





The Satis Catering Menu is available daily for pick-up only. A minimum order of \$250, along with 72 hours advance notice, a signed contract, and full payment, is required to confirm catering services.

HORS D'OEUVRES SELECTIONS

Duck Croquettes 65/80 Spicy Aioli, Crispy Parsley

Tricolore Salad 50/65 Radicchio, Arugula, Endives, Pumpkin Seeds, Pink Peppercorn Dressing

Crispy Golden Brussels Sprouts 50/70 Asiago Cheese, Lava Salt

Local Roasted Beet Salad 60/70

Watercress, Pumpkin Seeds, Beet Dressing, Pink Peppercorn

Seared Day Boat Scallolps 85/125 Sunchoke Basil Puree, Endive & Syrah Couli

> Jumbo Lump Crab Cake 80/120 Harissa Aioli & Preserved Citrus

Heirloom Tomato Salad 45/60 Cucumbers, Pickled Onions, Burnt Corn, Opal Basil

Patatas Bravas 40/50 Crispy Potatoes, Mojo Picon Aioli, Scallions

> **Roasted Cauliflower 65/80** Sautéed Kale, Pomegranates, Chermoula Aioli

Burrata 65/85 Prosciutto di Parma, Poached Figs, Crispy Chickpeas & Sage

Half Trays serves 6-8 people Full Trays serves 16-20 people



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ENTRÉE SELECTIONS

Truffled-Roasted Organic Half Chicken 80/120

Root Vegetables, Marble Potatoes, Natural Pan Jus

Scottish Wild Salmon 100/135

Crispy Skin, Sorrel, Cauliflower Puree & Beet Jus

Potato-Crusted Wild Halibut 120/145

Roasted Sunchockes, Peas, Poached Grapes & King Oyster Mushroom

Flemish Carbonnade 75/115

Slow Braised Beef & Belgian Beer Stew, Brown Sugar, Pomme Frites

Flat Iron Steak & Frites 115/140

Black Angus Beef, Chive Butter

Grilled Duck Breast 70/110

Forbidden Rice, Citrus Jus, Sweet Sour Jam

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PASTA SELECTIONS

Burrata Basil Linguine 75/85

Roasted Garlic Pesto & Fresh Basil Spicy Aioli, Crispy Parsley

Pappardelle Bolognese 70/85

Tomato, Braised Beef, Parmesan

Housemade Ricotta Gnocchi 70/85

Parmesan Truffle Cream

Spaghetti Carbonara 60/75

Pecorino, Guanciale, Cracked Black Pepper

Spinach Pennette 80/90

Lamb Ragu, Spinach Penne, Cherry Tomato & Shaved Parmesan

SIDES

Marbled Potatoes 40/50

Truffled Bravas 50/60

Grilled Corn 52/58

Roasted Brussels Sprouts 55/75

Roasted Root Vegetables 50/65

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