

2027 WINTER

JANUARY - MARCH MENU

ACT 3 CATERING



French Onion Soup Bite



Crystallized Sugar Cranberry



Seared Scallop

SMALL BITES

Open Face Steak Sandwich | df, sf, e
flank steak, mayo, caper, chipotle, garlic, shallots, parsley, baguette crostini

Spinach Artichoke Cup | v, df
artichoke, chickpea, onion, nutritional yeast, lemon juice, white miso, phyllo cup

Korean Chicken Slider | sf, e
fried chicken, pickled cucumber, Korean chili sauce, sriracha mayo, brioche bun

French Onion Soup Bite | veg, sf
puff pastry, yellow onion, olive oil, thyme, heavy cream, smoked cheddar, salt, black pepper

Crystallized Sugar Cranberry | veg, sf
cranberry, ricotta, mascarpone, orange, mint, baguette crostini

Barbacoa Wonton Cup | sf
beef, guajillo pepper, onion, garlic, oregano, cumin, jack cheddar cheese, jalapeno, cilantro, sour cream

Kimchi Mac & Cheese Bite | veg, e
macaroni, cheddar cheese sauce, kimchi, gochujang, green onions, breadcrumbs, eggs, flour, mayonnaise, garlic, lemon juice, sriracha

Seared Scallop With Truffle Harissa | gf, sf, e
scallop, harissa, truffle, mustard, mayo, yam puree

v = vegan, veg = vegetarian, gf = gluten-free, df = dairy free, sf = soy free, e = contains egg, n = contains nuts



Pomegranate Slow-Braised Short Ribs

ENTREES

Pan Seared Cod With White Wine Tomato Basil | gf, df, sf
lingcod, olive oil garlic, shallots, white wine, cherry tomato, lemon juice, basil, red pepper flakes

Maple Dijon Chicken | gf, df, sf
boneless chicken breast, garlic, shallots, thyme, dijon mustard, maple syrup, white wine, parsley

Pomegranate Slow-Braised Short Ribs | gf, df, sf, n | +1
beef short ribs, garlic, yellow onion, thyme, red wine, pomegranate syrup, beef stock, parsley, olive oil, pistachios

Creamy Vegan Mushroom Stroganoff | v, df
shiitake mushroom, leek, garlic, thyme, tamari, white wine, coconut milk, nutritional yeast, paprika, dijon, dill, campanelle

Seared Pork Chop With Fennel Sauce | gf, sf
pork chop, shallot, fennel, garlic, oil, pernod liquor, chicken stock, cream

Beef Osso Buco | gf, df, sf
beef short rib, carrot, celery, onion, garlic, thyme, bay leaf, white wine, red wine, chicken stock, tomato

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SALADS

Poached Pear Kale | veg, gf, sf, n
kale, red onion, poached pear, pecan, feta, pomegranate, apple dijon vinaigrette

Honeycrisp Apple | veg, gf, sf, n
arugula, honey crisp apple, gorgonzola, candied walnut, lemon balsamic vinaigrette

Roasted Butternut Squash & Farro | veg, gf, df, sf
butternut squash, baby kale, farro, dried cherries, pepitas, champagne vinaigrette


Poached Pear Kale

SIDES

Loaded Baked Potato Mash | gf, sf
yukon potato, sour cream, cheddar, bacon, green onion, butter, cream

Herb Roasted Rainbow Carrots | v, gf, df, sf
rainbow carrot, olive oil, garlic, rosemary, thyme, parsley, maple syrup, dijon

Three Cheese Mac & Cheese | veg, sf
campanelle, parmesan, white cheddar, gouda cheese, garlic, cream, breadcrumbs

Wild Rice Pilaf | v, gf, df
wild rice, yellow onion, carrots, garlic, oil, celery, parsley, vegetable broth

Green Bean Almondine | veg, gf, sf, n
green bean, minced garlic, shallot, almond, butter, fresh parsley

Miso Glazed Sweet Potatoes | veg, gf
sweet potato, butter, white miso, rice vinegar, maple syrup, ginger


Miso Glazed Sweet Potatoes


Wild Rice Pilaf

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