



CHICO MARX

CATERING GUIDE



APPETIZERS

May be stationed or passed
Selection of 3 - \$18 per person
Selection of 5 - \$30 per person
Selection of 7 - \$43 per person

Mexican Poke (+\$2pp)

tombo tuna, avocado, tortilla chips

Pan Con Tomate (*anchovies optional*)

grilled bread, early girl tomato, anchovies

Chorizo Crostini

spanish chorizo, manchego cheese, apple chutney

Patatas Bravas (*contains nuts*)

fried new potatoes, almond salsa romesco

Spanish Tart

impossible meat, basil pesto, jalapeños, onions, artichoke

Impossible Albondigas (*gluten free*)

chipotle marinara sauce, onions, parsley

Arancini (*contains nuts*)

breaded quinoa, aji rocoto, romesco sauce

Mushroom Quesadilla (*gluten free*)

mozzarella and cotija cheese, tomatillo avocado salsa

Spinach Empanadas

yukon potato, melted leeks, idiazabal cheese, salsa chimichurri

Short Rib Empanadas

chimichurri

Tacos Dorados (*gluten free*)

crispy corn tortillas filled with potatoes, onion and chipotle sofrito, cotija cheese



SKEWERS

May be stationed or passed

Brochettas de Gambas (+\$2pp) (*gluten free*)

grilled shrimp skewers, citrus zest, pimentón, asparagus, basil aioli

Brochettas de Vegetales (*gluten free*)

mushroom, bell pepper, zucchini, vegan aioli

Caramelized Onions with Idiazabel Cheese (*gluten free*)

balsamic vinegar, paprika

Chicken or Pork Sausage (*gluten free*)

pimenton, onion, zucchini

Pulpo a la Vinagreta (+\$2pp) (*gluten free*)

bell peppers, red onion, tomatoes

FLATBREADS

May be stationed or passed

Spring Flatbread \$13

mixed green, manchego cheese, asparagus, tomato salsa, herbs, piquillo peppers, olives

Spanish Flatbread \$10

tomatoes, olives zucchini, basil pesto, garlic

Catalan Bread \$9

piquillo pepper, eggplant, tomato sauce, onion

Tomato Tart \$12

jamon iberico, manchego cheese, cherry vinegar

SHAREABLE

May be stationed or passed

**Spiced Marcona Almonds & Pepitas \$7
(gluten free, contains nuts)**

Marinated Olive \$7 (gluten free)

garlic, extra virgin olive oil, orange zest, rosemary

House Made Chips \$10

salsa rojo, guacamole

Crudit  Board \$13 (gluten free)

mixed vegetables served with green goddess dip

Cheese & Charcuterie Board \$16

house selection of cured meats, local cheeses, preserves, pickles, crackers



PLATED THREE-COURSE MENU

Select 1 salad, 3 entrée options, and 1 dessert: \$48 per person

SALAD - SELECT 1

Arugula Salad (*gluten free*)

crispy ibérico ham, manchego red onion, dried apricot, pickled onion goddess dressing

Roasted Cauliflower Salad (*gluten free without breadcrumbs*)

olives, baby mixed greens, capers, lemon aioli, breadcrumbs honey vinaigrette

Mixed Green Salad (*gluten free, contains seeds*)

fennel, pickled onions, marinated artichokes, pumpkin seeds, goat cheese lemon vinaigrette

Little Gem Salad (*gluten free, contains seeds*)

cotija, cucumber, radish, jicama, avocado, pumpkin seeds lime vinaigrette

Kale Salad (*gluten free*)

quinoa, manchego cheese, cucumber, chickpeas, onion, sherry vinaigrette

ENTREES - SELECT 3

Cauliflower a la Brasa (*gluten free*)

marinated & grilled cauliflower, roasted onion, squash, green harissa

Impossible Ragu (*gluten free*)

impossible meat, gluten-free penne pasta, DiNapoli tomato sauce

Bolinas Black Cod (+\$2pp) (*gluten free*)

new potato, green beans, pickled red onion, parsley

Pollo al Ajillo (*gluten free*)

braised mary's chicken, pimentón cream sauce, saffron rice

Pork Milanese (*contains nuts*)

breaded pork cutlet, roasted garlic potatoes, salsa romesco

Braised Short Ribs (+\$2pp) (*gluten free*)

truffle mashed potatoes and herb salad

Grilled Salmon Burger

cucumber, onion, piquillo pepper aioli served with mixed green

Hamburguesa

choice of: sun fed farms grassfed beef OR impossible foods plant-based

charred tomato, garden lettuces, piquillo pepper tapenade, griddled panorama brioche bun served with fries



DESSERT - SELECT 1

Flan (*gluten free*)

seasonal fruit & citrus

Churros

chocolate sauce

Alfajores

cajeta

Chocolate Mousse

raspberry compote



BUFFET MENU

Select 1 salad, 1 main, 2 sides - \$39 per person

Select 1 salad, 2 mains, 2 sides - \$47 per person

Select 2 salad, 3 mains, 2 sides - \$55 per person

SALAD

Arugula Salad (*gluten free*)

crispy Ibérico ham, manchego cheese red onion, dried apricot, pickled onion goddess dressing

Roasted Cauliflower Salad (*gluten free without breadcrumbs*)

olives, baby mixed greens, capers, lemon aioli, breadcrumbs honey vinaigrette

Mixed Green Salad (*gluten free, contains seeds*)

fennel, pickled onions, marinated artichokes, pumpkin seeds, goat cheese lemon vinaigrette

Little Gem Salad (*gluten free, contains seeds*)

cotija, cucumber, radish, jicama, avocado, pumpkin seeds lime vinaigrette

Kale Salad (*gluten free*)

quinoa, Manchego cheese, chickpeas, onion, sherry vinaigrette

Caesar Salad

little gem lettuce, parmesan cheese, croutons, creamy yogurt dressing anchovies

MAIN DISHES

Cauliflower a la Brasa (*vegetarian, gluten free*)

marinated & grilled cauliflower, paprika, green harissa

Impossible Enchiladas (*vegetarian*)

impossible meat, gluten-free corn tortilla, oaxaca cheese, tomatillo salsa

Roasted Salmon (+\$5pp) (*gluten free*)

cooked medium, white wine, lemon paprika, parsley

Pollo al Ajillo (*gluten free*)

braised mary's chicken, garlic, pimentón cream sauce

Pork Milanese (*contains nuts*)

breaded pork cutlet, roasted garlic salsa romesco

Braised Short Ribs (*gluten free*)

garlic, rosemary red wine, pickled red onions

SIDES

Seasonal Roasted Vegetables (*vegetarian, gluten free*)

Patatas Bravas

Truffle Mashed Potatoes (*gluten free*)

Roasted Mushrooms (*vegetarian, gluten free*)

Cilantro Rice (*vegetarian, gluten free*)

Bean Ragu (*vegetarian, gluten free*)



DESSERT

Flan (*gluten free*)

seasonal fruit & citrus

Churros

chocolate sauce

Alfajores

cajeta

Chocolate Mousse

raspberry compote