

PASSED HORS D'OEUVRES

COLD

Smoked salmon rose, dill crema, brown bread	5
Ahi tartare, passionfruit, corn tortilla crisp, avocado mousse, cilantro	5
Gulf prawn cocktail, horseradish, cucumber	6
Pepper seared tuna, white truffle polenta round, scallion oil	5
Tobiko Caviar, sour cream, red potato	4
Fresh spring rolls, rice noodles, Asian vegetables, sweet chili dipping sauce	4
Antipasto brochette, roasted tomato, olive, mozzarella, basil oil	4
Ratatouille on potato round, herbs de Provence	4
Crab salad roll, ginger crab salad, flour wrap, micro basil	6
Deviled eggs, chervil, smoked paprika oil	4
Bruschetta with poached garlic, tomato, basil	4
Assorted goat cheese crostini with Shiitake mushroom, zucchini, roasted pepper	4
Duck liver torchon with fig jam, crostini	6

HOT

Dungeness crab cake with lemon tarragon aioli	6
New Zealand lamb chop, rosemary port demi-glace	6
Beef satay with horseradish cream	5
Texas white wing, bacon wrapped chicken breast, jalapeno jam	5
Buffalo chicken wellington, pt reyes blue cheese	4
Kalua pig empanada, jack cheese, paprika oil	5
Pepper Seared Beef tenderloin, horseradish cream cheese, potato cake	6
Brie in puff pastry, fig preserves, fuji apple	4
Asparagus Gruyere Filo Cup, balsamic honey	4
Mini quiche Florentine, spinach, béchamel, shaved parmesan	4
Caribbean vegetable Empanadas, callaloo leaves, corn, English peas, curry	5
Samosa - curried potato stuffed won ton with tahini	4
Arancini risotto cake with Pomodoro	4
Seared sea scallops, bacon lemon truffle salad	6
Shrimp & chorizo brochette, lime aioli, chives	6

ONDINE PLATED DINNER

(\$80 per person)

SALAD *(select one)*

Goat Cheese & Greens

Baby Head Lettuces, English Cucumber, Toy Box Tomato, Chevre, Fine Herb Vinaigrette

Ondine Caesar

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, White Anchovies

Wild Arugula & Baby Spinach Salad

Fuji Apple, Pickled Red Onion, Ricotta Salata, Sherry Vinaigrette

Bibb and Blue

Hydroponic Butter Lettuce, Candied Pecan, Blue Cheese, White Balsamic Dressing

ENTRÉE *(select three)*

Seasonal Local Harvest Vegetable Pasta

Kale Pesto, Creamy Goat Cheese

Pan Roasted Scottish Salmon

Slow Braised Greens, Trumpet Mushrooms, Roasted Potatoes, Mustard Chardonnay Sauce

Crispy Skin Rocky Jr. Chicken Breast

Herbed Mascarpone Polenta, Caramelized Onions, Broccolini, Roasted Pepper Sauce

Grilled Flat Iron Steak

Cracked Pepper French Green Beans, Mushrooms, Whipped Potato, Burgundy Demi-Glace

Filet Mignon with Café de Paris Butter *(\$10 upcharge)*

DESSERT *(select one)*

Chocolate Pyramid

Chocolate & Caramel Mousse, Hazelnut Crust, Chocolate Sauce

Sorbet Trio

Seasonal Fruit Sorbets, Vanilla Almond Tuile

Vanilla Bean Crème Brulee

Fresh Berries

Banana Bread Pudding

Spiced Caramel, Crème Fraiche

events ONDINE

558 Bridgeway, Sausalito, CA 94965

Main: 415. 331.1133

www.ondine.event

ONDINE BUFFET DINNER

(\$80 per person)

SALAD *(select one)*

Goat Cheese & Greens

Baby Head Lettuces, English Cucumber, Toy Box Tomato, Chevre, Fine Herb Vinaigrette

Ondine Caesar

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, White Anchovies

Wild Arugula & Baby Spinach Salad

Fuji Apple, Pickled Red Onion, Ricotta Salata, Sherry Vinaigrette

PROTEINS *(select two)*

Pan Roasted Scottish Salmon

Braised Greens, Mustard Chardonnay Sauce

Crispy Skin Rocky Jr. Chicken Breast

Caramelized Onions, Roasted Red Pepper Sauce

Flat Iron Steak

Spinach, Burgundy Rosemary Au Jus

VEGETABLES & SIDES *(select three)*

Seasonal Local Harvest Vegetable Pasta

Kale Pesto, Creamy Goat Cheese

Salt Roasted Fingerling Potatoes

Sautéed Onions, French Green Beans

Bacon* Buttermilk Whipped Potatoes

Roasted Garlic Oil, Italian Parsley (*Bacon Optional)

Horseradish Mascarpone Polenta

Tomato Mushroom Ragout

Mixed Vegetables

Garlic Sautee or Steamed

DESSERT *(select one)*

Chocolate Pyramid

Chocolate & Caramel Mousse, Hazelnut Crust, Chocolate Sauce

Sorbet Trio

Seasonal Fruit Sorbets, Vanilla Almond Tuile

Vanilla Bean Crème Brulee

Fresh Berries

Banana Bread Pudding

Spiced Caramel, Crème Fraiche

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ONDINE PLATED LUNCH

(\$50 per person)

STARTER *(select one)*

Ondine Caesar

Romaine Hearts, Focaccia Croutons, Shaved Parmesan, White Anchovies

Wild Arugula & Baby Spinach Salad

Fuji Apple, Pickled Red Onion, Ricotta Salata, Sherry Vinaigrette

Smoked Bacon Clam Chowder

Fine Herb Oil

ENTRÉE *(select three)*

Seasonal Local Harvest Vegetable Pasta

Kale Pesto, Creamy Goat Cheese

Pan Roasted Scottish Salmon

Slow Braised Greens, Trumpet Mushrooms, Fingerling Potatoes, Mustard Chardonnay Sauce

Crispy Skin Rocky Jr. Chicken Breast

Buttermilk Mashed Potatoes, Broccolini, Roasted Red Pepper Sauce

Grilled Bistro Steak Frites

French Fried Potatoes, Wild Arugula, Saffron Chimichurri

Mexican Gulf Shrimp Louis

Baby Head Lettuces, Egg, Hearts of Palm, Cucumber, Tomato, Avocado, Lemon

PLATTERS

*Platter serve an estimate of 30 people

Artisanal Cheese	\$300
Local artisan cheeses, candied nuts, dried and fresh fruit served with baguette	
Charcuterie	\$300
A selection of cured meats, cornichons, mustard, served with crostini	
Antipasto	\$200
Assorted pickled peppers, olives, gigande beans, artichoke hearts, hummus	
Crudite & Grilled Vegetable	\$150
Asparagus, yellow & red peppers, squash, zucchini, fennel, tomato, basil, extra virgin olive oil	
Chilled Seafood Bar	Market Price
Mesmerizing display and combination of the freshest seafood available for you and your guests.	