



**PLUMPJACK**

CATERING



## **RAW SEAFOOD**

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**LOCAL OYSTERS** Horseradish Mignonette | 6.5 each

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**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**

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**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**

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**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