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THANK YOU FOR CONSIDERING
THE ASTER CAFE FOR YOUR EVENT.

Our mission is to provide ambience, service, and catering of the highest quality so that you can relax and know that all of your friends and loved ones will think you are amazing for hosting them at our vibey locale.

Prices shown are **PER PERSON** (unless noted otherwise) and are subject to change. Due to seasonal changes and market fluctuations, **MENU ITEMS AND PRICING CANNOT BE GUARANTEED UNTIL YOUR BEO (BANQUET EVENT ORDER) IS SIGNED BY BOTH PARTIES.**

Food, Liquor, and Service Charges are subject to sales tax per the Aster Event Contract.

Kindly be aware that neither **SALES TAX** nor **SERVICE CHARGES** are listed in this menu.

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APPETIZERS

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CROSTINI

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Camembert and walnut pate, slow roasted grapes	4
Red wine marinated steak medium rare, leek pesto, aged balsamic	4
Steak medium rare, chimichurri, chipotle mozzarella	5
Five spice pork belly, spiced pear jam	4
Thai shrimp, marinated cucumber, and rice cracker	4
Crispy prosciutto, caramelized onion, sun dried tomato and goat cheese	4
Wild mushroom, roasted garlic and avocado	4

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SATAY

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Tikka chicken satay - marinated in garam masala, greek yogurt, curry	4
Korean BBQ short ribs	5
Shrimp and tequila cocktail sauce	5
Pork belly satay with watermelon and feta	4
Caprese skewer - cherry tomatoes, housemade basil mozzarella	3
Roasted butternut and cipollini onion with balsamic	4
Marinated olive and roasted red pepper with mozzarella	3
Herbed chicken and olive tapenade	4
Surf & Turf	5

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SPECIALTIES

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Sweet corn and corn tortillas quesadillas	3
Spicy chicken tinga quesadilla	3
Sriracha and sweet potato puree wrapped in puff pastry	4
Bacon-jam stuffed endive, with organic goat cheese	4
Deviled egg	3
Deviled egg and bacon	4
Tuna poke on wonton crisp	6
Lamb Meatball with Harissa and olive	5
BBQ pork meatball	3
Curried Vegetarian Kofta Ball with roasted red pepper	4
Chicken Apple Sage Meatball	3

PRICES PER PIECE
MINIMUM ORDER 30 PIECES PER ITEM

CHEF'S FORMAL
PLATED

This Is Our Best Service,
featuring a coursed meal created in the Aster Kitchens

59 PER PERSON

FIRST COURSE

CURRIED BUTTERNUT SQUASH with pistachio yogurt
ROSEMARY-DIJON BEEF STEW
BEETS AND FETA SALAD <i>Toasted walnuts, feta, shaved onion, micro greens, toasted quinoa vinaigrette</i>
GARDEN VEGETABLE SALAD <i>Mixed greens, English peas, carrots, onions, cherry tomatoes, creamy herb dressing</i>
CAESAR SALAD <i>Crunchy artisan romaine lettuce, croutons, parmesan, cherry tomato and housemade Caesar dressing</i>

SECOND COURSE

SPICED SCALLOPS with butternut squash puree, crushed pecans, parsnip hash, aged balsamic
BEEF TENDERLOIN roasted smashed potatoes, demi-glace, roasted asparagus
CHICKEN SALTIMBOCA porcini risotto, tomato confit, green beans
APPLE BRINED PORK CHOP <i>Roasted brussel sprouts with bacon, farro, sweet onion chutney</i>
TOFU OR HERBIVOROUS BUTCHER RIBS <i>Ramen, Dashi Broth, Brussel sprout kimchi, roasted mushroom, swiss chard, shaved onion, togarashi, soft boiled egg, black garlic oil</i>

THIRD COURSE

PINEAPPLE UPSIDE DOWN CAKE <i>with spiced rum cream</i>
CHOCOLATE MOUSSE <i>Strawberries, aged balsamic, whipped honey-goat cheese</i>

CHEF'S
PREMIUM BUFFET

A buffet like this is sure to make you the toast of the town

54 PER PERSON

VEGETABLE COURSE CHOOSE TWO

**BRUSSELS SPROUTS - CAULIFLOWER - GREEN BEANS
BROCCOLI - CARROTS**

SALAD COURSE CHOOSE TWO

GARDEN - CAESAR - GREEK

MAIN COURSE CHOOSE TWO

BAKED MAHI MAHI with wild mushroom risotto and tomato confit
APPLE BRINED PORK LOIN with Parsnip hash
MOROCCAN CHICKEN with lemon herb cous cous
SZECHUAN BEEF with cilantro jasmine rice
HERBIVOROUS BUTCHER VEGAN KOREAN BBQ RIBS with yellow rice

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ASTER
CASUAL PLATTERS

PRICED PER PERSON

CHARCUTERIE PLATTER fresh meats and cheeses, accomtment	9
FRUIT PLATTER	6
CHEESE & OLIVE PLATTER	7
SALMON LOX PLATTER	8
SALAD PLATTER	6
VEGETABLE PLATTER <i>Dip options (choose two) white bean hummus, olive tapenade, sun dried tomato feta spread, french onion, vegetable dill</i>	6
JEFE PLATTER <i>Guacamole, salsa verde (mild), salsa roja (medium), salsa diablo (fire), with tortilla chips</i>	6

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FALL CAFÉ
FLATBREADS

All flatbreads prepared with fresh mozzarella

36 FOR 24 PIECES

MEDITERRANEAN <i>Roasted onions, tomato, kalamata olives, arugula and parmesan</i>
CHEF'S OWN <i>Soprasatta, fennel sausage, bacon, and chicken</i>
APPLE BACON BLEU <i>Roasted onion, granny smith apples, bacon, gorgonzola dolce and aged balsamic</i>
BASIL PIZZA <i>House-made tomato sauce, basil, olive oil</i>

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JEFE
TACO BARRE

with recipes from JEFE URBAN HACIENDA!

32 PER PERSON

INCLUDED

**CORN TORTILLAS - PICO DE GALLO - LETTUCE - COTIJA CHEESE
LIMES - CREMA - JALAPENO - ONIONS - RADISH - PICKLED ONIONS
CILANTRO - SALSA ROJA - CREMA
SIMPLE GREEN SALAD WITH HOUSE MADE RANCH**

PROTEINS CHOOSE TWO

EXTRAS ARE 4 PER PERSON

JEFE CARNITAS	VEGAN CHORIZO (from Herbivorous Butcher)	
JEFE CHICKEN TINGA	SAFFRON RICE	2
JEFE CHIPOTLE BRAISED SHORT RIB	PORK BELLY with pinto beans	2
CHORIZO	BLACK LENTILS	2
SEASONED GROUND BEEF		

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DESSERTS

DESSERT PLATTERS - PRICED PER GUEST
MINIMUM ORDER 30 PIECES PER ITEM

CHOCOLATE CARAMEL TART	5	FRUIT TART	4
ECLAIRS	3	MINI VANILLA, CHOCOLATE, OR RED VELVET CUPCAKES	3
SHOOTERS KEY LIME, CHOCOLATE MOUSSE	5	MINI CHEESECAKES	3
		MINI CREME BRULEE	4

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PREMIUM DESSERTS

WHOLE 5-LAYER CHOCOLATE CAKE serves 16 guests	85
WHOLE CHEESECAKE WITH FRESH FRUIT serves 16 guests	90
CEREMONIAL CUTTING CAKE contact for pricing	
ARTISANAL BUNDT CAKE ask our event goddess for more information	

BUNDTINIS a dozen.	45
8 INCH CAKE	50
10 INCH CAKE	60
TIERED CAKE (one of each)	125

FEATURED FLAVORS

**LEMON - WHITE CHOCOLATE RASBERRY
RED VELVET - MARBLE - CHOCOLATE CHOCOLATE CHIP
WHITE WHITE CHOCOLATE - CINNAMON SWIRL
PECAN PRALINE - CARROT**

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.

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AND WHILE YOU'RE 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.

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