



PLUMPJACK

CATERING



RAW SEAFOOD

LOCAL OYSTERS Horseradish Mignonette | 6.5 each

RAW CLAMS Horseradish Mignonette | 6 each

SHRIMP COCKTAIL | 5 each

MARKET CRUDO Passionfruit, Cucumber, Rice Chip | 5.5 each

SCALLOP CEVICHE Mango, Lime | 6.5 each

ASSORTMENT PLAT DU JOUR | MP

COLD

SERRANO HAM & MELON Aged Balsamic Vinegar | 4 each

MARINATED ARTICHOKE Stuffed with Dungeness Crab, Gremolata | 5 each

GRASS FED BEEF TARTARE Horseradish, Pickled Onion, Caper, Grilled Bread | 5 each

CHINESE CHICKEN SALAD Mini Tostadas, Sesame, water chestnuts | 4 each

TOMATO BRUSCHETTA Mozzarella, Basil, Balsamic Reduction | 4 each

AVOCADO TOAST Fire Roasted Eggplant Puree, Radish, Brioche | 6 each

FIGS Blue Cheese, Candied Walnut, Micro Arugula Phyllo Tart | 5 each

DEVEILED EGGS Crème Fraiche Yolk Mousseline, Bacon, Chives | 5 each

HOT

PORK BELLY BAO Hoisin, Green Onion | 6 each

JAPANESE BEEF MEATBALLS Teriyaki, Sesame | 5 each

GRILLED CHEESE Swiss, Gruyere, Cheddar, Black Truffle, Tomato Compote | 6 each

HANGAR STEAK Rosemary Cronut, Caramelized Onion | 6 each

PLUMPJACK TOTS Tomato Compote | 5 each

PULLED PORK SLIDERS BBQ, Coleslaw, Brioche | ? each

KOREAN SHORT RIB SLIDERS Kimchee Slaw | 6.5 each

MINI BALBOA BURGER SLIDERS Pickles, Cheddar | ? each

LUMP CRAB CAKES Old Bay Aioli, Pickled Onion Relish | ? each

CHICKEN SATAY Peanut Sauce | 6 each

BONELESS FRIED CHICKEN Lime Yogurt, Aleppo Pepper | 6 each

SHRIMP Chorizo, Pimenton Oil | 6.5 each

FRIED PANISSE Harissa Aioli, Preserved Lemon | 5 each

ASPARAGUS TART Mushrooms, Parm | 6 each