

ASTER EVENT MENU 2017

APPETIZERS (*minimum order 30 of each*):

CROSTINI

- Camembert and walnut pate, slow roasted grapes 4
- Red wine marinated steak medium rare, leek pesto, aged balsamic 4
- Cold smoked salmon, pickled artichoke, basil-lemon cream cheese 5
- Steak medium rare, chimichurri, chipotle mozzarella 5
- Five spice pork belly, spiced pear jam 4

SATAY

- Vegetable satay 3
- Tikka chicken satay - marinated in garam marsala, greek yogurt, curry 4
- Chipotle-dijon marinated chicken skewer 4
- Tuna Tataki 4
- Korean BBQ Short Ribs 5
- Shrimp and tequila cocktail sauce 5
- Pork belly satay with watermelon and feta 5
- Caprese skewer - cherry tomatoes, housemade basil mozzarella 3

SPECIALTIES

- Sweet corn and black bean quesadillas 3
- Chicken quesadilla 3
- Sriracha and sweet potato puree wrapped in puff pastry 4
- Bacon-jam stuffed endive, with organic goat cheese 4
- Herbed lamb chop, tzatziki sauce 5
- Deviled Egg and bacon 3
- Tuna Poke on wonton crisp 6

CHEF'S PLATED DINNER 59

Soup or Salad:

3 Bean and Vegetable Soup- with crema and parsley

Chilled Peach Soup- with pistachio yogurt

Beets and Feta Salad- roasted walnuts, feta, shaved onion, micro greens, toasted quinoa vinaigrette.

Garden Vegetable Salad- mixed greens, English peas, carrots, onions, cherry tomatoes, creamy herb dressing.

Caesar Salad- Crunchy artisan romaine lettuce, croutons, parmesan, cherry tomato and housemade Caesar dressing.

Entrees:

Beef Tenderloin- 7 oz steak, cooked to medium rare, with rutabaga hash, sautéed spinach with garlic, and red wine demi-glace.

Greek Lemon Chicken- 10 oz airline chicken breast, roasted baby artichokes, olives, feta, and wild rice pilaf with almonds.

Porchetta Pork Chop- 10 oz bone-in center cut, stuffed with fennel, leeks and Italian herbs, served with confit fingerling potatoes, zucchini and red pepper coulis.

Halibut or Seabass- 6 oz fillet, with curried yellow lentils, roasted carrots and cilantro chutney.

Tofu or Herbivorous Butcher Vegan BBQ Ribs- 7 oz, served with fresh peas & corn medley, and saffron yellow rice.

Plated Dinner Desserts:

Berry Shortcake-Macerated mixed berries, short cake, orange accented whipped cream.

Coconut Panna Cotta-Pistachio, raspberries, toasted coconut

Chocolate Mousse-strawberries, aged balsamic, whipped honey-goat cheese

ASTER CASUAL PLATTERS AND STATIONS priced per person

CHARCUTERIE PLATTER-fresh meats and cheeses, accompaniment 9

FRUIT PLATTER 6

CHEESE & OLIVE PLATTER 6

SALMON LOX PLATTER 8

SALAD PLATTER 6

VEGETABLE PLATTER 6

Dip Options (choose two): White Bean Hummus, Olive Tapenade, Sun Dried Tomato Feta Spread, French Onion, Vegetable Dill

JEFE PLATTER 6

Guacamole, Salsa Verde (mild), Salsa Rojo (medium), Salsa Diabla (Fire), with Tortilla Chips

ASTER FLATBREADS with fresh mozzarella 36.00/24 pieces

Mediterranean-roasted onions, tomato, Kalamata olives, arugula and parmesan.

Chef's Own-soprasatta, fennel sausage, bacon, and chicken

Apple Bacon Bleu-roasted onion, granny smith apples, bacon, gorgonzola dolce and aged balsamic

Basil Pizza-house-made tomato sauce, basil, olive oil.

JEFE TACO BARRE with recipes from Jefe Urban hacienda! 32.00

Includes: Corn tortillas, Pico de Gallo, Lettuce, Cotija Cheese, Limes, Crema Jalapeno, Onions, Radish, Pickled Onions, Cilantro, Salsa Roja, and Crema.

Protein Options: (choose 2) extras are 4.00 per person

JEFE Carnitas

JEFE Chicken Tinga

JEFE Chipotle-braised Short Rib

Chorizo

Seasoned Ground Beef

Veggie Chorizo (From Herbivorous Butcher)

Veggie Carnitas (from Herbivorous Butcher)

AND: Saffron Rice/Pinto beans with pork belly/Refried Black Lentils- \$2 each per person

DESSERT PLATTERS priced per guest/minimum order 30 pcs per item

Chocolate Caramel Tart 5

Eclairs! 4

Shooters (chocolate mousse or key lime) 5

Fruit Tart 5

Mini Cheescakes 4

Mini Creme Brulee 4

PREMIUM DESSERTS

Five-Layer Chocolate Cake *serves 16 guests* 85

Cheesecake with Fresh Fruit *serves 16 guests* 90

Ceremonial Cutting Cake *contact the Event Goddess for pricing and options*

Artisanal Bundt Cakes *Many versions and varieties, ask her about this too*

BRUNCH AT THE ASTER

The Aster offers a range of Brunch options for your crew. Please seek out the Event Goddess and barrage her with your questions.

AND WHILE YOU ARE AT IT

We are happy to arrange other aspects of your Big Day, from live music, to dancing magicians, to flowers and mermaids. Please discuss with our erstwhile Event Goddess.....