

CATERING MENU

minimum of 12 people to order
48-hour notice needed to place order

STARTERS

- AYESHA'S RED CURRY CORNBREAD** thai red curry butter
'PEKING-STYLE' PORK BELLY BAO BUNS pickled cucumber, scallion, bbq-hoisin
PEAR & APPLE SALAD kale, arugula, lomo, midnight moon, tarragon vinaigrette
TRUFFLE CAESAR SALAD gem lettuce, truffle vinaigrette
ROASTED CAULIFLOWER golden raisins, tehina, pistachio, pomegranate, shallots

ENTRÉES

- SMOKED PORK RIBS** american barbeque
'SINALOAN-STYLE' MARY'S CHICKEN achiote, salsa macha
SMOKED PRIME BEEF BRISKET sesame-soy glaze
PAN SEARED SALMON sunchoke & pear puree, fall seasonal vegetables, chive oil

SIDEKICKS

- FRIED BRUSSELS SPROUTS**
RIB TIP MAC & CHEESE
ROASTED BROCCOLI
WHIPPED POTATOES
BRUSSELS SPROUTS
ROASTED CARROTS

SUGAR RUSH

- CHOCOLATE CHIP-WALNUT COOKIES**
SUGAR & SCRIBE KEY LIME TARTLET

PACKAGES

EN FUEGO | 69 PER PERSON

choice of one starter, two entrées, one side, one dessert

UP IN SMOKE | 79 PER PERSON

choice of two starter, two entrée, two sides, and one dessert

HOLY SMOKES | 89 PER PERSON

includes one pc cornbread pp
choice of two starters, two entrées, three sides,

ADDITIONS

*price per person

- DUCK-FAT FRENCH FRIES** 5
8OZ FILET MIGNON 45
TUNA TARTARE 15
MUSHROOM MEDLEY, SNAP PEAS 6
DEVIL'S FOOD DARK CHOCOLATE CAKE 5

LET US SET YOU UP!