



CURTIS STONE  
EVENTS

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Sample Menu

# CURTIS STONE EVENTS

Chef Curtis Stone brings his world class brand of bespoke cooking & service to your homes, venues, parties, and events. The Curtis Stone Events Team is renowned for creating special occasions that are elegant, relaxed, sophisticated, and delicious.

We look forward to cooking for you.

# CURTIS STONE EVENTS

The following sample menu is a showcase of what we do best, and all dishes can be modified to any menu format. Seasonality and event size always play a vital role in our menu development so as we work together, we will customize your menu specific to your event.





CANAPÉS

**TOMATO & WATERMELON  
GAZPACHO (V)**

*Cucumber, Basil*

**GREEN GRAPE GAZPACHO (V,GF)**

*Tomatillo, Cilantro*

**HEARTS OF PALM (V,GF)**

*Cucumber, Citrus, Avocado*

**SPRING ROLL (V,GF)**

*Cucumber, Carrot, Thai Basil, Cilantro, Mint,  
Miso Vinaigrette*

**FAVA BEAN FALAFEL (V)**

*Dill Tahini, Pickled Onion, Cherry Tomato*

**STRACCIATELLA CROSTINI (VEG)**

*Smoked Tomato Jam, Marjoram, Tonburi Seed*

**PEACH GALLETTE (VEG)**

*Ricotta, Tarragon, Black Pepper*

**ELOTE (VEG)**

*Roasted Corn Cups, Lime Aioli, Chives, Cilantro,  
Parmesan Mousse*

**ARANCINI (VEG)**

*Wild Mushroom, Risotto, Parmesan*

**EMPANADA (VEG)**

*Sweet Potato & Turnip, Chipotle BBQ*

**OYSTERS ON THE ½ SHELL (GF,SH)**

*Raspberry Mignonette, Champagne Granita*

**SCALLOP CEVICHE (GF,SH,N)**

*Ginger, Raspberry, Kombucha Vinaigrette, Pistachio*

**HAMACHI CRUDO**

*Rosewater Whip, Poppy Seed, Kumquat*

**CRAB & CRISPY RICE (GF,SH)**

*Jasmine Rice Cracker, Thai Chili, Lime,  
Ginger, Basil*

**SMOKED TROUT RILLETTE (GF)**

*Cucumber, Smoked Trout Roe, Dill*

**BLINI**

*House Cured Steelhead Trout, Beet Custard*

**LOBSTER ROLLS (SH)**

*Fennel, Cucumber, Lavender Lebni, Celery*

**CRAB CAKE (SH)**

*Pain PerDu, Tomato*

**COQ AU VIN**

*Pot Pie*

**CHEWY BEET (GF)**

*Duck Speck, Rosemary Lavash*

**CROQUETTE**

*Duck Speck, Taleggio*

**CHIPOLATAS**

*Bacon Wrapped, Crispy Pork Skin*

**LAMB KEBAB**

*Tomato Shakshuka, Pita*

**STEAK TARTARE (GF)**

*Fresno Chili Aioli, Cured Egg Yolk,  
Wasabi Greens, Crostini*

V=Vegan, VEG=Vegetarian, GF=Gluten-Free, N=Nuts, SH=Shellfish



## CHEESE & CHARCUTERIE STATION

### SELECTION

*Artisanal Cheese, Gwen House Cured Charcuterie & Spreads, Pickles, Bread*

### RAW BAR

#### OYSTERS (GF,SH)

*Lemon, Horseradish, Raspberry Mignonette*

#### MUSSELS ESCABECHE (GF,SH)

*Paprika Oil, Onion, Garlic, Fennel*

#### SHRIMP COCKTAIL (GF,SH)

*Cocktail Sauce*

#### SCALLOP CEVICHE (GF,SH,N)

*Ginger, Raspberry, Kombucha Vinaigrette, Pistachio*

#### HAMACHI CRUDO (GF,SH)

*Rosewater Whip, Poppy Seed, Kumquat*

#### SNOW CRAB CLAWS (GF,SH)

*Thai Chili, Lime, Ginger, Basil*

## PASTA STATION

#### AGNOLOTTI (VEG,N)

*Ricotta, Capers, Pine Nuts, Baby Kale*

#### CAVATELLI

*Bagna Cauda, Pecorino OR Lamb Ragu, Ricotta Salata*

#### ORECCHIETTE

*Duck Speck, Artichoke, English Pea, Parmesan*

## CARVING STATION

### SKEWERS

#### SHRIMP (GF,SH)

*Lemon Oil, Roasted Garlic, Pickled Basil Blossoms*

#### OCTOPUS (GF,N)

*Romesco, Almond*

#### LAMB (GF)

*Tomato Shakshuka*

#### SHORT RIB (GF)

*Chimichurri*

#### BRISKET (GF)

*BBQ Sauce*

#### PRIME RIB ROAST (GF)

*Horseradish Sauce*

#### PORCHETTA (GF)

*Port Jus, Fig*

#### WHOLE BEEF TENDERLOIN (GF)

*Beef Fat Gremolata*

#### WHOLE PORK LOIN (GF)

*Mustard Greens, Flowers*



## TO START

### GAZPACHO (V)

*Green Grape, Tomatillo*

### CARROT SOUP (VEG)

*Sorrel, Spices*

### WILD MUSHROOM VELOUTE (VEG,GF)

*Celeriac Espuma*

### SCALLOP CEVICHE (GF,SH,N)

*Ginger, Raspberry, Kombucha Vinaigrette, Pistachio*

### STEELHEAD TARTARE (GF)

*Condensed Milk, Mango, Puffed Wild Rice*

### STEAK TARTARE (GF)

*Fresno Chili Aioli, Cured Egg Yolk, Wasabi Greens,  
Crostoni*

## SALAD & PASTA

### ENDIVE (V,GF)

*Roasted Grapes, Orange Vinaigrette, Beluga Lentils*

### MARKET SALAD (V,GF,N)

*Shaved Carrot, Fennel & Radish, Pickled Mustard  
Seeds, Toasted Pistachio*

### GRILLED LITTLE GEM (VEG,GF)

*Fennel Kraut, Arugula Powder, Pickled Pearl Onions,  
Shiso Greens, Caraway-Buttermilk Dressing*

### AGNOLOTTI (VEG,N)

*Ricotta, Buerre Blanc, Capers, Pine Nuts ,Baby Kale*

### CAVATELLI

*Bagna Cauda, Pecorino OR Lamb Ragu, Ricotta Salata*

### ORECCHIETTE

*Duck Speck, Artichoke, English Peas, Parmesan*

## FISH

### ROASTED SCALLOP (SH,GF)

*Dashi, Cucumber, Fresno Garlic Marmalade*

### GRILLED OCTOPUS (N,GF)

*Romesco, Brown Butter, Capers, Lemon, Parsley, Almonds*

### SEARED TUNA (GF)

*Niçoise Olives, Vierge, Cured Egg Yolk*

## MAIN

### KING TRUMPET MUSHROOM (V,GF)

*Braised Endive, Celeriac Puree, Mushroom Jus*

### BEEF (GF)

*Braised Endive, Celeriac Puree, Beef Jus*

### CHICKEN BREAST (GF)

*Grilled Eggplant & Zucchini or Cous Cous, Za'atar,  
Lemon, Yogurt*

### PORK TENDERLOIN (GF)

*Parsnip, Sage, Grilled Fruit*

### PORK BELLY (GF)

*Cassoulet*

### LAMB (GF)

*Herbs de Provence, Pommes Fondant, Chevre, Mache*



## FIRST

### ENDIVE (V,GF)

*Roasted Grapes, Orange Vinaigrette, Beluga Lentils*

### MARKET SALAD (V,GF,N)

*Shaved Carrot, Fennel & Radish, Pickled Mustard Seeds, Pistachio*

### CURED ZUCCHINI (VEG,GF)

*Shaved Fennel, Sherry Pickled Currants, Anaheim Chili Yogurt*

### BEETS (VEG,GF)

*Braised Tops, Preserved Lemon, Honey, Sheep Toscano, Pistachio*

### PANZANELLA (VEG)

*Sourdough, Tomato, Watermelon Radish, Cucumber, Basil*

## MAIN

### BLACK COD (GF)

*Brown Butter, Capers, Lemon, Parsley*

### WHOLE ROASTED CHICKEN (GF,N)

*Sage Brown Butter, Almond Oil*

### DUCK LEGS (GF)

*Orange Brandy Marmalade*

### PORK LOIN (GF)

*Port Jus, Fig*

### BRAISED LAMB SHANK (GF)

*Chimichurri Rojo, Olives*

### SHORT RIB (GF)

*Gremolata*

### SMOKED BRISKET (GF)

*BBQ Sauce*

### WHOLE ROASTED NY STRIP (GF)

*Béarnaise*

### WHOLE ROASTED RIB-EYE (GF)

*Béarnaise*

## SIDES

### AUTUMN GRAIN (V)

*Mixed Grains, Arugula, Roasted Squash, Beets, Apple, Pear*

### ROASTED CAULIFLOWER (V,GF)

*Turmeric, Lemon, Herbs*

### ROASTED SQUASH & MUSHROOMS (V,GF)

*Pepitas*

### ROASTED FINGERLING POTATO (V,GF)

*Austrian Dressed, Mustard, Dill, Shallot*

### PASTRAMI SPICED CARROTS (V,GF)

*Roasted & Chilled, Dill, Lemon*

### BROCCOLINI (VEG,GF)

*Parmesan, Lemon Vinaigrette*

### ROASTED EGGPLANTS (VEG,GF)

*Cucumber Dill Kefir, Pomegranate*

### CHARRED BRAISED CABBAGE (VEG,GF)

*Butter, Chervil*

### POLENTA (VEG,GF)

*Rosemary Brown Butter, Parmesan*

### CAULIFLOWER GRATIN (VEG)

*Mornay Sauce, Breadcrumbs*

### BRUSSELS SPROUTS (GF)

*Bacon Jam, Pink Peppercorn*

### BRAISED GREENS (GF)

*Shallots, Smoked Ham Hock*





## SALAD

### GREENS (V,GF)

*Pickled Red Onion, Cucumber, Garlic Bread Crumbs*

### MARKET SALAD (V,GF,N)

*Shaved Carrot, Fennel & Radish, Pickled Mustard Seeds, Pistachio*

### ENDIVE (V,GF)

*Roasted Grapes, Orange Vinaigrette, Beluga Lentils*

### CAESAR SALAD

*Romaine, Parmesan, Croutons*

### AVOCADO

*Little Gem, Baby Spinach, Bacon, Sourdough Croutons, Egg, Radish*

## SIDES

### COUSCOUS (V)

*Cucumber, Red Onion, Jingle Bell Pepper, Herbs, Citrus Vinaigrette*

### AUTUMN GRAIN (V)

*Grains, Arugula, Roasted Squash, Beets, Apple, Pear*

### PANZANELLA (V)

*Sourdough, Tomato, Watermelon Radish, Cucumber, Basil*

### BISTRO POTATO (VEG, GF)

*Cornichons, Capers, Red Onions, Egg, Herbs Aioli*

### MAC & CHEESE (VEG)

*Cheddar, Smoked Gouda, Gruyere, Buttered Bread Crumbs*

### ROASTED FINGERLING POTATO (VEG,GF)

*Austrian Potato Salad Dressing*

### ROASTED SQUASH (VEG,GF)

*Pepitas, Crema, Pomegranate Seeds*

### PASTRAMI SPICED CARROTS (VEG,GF)

*Roasted & Chilled, Dill, Lemon*

### POLENTA (VEG,GF)

*Rosemary Brown Butter, Parmesan*

### ROASTED CAULIFLOWER (V,GF)

*Turmeric, Lemon, Herbs*

### BROCCOLINI (V,GF)

*Parmesan, Lemon Vinaigrette*

### BRUSSELS SPROUTS (GF)

*Bacon Jam, Pink Peppercorn*

## MEAT

### BRAISED LAMB SHANK (GF)

*Chimichurri Rojo, Olives*

### SHORT RIB (GF)

*Gremolata*

### WHOLE ROASTED NY STRIP (GF)

### WHOLE ROASTED RIB-EYE (GF)

### SMOKED BRISKET (GF)

### WHOLE ROASTED CHICKEN (GF,N)

*Sage Brown Butter, Almond Oil*

### DUCK LEGS (GF)

*Orange Brandy Marmalade*

### PORK LOIN (GF)

*Port Jus, Fig*

## FISH

### BLACK COD (GF)

*Brown Butter, Capers, Lemon, Parsley*

### OCTOPUS (N)

*Olives, Almonds, Roasted Peppers, Oregano-Orange*

### SEARED SCALLOP (GF,SH)

*Green Tea `Dashi, Asparagus, Fresno*



### **MINI BURGERS**

*Cheddar, Caramelized Onions, Dill Pickle*

### **PULLED PORK SLIDERS**

*Cole Slaw, BBQ Sauce*

### **QUESADILLAS**

*Chicken, Pickled Onion, Fresno Chilis, Cilantro*

### **FLATBREADS**

**Taleggio, Mushroom (VEG)**

**Tarte Flambée**

*Bacon Lardon, Caramelized Onion, Crème Fraiche*

**Sausage & Peppers**

*Charcuterie, Jingle Bell Peppers*

### **GRILLED CHEESE (VEG)**

*Smoked Gouda, Tomato Soup*

### **FRIED CHICKEN**

*Biscuits, Dill Pickle*

### **BAHN MI (V)**

*Carrot, Pickles, Jalapeno*

### **GOUJONS**

*Tartar Sauce*

### **DUCK FAT FRIED POTATOES (GF)**

*Tarragon Aioli*



**BITES & SNACKS**

**POPCORN (V,GF)**

*Nori, Wasabi Powder*

**CHIPS & DIP (VEG,GF)**

*Spiced Chips, Mint Yogurt*

**MARINATED OLIVES (V,GF,N)**

*Citrus Zest, Thyme, Bay*

**NUTS (V,GF,N)**

*Smoked Almonds, Candied Pistachios, Spiced Peanuts, Roasted Cashews*

**CRUDITE (V,GF)**

*Seasonal Fruits & Vegetables*

**PICKLES (V,GF)**

*Seasonal Fruits & Vegetables*

**CHICHARRONES (GF)**

*Mole Spices*

**BREADS & SPREADS**

*N'djua, Parfait, Rillette*





**DESSERT**

## Station & Tray Pass

### SWEET BITES (VEG)

*Lemon Bar, Brownie, Blondie, or Cookies*

### MINI PIES (VEG,N)

*Seasonal Flavors*

### MINI CUPCAKES (VEG)

*Chocolate, Vanilla, Strawberry, Red Velvet, or Coconut*

### BUDINO CUP (VEG,GF)

*Muscovado Sugar, Crema*

### LEMON SABAYON CUP (VEG,GF)

*Seasonal Berries*

### PROFITEROLES (VEG)

*Chocolate, Caramel, or Seasonal Berries*

### ICE CREAM SANDWICH (VEG)

*Short Bread Cookies, Roasted Strawberry Ice Cream*

### DARK CHOCOLATE CREMEUX CUP (VEG)

*Raspberry Gelee, Chocolate Cake Crumbs*

## Plated

### SORBET (V,GF)

*Seasonal Flavors*

### PANNA COTTA (V, GF)

*Coconut, Berries, Saba, Almond*

### PAVLOVA (VEG,GF)

*Passion Fruit, Mango, Yuzu*

### PANNA COTTA (VEG,GF)

*Caramel, Apple, Candied Peanuts*

### LEMON VERBENA CURD (VEG,GF)

*Pickled Strawberries, Thai Basil Sherbet*

### GOAT CHEESE CREME BRULEE (VEG,GF)

*Pistachios, Ginger, Beet Rhubarb Sorbet*

### CARROT CAKE PAN PERDU (VEG,N)

*Chewy Carrots, Kumquat, Creme Fraiche*

### BLACKBERRY FRANGIPANE (VEG,N)

*Almond Cream, Shortbread, Vanilla Ice Cream*

### MILHOJAS (VEG)

*Earl Gray Ganache, Fennel, Honeycomb*

### CHOCOLATE RHUBARB TART (VEG)

*Orange Blossom & Mascarpone Ice Cream*