



Sample Menus



Brit & Nick Wed
August 15th
Petaluma Barn Wedding
120 - 160 guests
Family Style
Organic Mexican/Cali

APPETIZERS

Devils on Horseback

Bacon wrapped dates stuffed with goat gouda

Crack Cheese Crostini

Jes' blend of cream cheese and chèvre with charred leeks & chives

Endive Salad Cups

Endive, raddichio, butternut squash, toasted seeds, green goddess dressing, flowers

Cheese

Manchego, Apricot Jam, Crackers, Fruit & Crudite

DINNER

Radical slaw

Two toned cabbage, shaved carrot, radish, lime smoked jalapeño vinaigrette w/ spiced pepitas

Papas y Pimienta

Oregano + cumin roasted potatoes with grilled assorted peppers

Cumin Orange Grilled Chicken

Lime, orange, cumin & cayenne grilled organic minced chicken thighs

Jes' Bomb Beef & Fermented Cabbage mix

w/ braised bacon, ground beef, taco seasoning & sriracha fermented napa cabbage

Beans, a magical fruit

Heirloom beans that are seasoned and cooked in beer

Corn + Flour Tortillas
Charred and warm

Duo of Salsa, Lime Zest Sour Cream, & Cilantro/Onions
Mild avocado tomatillo and spicy roja salsas, rest is self explanatory

Thick Ass Corn Chips
See above

DESSERT

Stone Fruit + Berry Galette, Vanilla Ice Cream, dried roses



Non Profit Board Retreat

March 21

Nevada City Home

Guest Count: 12 -15

Breakfast & Lunch with Coffee & Bev Service w/
setup and breakdown

New American

BREAKFAST

Oven braised Aidells' Chicken Apple Sausages

7 minute eggs (medium boiled warm eggs)

Local Bagel Bar with toasted Sesame & Everything Bagels, House made Strawberry Cream
Cheese Schmeer, Green Onion Garlic Herb Schemer, Sliced Red Onion & Capers

Morning Salad with arugula, dried fruit, varied citrus, spiced seeds & pistachios bathed in
a citrus vinaigrette

Spa Water with mint

COFFEE

Foxhound Coffee with 1/2 and 1/2, sugars & house made oat milk

LUNCH

Crushed Olive Organic Chicken with turmeric, garlic, white wine vinegar & castelvetroano olives (salmon for the pescatarian, if wanted)

Delicata Squash boats stuffed with wild rice, braised mushrooms, wild herbs, leeks & olive oil with herb salad

Bitter Greens Salad with escarole, endive, radicchio, citrus, soft herbs in a green goddess dressing which contains house-made creme fraiche

Three Forks Sourdough bread (of the day) with cultured butter ramekins & olive oil vinegar ramekins

ETCETERA

Chewy Oatmeal Cookies w/ currants

House Black Ginger Iced Tea & Spa Water

La Croix Pamplemousse

House Cold Brew Coffee



Morgan + Billy Get Hitched

Date: July 13

Timing: 3pm Ceremony,

4pm Wine + Apps, 5pm Dinner

Location: Port Costa Schoolhouse

Service & Style: Dinner Banquet Bar

Guests: 120

New American BBQ

APPETIZERS

Thick Ass Chips, Spicy Red Salsa + Guacamole Bar

Varied House Cheese Balls, Rainbow Crudite, Water Crackers + Crostini

Endive Cups w/ whipped goat cheese, charred leeks + salted pepitas

ON THE TABLE

Grilled Bread

Varied Vegetable Pickles

House BBQ Sauce + Herbed Cucumber Creme Fraiche

BANQUET DINNER

BBQ Chicken Pieces w/ house sauce, greens + toasted sesame

Lebanese Beef Skewers w/ varied vegetable, marinated beef + herbs

Tomato + Corn Salad w/ quinoa, fresh herbs + smoked jalapeno vinaigrette

Arugula Green Salad w/ bitter greens, dried fruit + lemon parm dressing



Restaurant Holiday Party

Service: Grazing Appetizers, Dinner & Dessert

Date: Monday February 3, 2020

Guest Count: 75 guests

A German Feast

APPETIZERS

Grazing Table complete with Marinated Vegetables, Crackers, Hard & Soft Cheeses, Fruits, Baguette (Three Forks) & Ham Stand Pepperoni, Mini Tostadas with Pickled Mushrooms, Devils on Horseback with goat gouda & Charred Leek Cheese Crostini

SALAD

Local Cabbage Slaw w/ smoked greens dressing, currants, citrus & toasted seeds

DINNER

Whole roasted fingerlings w/ herbs + garlic

Roasted Carrots, parsley gremolata, & toasted almonds

Handmade Sausages (Brats, Hot Italians, Andouille)*

Wild Mushroom & Farro with hard herbs & garlic (vegan)*

TOPPINGS

Caramelized onions

Housemade Mustard
Curried Ketchup
Classic Purple Kraut
Vegan 3 bean chili

DESSERT

Apple Upside-down Cake w/ toasted almonds, pomegranate seeds and spooled warm cream



Kale + Kritters Wed
September 21st
North Columbia Schoolhouse
100 guests
Family Style Table (long)
Farmer Wedding

APPETIZERS

table-long tomato toast
john tecklin grilled bread, house herb butter, umami seasoned tomatoes, pickled tomatoes, tomato jam, herb + flower salad

+ fresh seasoned mozzarella, strawberries + miscellaneous fruit

DINNER

sweet + savory marinated vegetables
mountain bounty's bounty of summer's best veg, soft + hard herbs, acv, maldon sea salt

tomato braised pork shoulder on slaw
red wine + tomato braised pork, sweet roasted fennel, local cabbage slaw w/ crunch, soft cabbage + herbs

kale ceasar salad

w/ anchovy + egg dressing, house garlic croutons (with john's bread)

vegetable soup

cold corn soup with creme fraiche, thyme & wine braised shallots

*Prices on all the above are based on factors such as guest count, dietary restrictions, venue location & features, plus the rental/bar/staffing needs.

Please contact owner/Chef of Eye of the Avocado Jes Taber at jestaber@gmail.com for more information about your catering needs. Or visit our website at eyeoftheavocado.com and fill out a contact us form

Many Thanks!