

The Rendezvous Catering Menu

By Chef James Mueller

Bites

(minimum 24 per order)

Vegetable:

Roasted Carrot Skewer: caramelized date puree, sesame crumble - \$2

Soy Marinated Tofu Skewers: pineapple and shiso - \$2

Falafel with tatziki - \$2

Meat:

Peppered Brisket Skewers: romesco and grilled scallion - \$4

Pork Meatballs: parmesan and peppercorn glaze - \$2

Seafood:

Crab Cakes: sweet corn relish - \$3

Deviled Eggs: crab and mustard seed - \$2

Shared Plates

large plates meant to pass & share

Plates & Platters:

Vegetable Crudité Plate: Mixed raw and roasted vegetables with dipping sauces - \$60

Charcuterie & Cheese Board: 4 cured meats, 4 cheeses, crackers, fruit and pickles - \$125 *serves 20 people

Chopped Salad: bacon, avocado, honey mustard dressing - \$40 *serves 15 people

Mixed Sushi Board: \$300

20 nigiri each: Tuna, Salmon, Hamachi

6 - California rolls

4 - Spicy Tuna rolls

4 - Salmon, avocado rolls

4 - Yellowtail, scallion rolls

Butcher:

Buttermilk Fried Chicken: 3 whole chickens, 30 pcs. total with bacon braised collard greens and biscuits - \$150

Whole Roasted Pork Shoulder: Served with BBQ sauces, pickles and buns - \$150 *serves 15 people

Braised Short Ribs and Potatoes - \$280 *serves 15 people

Sweets

Cake:

half sheet 2 layer cake \$65 * *serves 40 - 50 people*

quarter sheet 2 layer cake - \$35 * *serves 15 - 20 people*

Cupcakes - \$2 each (*12 minimum per order*)