D'OEUVRES

select two

tea sandwiches, cucumber, herbed cream

mushroom crostini, whipped goat cheese *veg*

prosciutto melon skewer *gf*

prosciutto herbed goat cheese skewer *gf*

seared beef sliders, cheddar cheese, horseradish aioli

italian meatball, shaved grana *gf*

lamb crepinette, roasted marinara *gf*

white cheddar gougeres, apple butter *veg*

citrus grilled chicken skewer *gf, df*

heirloom tomato bruschetta, balsamic reduction *v*

SALADS

select one

classic caesar, garlic croutons, grana

mixed greens, candied pecans, bacon, tomatoes, vinaigrette *gf, df*

gem lettuce, pickled fresno, wonton, lardon, sesame vinaigrette *df*

bitter greens salad, sweet mustard vinaigrette, apples, walnuts *gf, df*

gf - gluten free / *df* - dairy free / *veg* - vegetarian / *v* - vegan



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ENTREES

select two

alaskan salmon, parsnip puree, citrus beurre blanc *gf*

wild mushroom risotto, grana, lemon oil *gf, df*

stuffed chicken breast, mushroom machaca *gf*

herb crusted pork loin, pommes puree *gf*

pumpkin curry, spiced yogurt, yu choy *gf, veg*

grilled flank steak, gremolata *gf*

pappardelle pasta, lemon, peas, mushroom *veg*

goat curry w/ haricot vert *gf*

SIDES

select two

garam masala glazed carrots *gf, veg*

brussel sprouts, nuoc cham *gf, df*

grilled asparagus, lemon, grana padano *gf, veg*

pommes puree *gf, veg*

banyuls roasted butternut squash, pine nuts, spiced yogurt *gf, veg*

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PREMIUM MENU

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HORS D'OEUVRES

select three

seasonal hamachi crudo gf, df

tuna poke, cucumber, sambal vinaigrette gf

mini crab cakes, tarragon aioli gf

wild mushroom tartlet veg

vietnamese steak skewer, sweet chilli sauce df

*steamed shrimp & pork dumplings, chili crisp df

adobo steak skewer, charred pepper coulis gf, df

prawn cocktail, marie rose sauce gf, df

*steamed bao buns df

SALADS

select one

classic caesar, garlic croutons, grana

mixed greens, candied pecans, bacon, tomatoes, vinaigrette gf, df

gem lettuce, pickled fresno, wonton, lardon, sesame vinaigrette df

bitter greens salad, sweet mustard vinaigrette, apples, walnuts gf, df

gf - gluten free / df - dairy free / veg - vegetarian / v - vegan
*additional \$3 per person for select items



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ENTREES

select two

short ribs, pommes puree, horseradish gf

citrus marinated lamb rack, gremolata gf, df

grilled seasonal catch, pea puree, snow peas

confit duck legs, farro, citrus glaze

*peppercorn crusted prime rib, au jus gf, df (not available for tastings)

grilled ny strip, parsnip puree, chimichurri gf

seared scallops, moroccan couscous, salsa rossa

blackened spot prawns, cheddar grits gf

SIDES

select two

garam masala glazed carrots gf, veg

brussel sprouts, nuoc cham gf, df

grilled asparagus, lemon, grana padano gf, veg

potatoes puree gf, veg

bay leaves roasted butternut squash, pine nuts, spiced yogurt gf, veg

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*additional \$3 per person for select items



A LA CARTE MENU

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Steak Sauce

bearnaise, gremolata, six figure steak sauce

Charcuterie Program

Standard - \$9

3 meats, 3 cheeses, assorted crackers, mustard

Deluxe - \$14

4 meats, 4 cheeses, assorted crackers, mustards, jams, honeys, pickled veg, and assorted fruits

Oyster Bar

Standard - \$16 per person

Deluxe - \$20 per person

3 oysters per guest

locally sourced market oysters, lemon wedges, hot sauce, house-made mignonette

Additional Add On:

sturgeon caviar (market price)