



## FALL & WINTER MENU

## HORS D'OEUVRES

### *Fig & Goat Cheese in a Blanket*

mission fig, chevre goat cheese, honey, fines herbs, golden puff pastry V

### *Smoked Salmon Rillette*

salmon, lemon, shallot, chive, crème fraîche, smoked paprika, toasted saltine crackers

### *Clams Casino*

littleneck clams, garlic, shallot, brown butter, lemon, parsley, chive, chili, parmigiano-reggiano, smoked bacon, bread crumbs

### *Anchovy Toast*

white anchovy, heirloom tomato, olive oil, garlic, thyme, sprouts, rustic bread

### *Papas Canarias*

peewee potatoes, parsley, cilantro, chive, sherry vinegar, cumin, olive oil PB, G

### *Ricotta & Carrot Tart*

heirloom baby carrot, whipped ricotta, lemon, dill, chive, nasturtium honey, golden tart V

### *Brussels Sprout & Bacon Jam Crostini*

brussels sprout, lemon, parmigiano-reggiano, dijon, pistachio, olive oil, black pepper, bacon jam, crostini

### *Crème Fraîche & Smoked Salmon Roe Tartlet*

smoked salmon roe, chive, whipped crème fraîche, pickled red onion, everything spice, golden pastry tart

### *Sweet Potato Blinis*

caramelized aubergine, honeycrisp apple, chive, dill, cashew cream, sweet potato blini PB, V

### *Snapper Crud*

red snapper, avocado, arare masago, chili, cilantro, shiso, cucumber, leche de tigre G

### *Spinach Feta Empanada*

spinach, parsley, chive, shallot, lemon, feta, olive oil, caramelized masa crust V, G

### *Patatas Bravas*

fingerling potato, chili, parsley, traditional aioli, heirloom tomato V, G

### *Roasted Cauliflower*

caramelized cauliflower, asian herb medley, toasted white sesame, gallego aioli, yuzu V, G

V: vegetarian | PB: plant-based | G: made without gluten

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## SOUPS & SALADS

### *Roasted Butternut Squash Soup*

butternut squash, pepita, vegetable stock, olive oil, pomegranate, chive PB, G

### *Potato Leek Soup*

russet potato, leek, garlic, chicken stock, celery, chive, black pepper, olive oil G

### *Chicken Tortilla Soup*

shredded chicken, corn, black bean, avocado, tomato, chili, chicken stock, lime, cilantro, tortilla threads G

### *Ajo Blanco Soup*

almond milk, marcona almond, garlic, chive, olive oil PB, G

### *Orzo Lemon Chicken Soup*

shredded chicken, chicken stock, orzo, lemon, dill, olive oil

### *Matzo Ball Soup*

shredded chicken, chicken stock, celery, carrot, onion, dill, parsley, matzo cracker ball

### *Carrot Ginger Soup*

roasted carrot, vegetable stock, shallot, garlic, ginger, coconut milk, orange, cashew cream PB, G

### *White Bean & Kale Soup*

cannellini bean, vegetable stock, kale, celery, carrot, shallot, rosemary, chili, garlic, parsley G

### *Cream of Cauliflower Soup*

cauliflower, vegetable stock, onion, celery, garlic, oat milk, olive oil, chive PB, G

### *Miso & Kimchi Soup*

white miso, vegetable stock, bok choy, cabbage kimchi, 7-minute egg, shallot, garlic, chili oil, tamari soy, toasted sesame, avocado, scallion, nori G

### *Fennel & Grapefruit Salad*

california fennel, grapefruit, baby spinach, watercress, dijon, honey, shallot, dill, chive, black pepper, olive oil PB, G

### *Pear Salad*

bartlett pear, mesclun green, tarragon, parmigiano-reggiano, breakfast radish, toasted pecans, preserved cranberry, olive oil, balsamic vinaigrette V

### *Creamy Broccoli Salad*

shaved raw broccoli, frisée, red onion, raisin, sunflower seed, smoked bacon crumble, olive oil, parsley, creamy cashew dressing G

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### *Crunchy Chop Salad*

celery, granny smith apple, napa cabbage, raw cauliflower, cucumber, chickpea, hazelnut, sweet corn, champagne vinaigrette PB, G

### *Roasted Cauliflower Salad*

caramelized cauliflower, red onion, lemon, parsley, pistachio, maple, cumin, cardamon, pomegranate molasses, olive oil PB, G

### *Ancient Grain Salad*

quinoa, farro, wild rice, sugar snap pea, preserved apricot, toasted walnut, golden raisin, red onion, celery, arugula, apple cider vinaigrette PB

### *Kale & Farro Salad*

baby kale, farro, garlic, lemon, parsley, pomegranate, toasted almond, allspice, cinnamon, olive oil PB

### *Sesame Sweet Potato Salad*

roasted sweet potato, baby spinach, toasted sesame, avocado, shallot, lemon, cilantro, scallion, olive oil, sesame miso dressing PB, G

### *Brussels Sprout Salad*

shaved raw brussels sprouts, lemon, toasted pine nut, chive, black pepper, pecorino romano, olive oil V, G

## PASTA & MID COURSE

### *Green Chili Rigatoni*

braised pork shoulder ragout, poblano chili, tomatillo, jalapeño, scallion, garlic, cilantro, oregano, cotija, fresh extruded rigatoni

### *Eggplant Caponata Spaghetti*

Japanese eggplant, red onion, roasted bell pepper, garlic, queen olive, golden raisin, parsley, basil, ricotta salata, olive oil, fresh extruded spaghetti V

### *Wild Mushroom Lasagna & Prosciutto Cotto*

pasta sheets, wild mushroom, prosciutto cotto, crème fraîche, nutmeg, mozzarella, black pepper, parmigiano-reggiano, ricotta, basil, parsley

### *Brown Butter Gnocchi*

potato gnocchi, pecorino romano, vegetable stock, brown butter, crispy sage V

### *Gouda Macaroni*

elbow pasta, aged gouda, parmigiano-reggiano, nutmeg, bread crumb, paprika, crème fraîche, chive, parsley V

### *Caramelized Cauliflower Bucatini*

roasted cauliflower, parmigiano-reggiano, oregano, chili, lemon, caper, black pepper, fresh extruded bucatini V

### *Pea & Mushroom Campanelle with Guanciale*

english pea, wild mushroom, chive, basil, garlic, chicken stock, pecorino romano, brown butter, fresh extruded campanelle

# ENTRÉES

## *Seafood*

### *Spanish Cod & Sweet Peppers*

steamed cod, garlic confit, roasted sweet pepper, caper, red onion, parsley, olive oil, cauliflower cous cous G

### *Sous Vide Spanish Octopus*

crispy octopus tentacle, fennel, leek ash, smoked paprika, chive, olive oil, potato gnocchi, lemon

### *Miso Sablefish & Soba Noodles*

charbroiled sablefish, snow pea, bell pepper, scallion, sesame, chili, soba noodle, miso dressing G

### *Tomato & Seafood Fregola*

jumbo prawn, black mussel, ling cod, fregola, heirloom tomato, shallot, fennel, thyme, oregano, seafood stock, chili, lemon, rustic bread

### *Herb Salmon & Winter Greens*

filet of salmon, tatsoi, mizuna, english pea, heirloom carrot, garlic, chive, parsley, mint, dill, shallot, olive oil, brown butter G

## *Chicken*

### *Coconut Braised Chicken*

jidori chicken thigh, coconut milk, lemongrass, garlic, cilantro, lime, roasted peanut, thai basil, olive oil, jasmine rice G

### *BBQ Chicken*

smoked Mary's chicken thigh, grilled cabbage, delicata squash, dill, whole-grain mustard, olive oil, thyme, garlic, house pickle G

### *Roasted Chicken & Wild Mushrooms*

pan-roasted chicken breast, wild mushroom, potato purée, lemon, parsley, garlic, chive, thyme, black pepper, olive oil G

### *Roasted Chicken & Delicata Squash*

jidori chicken thigh, delicata squash, fine herbs, wild rocket arugula, sumac brown butter, olive oil, pepita, lemon, parsley G

## ***Beef***

### *Sous Vide Chili Short Rib*

48-hour sous vide short rib, scallion, cilantro, lime, garlic confit, guajillo & ancho chili, acorn squash, pepita, olive oil, corn tortilla G

### *Turkish Beef Kebab*

ground beef, sumac, garlic, parsley, dill, cilantro, red onion, greek yogurt, olive oil, house pickle, warm pita

### *Grilled Skirt Steak with Smokey Cilantro Verde*

skirt steak, cilantro, scallion, garlic, smoked paprika, caramelized onion, tomatillo, lime, toasted pepita, jalapeño, corn tortilla G

### *Braised Red Wine Short Rib*

short rib, beef stock, red wine, rosemary, garlic, shallot, Anson Mills grits, brown butter, broccolini, crispy shallot

### *Steak Frites*

new york strip, black pepper, kennebec fries, parsley, chive, maitre d'hotel butter, Maldon salt G

### *BBQ Hanger Steak*

hanger steak, chipotle tamarind bbq sauce, fennel, dill, toasted white sesame, sweet potato, house pickle G

## ***Pork***

### *Smothered "Cadillac" Pork Chop*

1" thick bone-in Newman Farm pork chop, Anson Mills grits, brussels sprout, chive, dill, kumquat, smoked trout roe, beurre monté G

### *Sweet & Sour Pork Chop*

1" thick bone-in berkshire pork chop, garlic, shallot, caper, rosemary, chive, heirloom carrot, arugula, citrus, olive oil G

### *Korean Pork Schnitzel*

pork tenderloin, rustic bread crumb, kimchi cabbage, red cabbage, scallion, sesame, cilantro, gochujang aioli, cucumber, olive oil

### *Miso Roasted Pork Shoulder*

grass-fed pork shoulder, sweet miso, chili, burnt onion, scallion, shiso brown butter, asian pear, heirloom carrot, wild mushroom G

## *Vegetarian*

### *Tofu Curry*

firm tofu, zucchini, haricots verts, japanese eggplant, coconut milk, chili, cilantro, red curry, lime, roasted peanut, sesame, jasmine rice PB, G

### *Roasted Cauliflower & Root Vegetable Tagine*

golden cauliflower, cherry tomato, prune, butternut squash, lemon, garlic, vegetable stock, green lentil, parsley, olive oil, cauliflower cous cous PB, G

### *Kale & Sunchoke Hash*

kale, sunchoke, wild mushroom, garlic, shallot, pine nut praline, thyme, olive oil, black pepper PB, G

### *Orange & Beet Aguachile*

baby beets, beet jus, lime, cilantro, shallot, cara cara orange, jalapeño, garlic, chili, cucumber, black garlic, Maldon salt, corn tostada PB, G

### *Miso Roasted Spaghetti Squash*

spaghetti squash, white miso, coconut milk, scallion, chili, garlic, crispy shallot, bok choy, sesame, cilantro PB, G



## DESSERTS

### *Apricot Upside-Down Tart*

apricot, raw honey, pistachio, lemon, golden puff pastry, vanilla chantilly, mint V

### *Apple Galette*

granny smith & pink lady apples, fennel, lemon, vanilla, cinnamon, nutmeg, brown butter, walnut streusel V

### *Blackberry-Pistachio Mille-Feuille*

blackberry, roasted pistachio, vanilla, mascarpone mousse, fleur de sel, golden puff pastry V

### *Pumpkin Cheesecake*

pumpkin purée, cream cheese, vanilla, nutmeg, cinnamon, allspice, ginger, clove, vanilla chantilly, pecan praline V

### *Gingersnap Pumpkin Tiramisu*

pumpkin purée, cinnamon, vanilla, mascarpone, calvados, gingersnap cookie V

### *Maple Pecan Pie*

toasted pecan, honey, maple syrup, vanilla, fleur de sel, nutmeg, flaky pie crust V

### *Pear & Apple Tart with Crème Fraîche*

california almond, golden delicious & honeycrisp apple, barlett pear, dark rum, whipped crème fraîche, golden crisp tart shell V

### *Sticky Toffee Pudding*

medjool date, vanilla, dulce de leche, brown butter, fleur de sel, french vanilla bean ice cream V

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