

California Cuisine

Plated or Tray-Passed Appetizers

Jumbo Lump Crab

small bites with avocado, meyer-lemon cream

Fresh Artichoke Hearts

chili-basil aioli

Miniature Fish Tacos

market fish, avocado, corn off-cob, mojo verde

Tuna Tartar

fresh blue fin tuna tartar on crostini

Roasted Baby Beets

arugula, goat cheese, pine nuts, strawberry vinaigrette

First

Vegetable Salad

asparagus, avocado, tomato, fresh herbs, baby greens, pecans
jicama, green apple, zucchini, scallions, feta, citrus vinaigrette

Savory Tomato Soup

slightly spicy-not sweet, fresh basil

Main

Mushroom Risotto

porcini, crimini, chanterelle, shiitake, italian black truffle oil
parmigiano-reggiano, shallots

Hanger Steak

marinated & thinly sliced, balsamic, butter & bacon

Lobster & Scallops

sea shell pasta, homemade tomato bouillabaisse-style sauce

Roasted Chicken Breast

fresh tomato concasse. jalapeno. cipollini onions

Sides

Roasted Market Vegetables

balsamic drizzle

Brown Rice & Quinoa

shallots, red bell pepper, herbs de provence

Potato Gratin

yukon gold potato, fresh herbs, gruyere, swiss

Desserts

Key Lime Tarts

blueberry & ginger

Chocolate-Walnut Torte

grand marnier crème

Choose any items above and email craig@bravoevents-online.com or call Craig @ 562-305-3797 for pricing, please include number of guests.