PLATED MENU

$132 per person - can be served as family style.

ESTD. 2023
BLACK HAT CATERING
SACRAMENTO, CALIFORNIA

Entrees

Mary's Herb Roasted Chicken
Slow roasted whole Mary's chicken with whipped potatoes and grilled broccolini. Finished with chardonnay demiglace.

Balsamic Roasted Pork Loin
Oven roasted pork loin and a blistered grape and farro salad served with grilled asparagus and pickled fennel

Grilled Chicken Piccata
Grilled Mary's chicken breast and garlic pole beans served with roasted new potatoes and finished with a Meyer lemon and caper butter sauce.

Grilled Porkchop
Grilled berkshire boneless pork chop served with brussels sprouts, bacon, and caramelized onion over roasted red potatoes.

Grilled Balsamic and Garlic Tri Tip +$6
Marinated tri tip, grilled and served with creme fraiche and melted leek potatoes and garlicky green beans. Finished with heirloom tomato and chimichurri relish.

Wild Mushroom Risotto (vegan)
Seared royal trumpet mushrooms served over wild mushroom risotto and finished with vegan parm and fine olive oil (add shaved truffle +$22)

Chicken Marsala +$6
Grilled Mary's chicken breast served with our wild mushroom and caramelized onion Marsala with grilled Nantes carrots and fingerling potatoes.

Grilled Petite Filet +$12
Soy and garlic marinated petite filet medallions served with grilled broccolini and rosemary mashed potatoes. Finished with bordelaise.

Salmon with Pole Bean and Charred Corn Summer Salad +$12
Seared salmon served with a salad of charred Brentwood sweet corn, blistered shishito peppers, and pole beans. Finished with romesco.

Salmon Almondine +$12
Seared salmon served with a medley of butternut, delicata, and kabocha squashes, over an herbed sweet potato and red bell pepper mash and finished with a hearty splash of browned butter and toasted almonds.

Chardonnay and Braised Kale Ravioli (Vegetarian)
Prosciutto and quail medallion served over sweet potato mash with grilled asparagus and finished with a rum and tart cherry pan jus.

Kurobuta Mojo Pork Medallions +$12
Grilled kurobuta pork marinated in cilantro and lime served with fried plantains, black beans, and a stone fruit and habanero mostarda.

Seared Halibut +$24
Seared halibut over creamy risotto with pea tendrils, shaved radish, and a lemon and smoked trout roe beurre blanc.

Grilled NY Strip +$24
Grilled New York strip with heirloom baby carrots served over our melted leek and crème fraiche whipped potatoes. Finished with a rich red wine and bone marrow bordelaise and pickled horseradish.

Quail and Prosciutto Roulade +$24
Prosciutto and quail medallion served over sweet potato mash with grilled asparagus and finished with a rum and tart cherry pan jus.

Filet Mignon +$30
Seared and Butter basted filet mignon served with melted leek and creme fraiche whipped potatoes, charred heirloom carrots and finished with beurre rouge and wild mushrooms.

Salads

Radicchio and Mizuna +$10
Chopped radicchio and mizuna lettuce dressed with creamy balsamic and oregano. Topped with Point Reyes Bleu cheese and bacon lardons.

Watermelon and Feta +$8
MIxed greens and compressed watermelon, shaved red onion, and crumbled feta dressed in a strawberry and golden balsamic vinaigrette.

Baby Kale Caesar +$6
Baby kale tossed in a lemon and caper dressing with freshly made butter and garlic croutons, finished with grated parmigiano reggiano.

Peach and Torn Burrata +$10
Mixed greens with Twin Peaks Orchards yellow peaches, heirloom carrot ribbons, and torn Bellweather farms burrata. Dressed in a champagne and thyme vinaigrette.

MIxed Greens and Crumbled Feta +$6
Mixed baby lettuces dressed in a golden balsamic and herb vinaigrette and topped with pickled red onion, crumbled Bulgarian feta, and shaved hothouse cucumber.

Beet and Arugula +$10
Tender citrus braised beets and baby arugula dressed in a sweet balsamic vinaigrette. Topped with goat cheese and candied pecans.

APPETIZERS

and Tray Passed Hors D'oeuvres

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Plated Appetizers

Steak Tartare +$22

Chopped filet of beef, cornichons, capers, dijon, and herbs served with fresh made potato chips. (add caviar +$20)

Farmer's Cheese +$12

Whipped fromage blanc, seasonal fruit, toasted pumpkin seeds, served with grilled sourdough crostini and finished with a honey and golden balsamic gastrique.

Wild Mushroom and Parsnip Soup +$10

Caramelized wild mushrooms and parsnip blended to a silky smooth and creamy soup finished with creme fraiche and crispy leeks.

Asparagus Soup (seasonal) +$12

Creamy asparagus soup served with a crispy prosciutto chip, creme fraiche drizzle and toasted sourdough.

Pepperfin Crudo +$17

Sliced fresh warm-water albacore tuna served with fresh ginger, honeycrisp apple, and shaved jalapeno. Finished with ponzu and avocado mousse.

Crispy Pork Belly +$19

Seared pork belly served with sweet pickled fennel and rhubarb salad. Finished with a balsamic and strawberry coulis and local (to us) fennel pollen.

Tray Passed/Display Hors D'oeuvres

Ribyeye Slider +$10

Ground ribeye patty on brioche, with caramelized onion, crumbled Point Reyes Bleu, and confit garlic aioli.

Achiote Shrimp Skewer +$8

Shrimp marinated in citrus and achiote and grilled to perfection. Topped with lime crema and fresh cilantro.

Smoked Salmon Gourgeres +$8

Savory choux puff pastry filled with smoked salmon, herbs, and cream cheese.

Tuna Tartare +$7

Fresh albacore tuna with sesame seeds, fresh ginger, jalapeño and honey crisp apple served in a sesame cone. Topped with fresh herbs.

Asparagus Soup Shot +$6

Creamy Asparagus soup served with a light splash of tabasco hot sauce and a garlic crouton.

Grilled Veggie Skewer +$6

Seasonal grilled vegetables, skewered and finished with fresh herbs and balsamic gastrique.

Heirloom Tomato and Goat Cheese Tartine +$6

Heirloom tomato and herbed goat cheese served on sourdough toasted crostini with fresh herbs and sweet balsamic reduction.

Arancini +$6

Golden brown risotto rounds filled Fontina Cheese and finished with romesco and parmesan

Table Displays and Action Stations

Oyster Bar (Chef attended) +$22

Kumamoto and Miyagi oysters served raw on the half shell served with champagne mignonette, fire roasted jalapeno cocktail sauce, kimchi cocktail sauce, lemon, and tabasco hot sauce.

Dessert Display +$18

Small bite desserts arranged beautifully on a multi-level table display. See dessert menu for options.

Antipasto Grazing Table +$22

Bountiful display of fine cured meats, cheeses, crackers, toasts, mustards, jams, honey, nuts, berries and dried fruits, olives, etc.

Seafood Display +$30

An assortment of crab claws, shrimp, oysters with lots of accompaniments.

Fruit Display +$10

Assorted sliced seasonal fruits served on a beautifully arranged multi-level display

Crudites +$10

Assorted seasonal veggies displayed with hummus, Thai peanut dip, dill dressing, romesco and bleu cheese dressing.

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Included Services:

+ Cake Cutting/Service
+ Tableside water/wine service
+ Passed Appetizer Service
+ Setup assistance
+ Clean Up and break down
+ Table and Event space bussing and maintenance