

# VANGUARD

RESTURANT GROUP

*Private Events & Offsite Catering Menus*

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MAISON CAFÉ + MARKET

GIANA BAKERY + PROVISIONS

GIGI'S GARDEN + WOODFIRE PIZZAS

DOHENY CAFÉ

AVEC MOI WINE + CHEESE

## ABOUT OUR SERVICES

What started out as a monthly supper club named The Vanguard has become the brick-and-mortar collaboration of Chef Danielle's vision and dedication to bringing exceptional service to the food revolution. Our flagship restaurant Maison Café + Market opened its doors in November of 2018.

Our events and catering menus are created around items that satisfy your hunger, support your health and leave you satisfied. Each item has been carefully crafted with ingredients that serve a purpose.

All of our menus and restaurants are seed and vegetable oil free, we only cook and prepare dressings and sauces using 100% organic olive oil, our seafood is sustainable, our poultry is organic and our beef is grass fed and finished. We embrace the seasons offerings and make as much as possible in house, including our pastries, pastas, dressings and more, anything we don't make in house, we source from purveyors that love their work as much as we do.

Whether you're planning a small get together with dear friends or catering a large celebration, our catering team is here for you. The following menu is designed for large offsite catering needs. For smaller gatherings or to view our pick up and holiday catering menus please visit our website.

*Maison believes in the integrity of the dishes we serve. Good food should be accessible and desirable. It should be organic; we should know where and how it came to be on our table. Welcome home, welcome to Maison. - Chef Danielle*



## GRAZING TABLES

*The perfect start to any event, our grazing tables are both visually stunning and perfectly curated pairings. All grazing tables are priced per person for the full number of guests attending.*

### CHARCUTERIE - \$15 PER PERSON

3 imported and domestic cheeses, 2 cured meats, fresh & dried fruits, olives, pickles, nuts, baguette, accoutrements - gf crackers available upon request

### HUMMUS & VEGETABLES - \$14 PER PERSON

house made white bean hummus, olive oil, farmers market marinated vegetables, house pita, olives, tomatoes, steamed potatoes, herbs

### MEZZE - \$15 PER PERSON

herbed labneh, marinated olives, pita, roasted red pepper dip, bruschetta, ciabatta, grapes, pistachios, marinated feta

### RAW BAR - \$20 PER PERSON

assorted oysters, pickled shrimp cocktail, roasted shrimp, cured salmon, ahi tartare, mignonette, calabrian cocktails sauce, aioli, citrus, crackers, toasts



## HAND PASSED APPETIZERS

*All appetizers are priced per person for the full number of guests attending.*

### MEATBALLS \$6

wagyu beef, duroc pork, giana herbs and spices, pomodoro sauce, parmesan

### SHRIMP \$5

roasted jumbo shrimp skewer, calabrian honey, fresh herb sauce

### CHICKEN SKEWERS \$4

organic chicken thigh, citrus & garlic, salsa verde

### BRUSCHETTA \$3

whipped goat cheese, blistered tomatoes, balsamic reduction

### TAPENADE \$3

castelvetrano, kalamata, capers, garlic, lemon, olive oil, feta

### FLATBREADS \$5

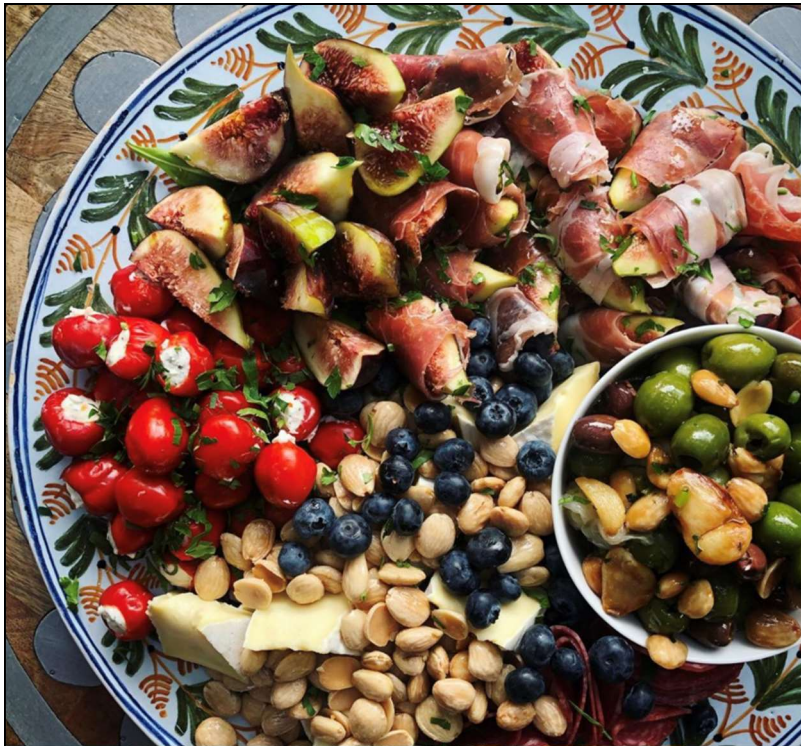
duck confit, brie cheese, caramelized onions, arugula, spicy honey

### CAPRESE SKEWERS \$4

whole milk mozzarella, cherry tomatoes, basil, balsamic

### OYSTERS \$5

calabrian cocktail, sweet shallot mignonette, lemon



## STATIONARY APPETIZERS

*Stationary appetizers can be set up during cocktail hour or placed on the table for dinner service. All appetizers are priced per person for the full number of guests attending.*

### HUMMUS \$7

seasonal roasted vegetables, house pita, olives

### WHIPPED BURRATA \$6

lemon whipped burrata, roasted tomatoes, balsamic, toast

### STRACCIATELLA \$4

crushed pistachios, spicy honey, olive oil, crostini

### MARINATED OLIVES \$4

castelvetrano, kalamata, marcona almonds, citrus, olive oil

### PANE AND POMODORO \$4

house fermented focaccia, balsamic reduction, pomodoro sauce

### WHIPPED FETA \$6

black pepper whipped feta, tomato kalamata salsa, focaccia

### FARMER'S GARDEN PICKLES \$4

seasonal house pickles

### STEAMED MUSSELS \$5

tomatoes, calabrian, lemon, garlic, white wine, herbs, toast

### CLAMS AND SAUSAGE \$6

house made pork sausage, manila clams, fennel, white wine, herbs



## SALADS

*served family style*

*Choose one \$7 per person – choose two \$10 per person*

*Plated dinner service prices vary*

*Salad ingredients may vary depending on the season.*

### VERDE

lettuces, cucumbers, shallots, tomatoes, goat cheese, apple vinaigrette

### CAPRESE

arugula, fennel, burrata, tomatoes, basil, balsamic reduction

### FINOCCHIO

fennel, arugula, parmesan, pistachios, black pepper vinaigrette

### BRUXELLES

shaved brussel sprouts, marcona almonds, parmesan, apple vinaigrette

### SUMMER CHOP

lettuces, peas, strawberries, shallots, herbs, sherry vinaigrette

### ITALIAN CHOP

lettuces, salami, feta, tomatoes, cucumbers, red onion, olives, oregano

### GRAINS SALAD

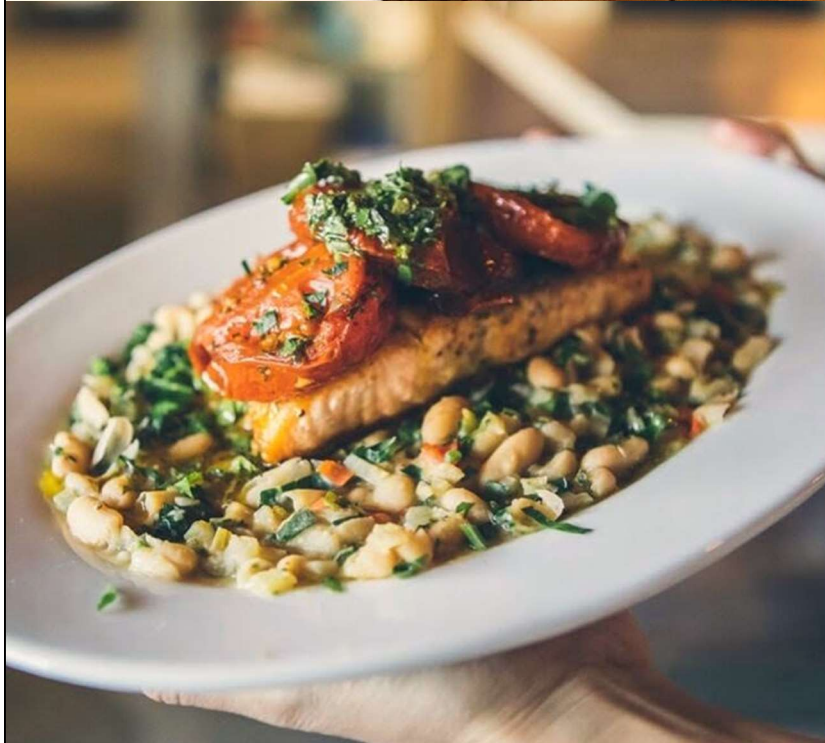
farro, roasted roots, cucumber, dried figs, mint, herb vinaigrette

### BEET SALAD

roasted beets, arugula, shallots, goat cheese, white balsamic

### KALE SALAD

tuscan kale, blueberries, pecan, shallots, parmesan, sherry vinaigrette



## ENTREES

*served family style*

*Pricing is based on a minimum of two entrees selected*

*Plated dinner service prices vary*

TRI TIP \$20

oven roasted, castelvetro olives, salsa verde, dressed spinach

ROASTED SALMON \$22

braised white bean ragu, blistered tomatoes

COQ AU VIN \$22

organic leg quarters, pearl onions, wild mushrooms, heirloom potatoes, tarragon cream

SEAFOOD SKEWERS \$22

line caught swordfish, red peppers, sweet onions, risotto, beurre blanc

BRAISED SHORT RIB \$23

creamy polenta, pickled red onions, chimichurri

LOCAL HALIBUT \$22

pan seared, spinach risotto, blistered tomatoes

FILET MIGNON \$26

pomme puree, peppercorn sauce

ROASTED CHICKEN BREAST \$22

roasted sweet potatoes, spicy honey

OSSO BUCCO \$26

braised australian lamb, fresh corn polenta, english peas, herb sauce

BOLOGNESE \$20

house made cavatelli, bolognese, slow roasted roma tomatoes, pecorino



## SIDES

*served family style*

*Choose one \$7 per person, choose two \$12 per person*

*Choose three \$17 per person*

HONEY ROASTED CARROTS

MUSHROOM RISOTTO

BRAISED BLACK LENTIL RAGU

WHITE BEAN RAGU

CREAMED SPINACH

GARLIC ROASTED GREEN BEANS

CALABRIAN CHILI BROCCOLINI

POMME PUREE

CITRUS ROASTED ASPARAGUS

STUFFED GARDEN TOMATOES

CREAMY POLENTA

ROASTED SWEET POTATOES





## DESSERTS

*Plated desserts \$8 per person*

TIRAMISU

BANANA BOURBON CREAM CAKE

ESPRESSO CHOCOLATE MOUSSE

SALTED CARAMEL BUTTERSCOTCH BUDINO

LEMON OLIVE OIL CAKE

SEA SALT BROWN BUTTER COOKIE

TRES LECHES CAKE

DARK FUDGE BROWNIE

ORANGE ALMOND CAKE

BROWN SUGAR BAKED APPLES

LEMON CURD PAVLOVAS

*Dessert Grazing Tables available for \$14 per person,  
select three of the above desserts*

*Cake Cutting Fee \$2 per person*



## BAR PACKAGES

*All bar packages are priced per person for the full number of guests attending.*

### NON-ALCOHOLIC BEVERAGES \$4

Ice Tea, Lemonade, Sparkling Water

### BEER & WINE:

*2 Hours \$15 | 3 Hours \$20 | 4 Hours \$25*

Includes all NA beverage, IPA and Pilsner, House Wines – Red, White, Rose & Sparkling

### LE PETITE BAR:

*2 Hours \$20 | 3 Hours \$25 | 4 Hours \$30*

Includes all above options and cocktail service serving a well bar with vodka, rum, tequila, whiskey, gin, mixers and garnishes. Optional one specialty cocktail selection

### UN PUE PLUS BAR:

*2 Hours \$25 | 3 Hours \$30 | 4 Hours \$35*

Includes all above options and cocktail service serving a mid-shelf liquor with vodka, rum, tequila, whiskey, gin, mixers and garnishes. Optional three specialty cocktail selections

### LE GRAND BAR:

*2 Hours \$30 | 3 Hours \$35 | 4 Hours \$40*

Includes all above options with premium wines and cocktail service serving a top-shelf liquor with vodka, rum, tequila, whiskey, gin, mixers and garnishes. Optional three specialty cocktail selections

*Bar Packages Include: Napkins, stir straws, clear hard plastic acrylic ware in two sizes, a full range of mixers, garnishes, and all operational equipment for your bar type. Champagne Service upgrade available \$10 per person, glass flutes not included.*



## OTHER CONSIDERATIONS

Minimum cost per person on full-service dinner service is \$75 per person not include bar or beverage packages.

If you are looking for a grazing table or bar service only, please contact us to go over special pricing for limited-service events.

In house rentals available for parties up to 100 guests, any outsourced rentals are the full responsibility of the host and or venue.

All staffing is based on final guest count and bartending needs.

Each Service Team Members Rate is \$300 per member.

One service team member is required per 20 guests – additional team members required based on bartending needs TBD.

Event Set up, Dinner Service, Full site clean up included up to a 6-hour event.

\$50 per team member per additional hour

For vendor meals, warm and cold options are available with advance notice

***\*Sales tax and 18% Gratuity not included in above pricing\****

*To be a part of your celebration and special day is truly a privilege and pleasure. We take care and thought in each step of service to ensure your needs are not just met but exceeded.*

*– Chef Danielle*