



BLOCK PARTY BY PATINA CATERING – 2009 MENU OPTIONS

“A Taste of Spain” \$25/pp

Paella Valenciana prepared in our four foot paella pans with range chicken, prawns, Clams, mussels, and fragrant saffron
Sides-- authentic tomato bread and arugula Manchego cheese salad

“Street Tacos” \$22/pp

Authentic soft corn tortilla tacos with choice of two meats (Angus carne asada, marinated chicken, roasted Kurobuta pork or wild mushrooms)
Served with salsa verde, pico de gallo, habanero mango salsa, cilantro onion relish and fresh limes
Sides-- corn tortilla chips with guacamole

“LA Bacon Dogs” \$15/pp

Applewood smoked bacon wrapped beef hot dogs served in soft deli roll
Served with all of the fixings—sauerkraut, chili con carne, chopped onions, gruyere cheese
Roasted jalapeños, garlic aioli, chipotle ketchup and wild flower honey mustard
Sides—truffle scented kettle chips, classic Caesar salad

“Burger Works” \$18/pp

Half pound Angus beef patty with caramelized onion roll
Served with green leaf lettuce, beef steak tomato, red onion, gruyere, blue cheese, sharp Cheddar and garlic aioli
Sides—truffle scented kettle chips, classic Caesar salad

“Contemporary Cheese Steaks” \$21/pp

American Kobe beef cheese steaks with grilled shisido peppers, honshemeji mushrooms and gruyere cheese
Sides--truffle scented kettle chips, classic Caesar salad

“Nick and Stef’s JR.” \$28/pp

Grilled New York strip steak and range chicken breast with fresh herb chimichurri and horseradish cream
Served with caramelized onion Kaiser rolls
Sides--truffle scented kettle chips, classic Caesar salad

“Smokehouse” \$28/pp

On-site mesquite hardwood smoked whole chickens and tri-tip with balsamic BBQ sauce served with Soft brioche rolls
Sides--truffle scented kettle chips, classic Caesar salad



“Gourmet Breakfast Burritos” \$15/pp

Chorizo and ranch eggs with apple wood smoked bacon, caramelized onions, piquillo pepper and chile de arbol salsa wrapped in a sundried tomato tortilla

Wild mushrooms and scrambled egg whites with truffle oil drizzle, snipped herb salad, fresh goat cheese and salsa verde wrapped in a spinach tortilla

Grilled skirt steak and ranch eggs with refried black beans and grilled scallion relish and melted grùyere wrapped in a flour tortilla

SERVED WITH...

Rosemary-fingerling potato home fries & Seasonal fruit salad

“Hot Cakes and Sausage” \$15/pp

Buttermilk pancakes with rhubarb compote

Crispy Yukon potato pancakes with Smoked salmon, sour cream and apple sauce

Banana macadamia nut pancakes with coconut syrup and vanilla Chantilly

Chocolate chip and chipotle pepper pancakes

SERVED WITH...

Chicken & apple sausage & Seasonal fruit salad

ADDITIONS...

Dessert \$3/pp

Soft baked home-made cookies and brownies. Chocolate chip, walnut raisin and double fudge

Soft Drinks \$3/pp

Assorted 12oz cans of soda (Coke, Diet Coke, Sprite) and bottled water

Beer and Wine \$12/pp

Assorted bottled beer (Corona, Amstel Light, Sam Adams)

House wine (cabernet and chardonnay)

Assorted 12oz cans of soda (Coke, Diet Coke, Sprite) and bottled water

(Based on 2 drinks per person)

Included in the price per person:

Food, labor, ice water, ice tea, buffet equipment, platters, service ware, sales tax, EVO grills and disposables

Event is based on 2 hours of food service.

50 guest minimum per station type. Two station type maximum per event.

We require access to the event space 1 hour before and after the event time for set up and break down. We require parking for one

16' box truck and 200 sq for buffet.

Block Party does not provide seating or tables.

For more information, please contact:
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www.patinagroup.com/blockparty