

BY CHEF SEBASTIAN KNOX

# SMALL KITCHEN

*Custom Catering, Consulting & Private Cheffing*



TUSCAN EVENTS

panna: cherry tomatoes & mozzarella

WOOD-FIRED THIN CRUST PIZZA

Our mobile wood-fired pizza oven can be brought to your event's location. Have a pizza buffet, or serve pizzas as passed appetizers.

## Seasonal Menu's



### Winter

Shaved Fennel, Celery, and Apple salad with Basil, Pecorino & Lemon vinaigrette

Braised Short Ribs on Orzo Pilaf with Spiced Vegetables & Herb-Yogurt sauce

### Spring

Poached Shrimp & Avocado on Little Gem Lettuces with Cilantro & Red Goddess dressing



Seared Scallops on Sunchoke puree with Pineapple Slaw

### Summer

Heirloom Tomato salad with Sweet Yellow Corn, English Cucumbers, Red Onion, Basil & Pine Nuts

Fresh Pasta with Rabbit Ragu, English Peas, Thumbelina Carrots & Tarragon

### Fall

Radicchio salad with Dates, toasted Walnuts, Gorgonzola, Bartlett Pears, Balsamic vinaigrette

Grilled Hangar Steak & Poached Gulf Prawns with Romesco sauce, Cauliflower puree & roasted Winter Squash

**LEFT:** DUNGENESS CRAB CAKES ON RED PEPPER REMOULADE, RADICCHIO AND ENDIVE SLAW

**RIGHT:** MAPLE CREME BRULEE WITH GALA APPLES AND CANDIED WALNUT DUST





## PASSED APPETIZERS & SMALL BITES



BUTTERMILK BISCUITS WITH FRESNO PEPPER JAM,  
SMOKED HAM & ARUGULA



## APPETIZERS



CLASSIC PORK & BEEF  
MEATBALLS TOSSED IN  
TOMATO SAUCE, TOPPED  
WITH PARMESAN & BASIL

- Roasted Red Potatoes filled with Olive Tapenade & topped with hard boiled Egg
- Bacon-wrapped Dates filled with Goat Cheese, Honey, Truffle Oil & Sesame Seeds
- Brioche Crostini with Rabbit Liver Mousse & Pomegranate Seeds
- Crostini with Smoked Trout, Boursin Cheese, Bacon & Dill
- Smoked Salmon & Creme Fraiche on Cucumber slices, topped with Dill
- Empanadas filled with roasted Chicken, Black Beans, Sweet Potato & Cheddar



We believe in serving seasonal meals, sourced as locally as possible. Team up with Chef Sebastian to create a custom menu perfectly suited for your event. For smaller groups, dishes can be individually plated and served. For larger groups, family style meals are recommended. Family style meals can be served on a buffet line, or served at table. Cost per guest ranges from \$25 to \$150, depending on intricacy of the menu, preferred style of service, and guest count.



Grilled Hangar Steak & Gulf Prawns on Romesco sauce & Cauliflower Puree with roasted Winter Squash



Seared Scallop on Celery Root puree with Apple Cider Vinegar reduction & Mushroom Bacon



Duck Rillette & roasted Asian Pears with Spiced Yogurt & Pomegranate Seeds

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**HAND - MADE & SEASONAL**

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**Desserts**

- Strawberry Rhubarb Pie
- Salted Caramel & Apple Pie
- Black Bottomed Oatmeal Pie
- Maple & Vanilla creme brûlée
- Chocolate Chip Bread Pudding
- Flourless Chocolate Torte  
with sea salt & olio nuovo
- Apple Upside Down Cake
- Peach & Blueberry Crumble



- Butterscotch pudding  
with Graham cracker crust
- Cookie & Cupcake platters

