

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' PORK BELLY BAO BUNS pickled cucumber, scallion, pork rind, bbq-hoisin
CHICORY SLAW jicama, cilantro, jalapeno, clover honey dressing
TRUFFLE CAESAR SALAD sweet onion crema, garlic streusel, parmesan, truffle vinaigrette
ROASTED CAULIFLOWER golden raisins, tehina, pistachios, pomegranate, shallots

ENTRÉES

SMOKED ST. LOUIS CUT PORK RIBS american barbeque sauce
'SINALOAN-STYLE' MARY'S CHICKEN achiole, salsa macha
SMOKED 'KOREAN STYLE' BEEF SHORTRIB sesame-soy glaze
WOOD-FIRED ROASTED SALMON korean-chili glaze

SIDEKICKS

GARLIC FRIED RICE egg, sesame seeds, garlic butter
BBQ RIB TIP MAC & CHEESE scallion, cornbread crumble
CHINESE BROCCOLI ginger garlic butter
CHERMOULA CARROTS harissa, tzatziki

SUGAR RUSH

CHOCOLATE CHIP-WALNUT COOKIES
BLACK SESAME MOCHI CAKE

PACKAGES

EN FUEGO | \$65 PER PERSON

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

UP IN SMOKE | \$75 PER PERSON

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

HOLY SMOKES | \$85 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 +\$35

SAUTÉED KALE & CRISPY MORTADELLA +\$6

DEVIL'S FOOD DARK CHOCOLATE CAKE +\$5

LET US SET YOU UP!

SERVICE WARE, PLATES, & UTENSILS AVAILABLE AT AN ADDITIONAL \$5 PER PERSON