

# Add On Grazing Stations

## Market Table

selection of artisanal cheese fresh + dried fruit + roasted salted nuts + marinated olives + fancy cut crudites + seasonal spreads + fresh breads + crackers + breadsticks

\$21 per guest add charcuterie of cured meats \$5 per guest

## Burrata Bar

individual small plates of fresh burrata with a selection of seasonal toppings such as: select 3 choices

- fresh tomato bruschetta
- stone fruit salsa
- citrus scented marinated olives
- pancetta & fig jam
- roasted & pickled beets + fennel
- herb roasted red peppers + baby arugula + extra virgin olive oil + balsamic
- vegan pesto + micro basil + toasted baguette

\$14 per guest

## Seafood Station

oysters on the halfshell + shrimp cocktail + classic ceviche + cocktail sauce + remoulade + mignonette + lemon + tabasco + fancy cut crudites

\$48 per guest add crab claws or lobster \$12 per guest

## Flatbread Station

- tomato, mozzarella + pesto
- asparagus, lemon + goat cheese
- prosciutto, fresh figs, lemon arugula + pecorino
- classic caesar salad cone
- mini watermelon cup + feta
- Includes citrus scented marinated olives + sesame breadsticks

\$24 per guest

## Bao Bun Station

- COCONUT SHRIMP BAO BUNS  
cabbage slaw + sriracha aioli + scallions
- CHAR SIU PORK BELLY BAO BUNS  
daikon radish + pickled carrots + cilantro + thai basil + scallions + crushed peanuts
- BLT BAO BUNS  
pork belly + lettuce + tomato + sriracha kewpie
- KOREAN CHICKEN BAO BUNS  
crispy fried chicken + gochujang + cucumbers + kimchi jus + scallions

\$24 per guest

## The Roots Slider Graze

- beef & cheddar slider
- bbq pulled pork slider + apple & fennel slaw
- asian tuna slider + kewpie sriracha + avocado + brioche
- fried chicken slider + sriracha aioli + cabbage & mango slaw
- "hogs in sleeping bags" (mini hot dogs wrapped in puff pastry)
- potato chip cones
- house made pickles

\$32 per guest

## Fiesta of Tacos

COFFEE BBQ PORK TACOS

mango + pineapple salsa

ASIAN SHORT-RIB TACOS

cabbage + scallion slaw + pickled red onion + cilantro + sesame seeds

AL PASTOR CHICKEN TACOS

roast pineapple + avocado + lime crema

**BLACKENED SHRIMP TACOS**

mango + pineapple salsa + creamy avocado salsa

**FLOWER POWER TACOS**

buffalo tempura cauliflower + pickled slaw + radish + scallion + creamy avocado salsa

\$35 per guest