



This menu is a sample of the awesome food we can create. We always use local, quality products & can design any menu to suit your needs.

~ Appetizers ~

Prices are per person. We are dedicated to making sure your event is perfect so let us put a package together for you! Multiple items together will be discounted.

~ Platters ~

Roasted Red Pepper Humus \$6.00

Food Fix Special Recipe Roasted Red Pepper Humus, Sea Salt Pita Chips

Fruit Platter \$6.00

Assortment of Melons, Pineapple, Berries & What Ever is Fresh

Vegetable Platter \$6.00

Assortment of Fresh Vegetables with Herb Crème Fraiche

Imported Cheese Platter \$9.00

Selection of Imported Cheeses & Sliced Artisan Bread, Fruits & Nuts

Salumi e Formaggi \$11.00

The Chefs Selection of Imported Salami & House Made Charcuterie, Amazing Cheeses, House Made Pickled Vegetables Local Nuts & Dried Fruits, Local Artisan Bread

Great Aunt Sue's Apricot-Habanero Jelly & Cream Cheese Platter \$6.00

Family Tradition, Scratch Made Apricot-Habanero Jelly & Local Cream Cheese with a Selection of Artisan Crackers (Family & Friends Favorite)

~ **Hors D'oeuvres** ~

Corelli Crab Cakes \$9.00

Available Winter - Spring

House Made Dungeness Crab Cakes with Grilled Scallion-Lemon Aioli

Prosciutto Wrapped Rosemary Prawns \$9.00

Roasted Rosemary Infused Prawns Wrapped in Prosciutto di Parma, Butter & Sea Salt

Garden Fresh Bruschetta \$7.00

Available Summer - Early Fall

Local Garden-Fresh Tomatoes, Basil, Garlic, Olive Oil & Parmesan Cheese

Parmesan & Rosemary Dusted Meatballs \$8.00

Hand Ground Pork & Beef Meatballs, Fresh Grated Parmesan & Local Rosemary

Chili Garlic BBQ Meatball \$8.00

Hand Ground Pork & Beef Meatballs with Sweet & Spicy Honey-Chili-Garlic BBQ Sauce

Chilled Cocktail Prawns \$8.00

California Bay Poached Prawns with Food Fix's Own Bloody Mary Style Cocktail Sauce

Apple Wood Smoked Bacon Wrapped Dates \$8.00

Organic Medjool Dates Stuffed with Nicolaus Farms Chevre, Applewood Smoked Bacon

Rosemary Goat Cheese, Pine Nut, & Honey Crostini \$7.00

Nicolaus Farms Chevre, Local Rosemary, Toasted Pine Nuts & Local Honey

Root Beer Pulled Pork & Slaw Wonton \$7.00

Our Famous Root Beer Pulled Pork, Old Skool Slaw on a Fried Wonton

Ahi Tuna Poke \$9.00

Sushi Grade Ahi Tuna, Sweet Sesame & Cilantro on a Fried Won Ton Chip

~ Bread ~

Choice of one Bread Option:

Food Fix Scratch Made Focaccia & Whipped Butter

Scratch Made Roasted Garlic & Parmesan Focaccia & Butter (add \$2)

Dinner Rolls & Butter

~ Salad ~

Choice of one Salad Option:

Mixed Greens Salad

Mixed Greens & Chopped Romaine, Cherry Tomatoes, Carrot, Cucumber.
Choice of Scratch Made Sparrow Lane Balsamic, Zinfandel Vinaigrette,
Epic Blue Cheese or Fresh Herb Buttermilk Dressing

Food Fix Caesar Salad (add \$2)

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, &
Shaved Parmesan

Spinach Salad (add \$3)

Baby Spinach, Point Reyes Blue, Dried Cranberries, Toasted Pecans &
Honey-Balsamic Vinaigrette

Wild Arugula Salad (add \$3)

Organic Arugula, Grilled Red Onions, Toasted Pine Nuts, Ricotta Salata, &
Aged Balsamic Vinaigrette

~ Pastas ~

Pasta buffets are served with your choice of Caesar or mixed green salad, one of our scratch made dressings & fresh made focaccia or rolls with butter

Bolognese Rigatoni \$22/Per Person

House Ground Beef & Pork in Slow Simmered Tomato Ragù, Rigatoni & Fresh Grated Parmesan Cheese

Penne Pesto Chicken \$22/Per Person

Grilled Chicken Thigh, Roasted Red Peppers, Penne Pasta, & Fresh Pesto Cream Sauce

Corelli Calabrese Lasagna \$27/Per Person

Calabrese Sausage, Ragù alla Bolognese, Ricotta, Mozzarella, & Parmesan Cheeses

~ Entrées ~

Entrée buffets are served with choice of entrée, two sides, salad & bread. Here are some suggested pairings. Menus with two proteins will be an extra charge depending on the protein.

Rustic Lemon- Rosemary Chicken \$25/Per Person (Breast add \$1)

Lemon-Rosemary Grilled Boneless Thighs Herb Roasted Red Potatoes, Garlic Roasted Organic French Beans & Lemon Butter Sauce

La Brasa Chicken \$25/Per Person (Breast add \$1)

Sweet Ginger & Herb Peruvian Recipe Chicken, Grilled Summer Vegetables, Fresh Herb Roasted Yukon Gold Potatoes

Prosciutto Wrapped Chicken Breast \$27/Per Person

Chicken Breast Wrapped in Prosciutto with Fresh Herbs, Grilled Parmesan Polenta, Grilled Asparagus & Champagne Beurre Blanc

Cali Pork Tenderloin \$27/Per Person

Food Fix Original Recipe Spice Rub, Grilled Summer Vegetables, Scratch Made Mac N Cheese

Hanks Home-Style Root Beer Ribs \$29/Per Person

Tender Root Beer Infused Pork Ribs Grilled with our House Made Root Beer BBQ Sauce, Potato Puree & Roasted Cauliflower

Bourbon Brined Roasted Pork Loin \$26/Per Person

Bourbon Brined, Slow Roasted Pork Loin, Sweet Potato Puree, Sautéed Broccoli & Bacon, & Bourbon Maple Glaze

Back Yard BBQ Tri-Tip \$30/Per Person

Angus Tri-Tip, Food Fix Original Rubbed & Grilled Medium-Rare, Buttermilk & Black Pepper Mashed Potatoes, Garlic Roasted Green Beans

Rustic Prime Rib \$46/Per Person

Food Fix Herb Salt Crusted, Slow Roasted Prime Rib, Buttermilk Mashed Potatoes, Steamed Green Beans & Rosemary Jus