



**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!***

**~ Platters ~**

**Roasted Red Pepper Humus \$3.00**

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

**Fruit Platter \$3.50**

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

**Vegetable Platter \$3.00**

Assortment of Fresh Vegetables with Herb Crème Fraiche

**Domestic Cheese Platter \$4.00**

Selection of Domestic Cheeses & Fresh Baked Breads, Dried Fruits & Nuts

**Imported Cheese Platter \$5.50**

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

**Salumi e Formaggi \$6.50**

Assorted Salami's & Imported Cheese's with Sliced Artisan Bread, Local Nuts & Dried Fruits

**The Butchers Marble \$7.00**

The Chefs Selection of Imported Salami, Our House Made California Champagne Pate, Amazing Cheeses, House Made Pickled Vegetables & Local Artisan Bread

**Great Aunt Sue's Apricot-Habanero Jelly & Cream Cheese Platter \$3.00**

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 \$5.00**

*Available Winter - Spring*

House Made Dungeness Crab Cakes with Grilled Scallion-Lemon Aioli

### **Prosciutto Wrapped Rosemary Prawns \$6.00**

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

### **Garden Fresh Bruschetta \$4.00**

*Available Summer - Early Fall*

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

### **Honeydew Melon Shooters \$3.50**

*Available Summer - Early Fall*

Chilled Honeydew Melon & Champagne Soup Shooters, Stone Fruit Salsa

### **Roasted Butternut Squash Shooters \$4.00**

*Available Fall - Winter*

Slow Roasted Butternut Squash Soup & House Made Cilantro Crème Fraiche

### **Parmesan & Rosemary Dusted Meatballs \$4.50**

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

### **Chili Garlic BBQ Meatball \$4.50**

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

### **Chilled Cocktail Prawns \$6.00**

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

### **Apple Wood Smoked Bacon Wrapped Dates \$4.25**

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

### **Rosemary Goat Cheese, Pine Nut, & Honey Crostini \$3.50**

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

**Root Beer Pulled Pork & Slaw Wonton \$4.00**

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

**Ahi Tuna Poke \$5.50**

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

**~ Bread ~**

*Choice of one Bread Option:*

**Food Fix Scratch Made Focaccia & Butter**

**Scratch Made Roasted Garlic & Parmesan Focaccia & Butter (add \$1)**

**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 \$1)**

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

**Spinach Salad (add \$2)**

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

**Wild Arugula Salad (add \$2)**

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 \$17/Per Person**

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

### **Penne Pesto Chicken \$17/Per Person**

Grilled Chicken Thigh, Zucchini, Squash, Penne Pasta, and Fresh Pesto Cream Sauce

### **Corelli Calabrese Lasagna \$20/Per Person**

Calabrese Sausage, Ragù alla Bolognese, Ricotta, Mozzarella, and 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.

### **Lemon- Rosemary Chicken \$20/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 \$20/Per Person (Breast add \$1)**

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

### **Prosciutto Wrapped Chicken Breast \$23/Per Person**

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

**Cali Pork Tender \$25/Per Person**

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

**Hanks Home-Style Root Beer Ribs \$24/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 \$23/Per Person**

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

**Back Yard BBQ Tri-Tip \$24/Per Person**

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

**Rustic Prime Rib \$34/Per Person**

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