

# Break Bread

## COCKTAIL HOUR

### HORS D'OEUVRES

choose five...

#### WINE + CHEESE

rose gelée, california chèvre, pistachio cracker  
strawberry coin (v)

#### SHRIMP TACO

avocado cream, radish, orange salsa, cilantro (gf)

#### SEARED FILET MIGNON

house made bleu cheese cracker, red wine mustard

#### PERUVIAN HAMACHI CRUDO

aji amarillo, crisp plantain chip (gf)

#### FOURME D'AMBERT TURTLES

spiced walnuts, red grapes, chives

#### BEEF FALAFEL

hempseed tahini, honey harissa (v)

#### SOUTHERN CHICKEN + WAFFLE SKEWER

spicy honey

#### FLATBREAD PIZZETTE

teligio cheese, butternut squash

thyme calabrian chili (v)

#### FLATBREAD PIZZETTE

tomato, basil, mozzarella (v)

## SUMMER 2019

## FIRST COURSE

### PRE-SET

#### ARTISINAL BREAD BOARD

house baked peruvian potato rolls  
black sesame grissini, rustic baguette roasted  
tomato green olive fougasse, spiced flatbread  
whipped butter, Schaffer olive oil + sea salt

choose one...

#### PEACH + HEIRLOOM

#### TOMATO CAPRESE

basil puree, garlic croutons, burrata  
micro basil, lava salt (v)

or

#### WATERMELON + HEIRLOOM TOMATO

feta, mint, olive oil, jewel lettuces

## ENTRÉE COURSE

### SERVED FAMILY STYLE

choose two...

#### CITRUS GLAZED LOCH DUART SALMON

aji amarillo

#### GRILLED MAHI MAHI

spicy tomato jam

#### BRAISED BEEF SHORT RIBS

mustard jus, beet stained potato spirals  
**PEPPER CRUSTED FLAT IRON STEAK**

porcini madeira shallot jus

#### JIDORI CHICKEN TAGINE

moroccan spice, olives, dried fruit, tomato

#### SLOW ROASTED CHICKEN

cippolini onions, balsamic jus, rosemary  
roasted garlic

*\*vegetarian guests will be accommodated*

## ALSO INCLUDED

Serving Vessels (Bowls, Platters, Etc.)

Kitchen & Service Staff

## SIDE DISHES

choose three...

*\*all side dishes are gluten free\**

#### SWEET CORN SUCCOTASH

corn, fava beans, tomato

#### EDAMAME HASH

peruvian potato

#### CAULIFLOWER

#### "COUS COUS"

indio dates, lemon  
olive oil, fresh herbs

#### ROASTED PARSNIPS

beluga lentils

#### ROASTED KABOCHA

#### SQUASH

wild mushroom cippolini  
onion hash

#### ANSON MILLS GRITS

aged cheddar, cracked pepper

#### GLAZED HEIRLOOM

#### CARROTS

coriander, citrus

#### POMMES PUREE

sea salt

#### ROASTED SEASONAL

#### VEGETABLES

walnut gremolata

## TOTAL PER PERSON

**\$80.00\*** plus tax

\*minimum guest count of 100

\*based on a 5-hour reception

\*pricing does not include  
rentals

## ADDITIONAL OFFERINGS:

tray passed sweet bites + stationary desserts

craft cocktails/bar/beverage services

stationary hors d'oeuvres

coffee + tea service

premium espresso bar service

and more...



# SCHAFER

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