

Spring *Menu*



**TUXEDOS
TENNIS SHOES**
A DSQUARED HOSPITALITY COMPANY

Tray-Passed Appetizers

MINI POTATO ROSTI

with Carrot-Lox & Dill Cashew Cream (GF/V)

SCALLION ARTICHOKE FRITTER

with Lemon Tahini Sauce (GF/V)

DUNGENESS CRAB CAKES

with Tarragon Aioli (Contains Eggs)

PORK BELLY SPRING ROLLS

Jalapeno, Pickled Daikon & Radish, Lemongrass, Peanut Sauce
(GF/Contains Peanuts)

SMOKED MUSHROOM SPRING ROLLS

Jalapeno, Pickled Daikon & Radish, Lemongrass, Peanut Sauce
(GF/V/Contains Peanuts)

QUINOA TOSTADA

with Golden Beets, Avocado & Pickled Shallots (GF/V)

JERK STEAK BITE

with Chimichurri on Sweet Potato Chip (GF/DF)

CONFIT TUNA SALAD

Cucumber, Jalapeno, Creamy Lemon Vinaigrette served in Wonton Cups

BEET AND HORSERADISH DEVILED EGG

Pickled Mustard Seed (DF/Veg)

SMOKED CHICKEN RILLETE

Curried Potato Chip

ALMOND RICOTTA CROSTINI

Mint, Caramelized Onion, Prosciutto



Placed Appetizers

SWEET PEA RICOTTA TARTINE

with Crispy Shiitake (Veg)

GARLIC ROASTED ASPARAGUS

Sugar Snap Peas, Roasted Breakfast Radish, Tzatziki Sauce (GF/Veg)

ASPARAGUS PIADINA

Gruyere Cheese, Roasted Radish, Sesame Seeds (Veg)

FRESH VEGETABLE CRUDITE

House Fried Potato Chips, T&T's Signature Herbed Spinach Dip (GF/V)

GRILLED LEMONGRASS PORK

Tangy Nuoc Cham, Cilantro, Grilled Lime (GF/DF/Contains Fish)

ANCHO CHILI CHICKEN FLOUTAS

with Cotija & Avocado Crema (GF)

GRILLED COULOTTE STEAK

on Ciabatta, Mama Lil's Peppers, Dijonaise, Baby Arugula (DF/Contains Eggs)

SMOKED PORK

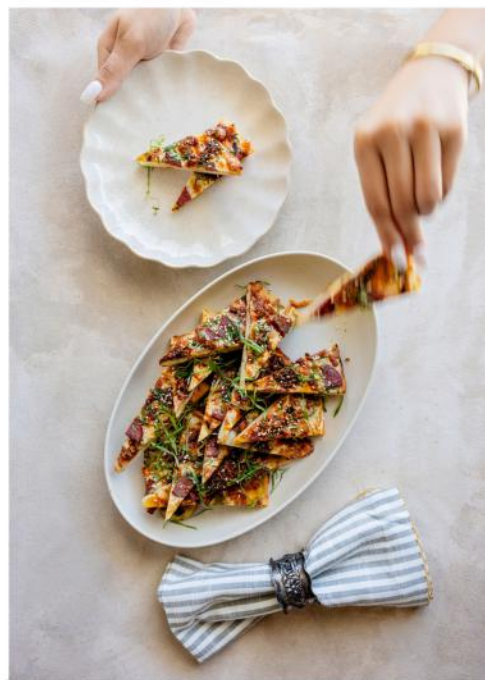
on Ciabatta, White cheddar, Watercress, Mustard Relish

GRILLED VEGETABLE

on Ciabatta, Roasted Garlic Hummus, Pickled Red Onions, Arugula (V)

CHINESE SAUSAGE PIADINA

Mozzarella, Chili Crisp, Scallions, Toasted Sesame





Buffet Salads

RADISH & COUSCOUS SALAD

with Roasted Pepper, Tomato, Pine Nuts, Pickled Onion, Feta Vinaigrette (Veg)

BROCCOLI SALAD

Toasted Almonds, Fried Shallots, Radicchio, Chickpeas, Parmesan Dressing (GF/Veg)

ARUGULA SALAD

Asparagus, Zucchini, Artichokes, Castelvetrano Olives, Lemon Herb Vinaigrette (GF/V)

BUTTER LETTUCE

Pickled Kohlrabi, Blueberry, Ginger-Sesame Dressing (Veg)

PANCIT

Chinese Sausage, Garlic Scapes, Carrots, Green Cabbage, Snap Peas

Buffet Entrée

PAN ROASTED SOCKEYE SALMON

Roasted Cherry Tomato & Herbed Yogurt Remoulade (GF)

SEARED MAHI

Castelvetrano Olive, Persian Cucumber, Tomato, Romesco Sauce (GF/DF/Contains Nuts)

CHIMMICHURRI MARINATED SKIRT STEAK

Carrot Romesco (GF/DF)

CITRUS & THYME GRILLED CHICKEN THIGH

Baby Radish, Ramp Pesto (GF/DF)

SWEET CHILI PORK TENDERLOIN

Cilantro Puree, Chili Crisp Pickled Cucumbers (GF/DF)



Buffet Vegan Entrée

JACKFRUIT & BLACK BEAN PACHOLAS

Smoked Ancho Salsa Roja (GF/V)

FAVA BEAN & ROASTED CARROT LENTIL FRITTER

Italian Salsa Verde (GF/V)

Buffet Sides

SPRING PEA RISOTTO

with Pecorino (GF/Veg)

SPRING MUSHROOM & FARRO PILAF

Warm Herb Vinaigrette (DF/Veg)

WHITE CHEDDAR & SPRING ONION POLENTA CAKE

(GF/VEG)

CONFIT GARLIC -BEEF TALLOW ROASTED POTATOES

HERBED FREGOLA SARDA

(V)

ROASTED BROCCOLI

with Crispy Shallots & Olive Oil (GF/V)

GARLIC & CITRUS GRILLED ASPARAGUS

(GF/V)

CHEF'S CHOICE SPRING VEGETABLES

(GF/V)

GARLIC & THYME ROASTED RAINBOW CARROTS &

LEEKs

(GF/V)





Petite Sweets

CURRENT AND WALNUT CARROT CUPCAKES
(Veg)

CHAI SPICE SNICKERDOODLE COOKIES
(Veg)

FENNEL PISTACHIO COOKIES
(Veg)

BLUEBERRY CHEESECAKE SQUARES
(Veg)

LEMON PISTACHIO BLONDIES
(Veg)



WHITE CHOCOLATE LAVENDER SHORTBREAD COOKIE
(Veg)

VIETNAMESE COFFEE COOKIE
(Veg)

KEY LIME TARTLETS
(Veg)

HIBISCUS GANACHE CAKE BITES
(GF/Veg)

OLIVE OIL CAKE
with Golden Raisins & Lemon (Veg)

COCONUT CHEESECAKE BARS
with Caramelized Pineapple (Veg)





Plated Starters

FAVA BEAN & ASPARAGUS TART

Goat Cheese, Lemon- Agave Drizzle (Veg)

SWEET GEM LETTUCE

Poached Radish, Mint, English Peas, Lemon-Poppy Dressing (GF/V)

ARUGULA SALAD

Asparagus, Zucchini Ribbons, Artichokes, Castelvetrano Olives, Lemon Herb Vinaigrette (GF/V)

KALE CAESER SALAD

Orange Poached Golden Raisins, Radishes, Parmesan Tuile (GF/Veg)

SESAME ROASTED ASPARAGUS

Teriyaki Leeks, Crispy Wontons, Chili Crisp Aioli (Veg)

Plated Entrée

CITRUS & THYME BRINED CHICKEN BREAST

Baby Radish, Ramp Pesto (GF/DF)

SEARED BISTRO FILET

Rhubarb Demi-Glace, Arugula- Almond Gremolata (GF/DF)

CHIMMICHURRI MARINATED RIBEYE

Carrot Romesco

SWEET CHILI PORK MEDALLIONS

Mango - Cilantro Puree, Chili Crisp Pickled Cucumbers (GF/DF)

PAN ROASTED SOCKEYE SALMON

with Roasted Cherry Tomato, Herbed Yogurt Remoulade (GF)

SEARED MAHI

Castelvetrano Olive, Persian Cucumber, Tomato, Romesco Sauce



Plated Sides

HERBED FINGERLING POTATO
(GF/V)

PARMESAN & CONFIT GARLIC WHIPPED POTATOES
(GF/Veg)

WHITE CHEDDAR & SPRING ONION POLENTA CAKE
(GF/Veg)

HERBED FREGOLA SARDA
Caramelized Fennel (V)

CHARRED BROCCOLI
with Crispy Garlic, Fresh Herbs (GF/V)

GARLIC & CITRUS GRILLED ASPARAGUS
(GF/V)

ROASTED CAULILINI
with Olive Oil (GF/V)

HERB ROASTED BABY CARROTS
(GF/V)



Plated Vegan Entrée

JACKFRUIT & BLACK BEAN PACHOLAS
Smoked Ancho Salsa Roja (GF/V)

FAVA BEAN & ROASTED CARROT LENTIL FRITTER
Italian Salsa Verde, Spring Onion Hummus (GF/V)



Plated Desserts

ALMOND CAKE PARFAIT

Chai Marshmallow Fluff, Banana Caramel, Toasted Almond (GF/Veg)

STRAWBERRY RHUBARB CRISP

Basil Coconut Cream (GF/Veg)

LAVENDER PAVLOVA

Lemon Curd, White Chocolate, Fresh Blackberry (GF)

TIRAMISU PARFAIT

Pistachio Mascarpone, Chocolate Ganache (Veg)

Dietary Key

DF = Dairy- Free

GF = Gluten-Free

Veg = Vegetarian

V = Vegan

*Please be advised that our food may come into contact
with common allergens, such as dairy, eggs,
wheat, soy, tree nuts, peanuts, fish, shellfish and wheat.*

