



THE CHEF'S PALATE
CATERING & EVENT PLANNING

P.O. BOX 883604, SAN FRANCISCO, CA 94188
ANTHONY@THECHEFSPALATE.COM 415-577-0423

SMALL BITES

bruschetta with white bean puree and three olive tapenade

•

fava bean puree on toasted corn cakes

•

miniature blt's on brioche with crisp pancetta organic butter lettuce and roasted tomatoes

•

burratta cheese on grilled toast points with lemon oil

•

chipotle braised pork spoons with black bean puree and salsa fresca

•

pan fried potato cakes with caviar and crème fraiche

•

lobster empanadas

SIDES and STARCHES

seasonal grilled vegetables

asparagus, spring onions, heirloom squash, baby carrots, peppers

•

three cheese macaroni with diced niman ranch ham and organic peas

•

roasted heirloom beets and carrots

•

three cheese potato gratin

•

curried cous cous

•

grilled flat bread

•

wild rice

•

warm rolls, sliced bread and whipped butter



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SALADS

- classic caesar with toasted garlic croutons and shaved parmesan cheese
-
- butter leaf lettuce and dungeness crab salad with toasted pine nuts in a lemon vinaigrette
-
- organic summer tomato salad with basil, cracked pepper and buratta cheese
-
- smoked trout with crispy pancetta, frisee, champagne vinaigrette and crème fraiche
-
- crab and tuna tartare napoleon with crispy potato chips and roasted pepper coulis
-
- warm corn flan with a salad of organic beets and goat cheese
-
- sliced asian portobello salad with asian greens, cucumbers, and crispy wonton strips
-
- grilled asparagus with creamed morels, poached egg and a lemon vinaigrette

SEAFOOD

- alaskan halibut with grilled asparagus, carrots and braised turnips
-
- pan seared salmon with crisp potatoes wilted water cress, roasted tomatoes
-
- new zealand snapper with a sauté of summer corn and snap peas with pesto
-
- black bass with crispy gnocchi, roasted mushrooms, bloomsdale spinach and sauce buerre rouge
-
- seared scallops on root vegetable raviolini and sautéed english peas



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POULTRY AND MEATS

- grilled poussin with whipped potatoes pancetta in a dried cherry reduction
-
- duck breast with sweet potato puree, roasted cipollini onions and crisp shallots
-
- pan roasted chicken breast on summer vegetable hash
-
- lamb loin with short rib ravioli and herbed pesto and baby summer squash
-
- sliced bone in kurabuta pork chop with potato fennel gratin and stone fruit chutney
-
- prime pepper crusted new york steak with asparagus, morel mushrooms, and confit potatoes
-
- grilled hanger steak with romesco and seasoned fries

FINISH

- white chocolate bread pudding
-
- rubarb and strawberry tarts
-
- molten chocolate cake
-
- mixed berry crisp with vanilla ice cream
-
- summer stone fruit crepes with basil syrup
-
- caramelized banana napoleon with toasted hazelnuts and caramel sauce
-
- patisserie plate
-
- mini cupcakes
-
- chocolate covered organic strawberries
-
- mini milkshakes and caramel apples