

APPETIZERS

PER DOZEN

Lobster Avocado Cups mango salsa, chili beurre blanc	\$72
Chicken Skewer green goddess or greek style gf	\$40
Teriyaki Steak Skewer aioli	\$45
Caprese Skewer tomato, mozzarella, basil, balsamic glaze gf vg	\$25
Mushroom Skewer black pepper aioli gf	\$24
Grilled Shrimp Skewer with spicy butter and chimichurri gf	\$45
Crab Cakes sriracha remoulade	\$42



DIPS & SPREADS

PER POUND

Spinach and Artichoke (Warm) vg	\$18
Tzatziki gf vg	\$16
Hummus gf v	\$15
Spicy Feta gf vg	\$18
Cauliflower Ceviche gf v	\$16
Charred Tomato Salsa gf v	\$12
Guacamole gf v	\$16
House made Pita Chips 24 pieces v	\$18



SALADS

SERVES 6-8

Mediterranean romaine, feta, cucumber, kalamata olives, tomato, red onion, herbs, peppers, house vinaigrette vg	\$50
Burrata arugula, blistered tomatoes, balsamic glaze, pistachios, olive oil and mint vg	\$68
Asian Chopped napa cabbage, carrots, scallions, bok choy, radish, pepper, crispy wontons, almonds and sesame seeds, ginger sesame dressing v	\$44
Goat & Date romaine, mixed greens, cherry tomato, apple, dates, toasted almonds, bacon, crispy goat cheese, honey dijon vinaigrette	\$60
Southwest romaine, pico de gallo, roasted corn, black beans, cotija cheese, avocado, crispy tortilla, creamy poblano dressing gf vg	\$50
Tomato Caesar romaine, kale, roasted grape tomatoes, parmesan, sourdough croutons, tomato caesar's dressing vg	\$50

MINIS

PER DOZEN - CHOICE OF POTATO, BRIOCHE OR CIABATTA ROLL

Beef Burger caramelized onions, swiss cheese, garlic aioli	\$65
Prasino Burger arugula, pickled onions, white cheddar, aioli	\$65
Bacon thick cut bacon, romaine, white cheddar, tomato jam	\$55
Barbacoa swiss cheese, sautéed onions, pepper aioli	\$68
Honey Chicken Salad pecans, grapes, celery, honey, greek yogurt, arugula	\$50
Caprese mozzarella , blistered tomato, baby spinach, basil pesto vg	\$50
Veggies zucchini, bell peppers, spinach, caramelized onion, hummus v	\$50
Chopped Corn Beef jalapeño mustard, cabbage, swiss cheese	\$68
Vegan pulled jack fruit, bbq sauce, crispy onions, vegan cheese v	\$58
Prosciutto caramelized apple, goat cheese, fig jam, arugula	\$60

WRAPS

6 WHOLE CUT IN HALF (12 PIECES)

Chopped Chicken pico de gallo, romaine, avocado, sour cream	\$60
Tomato Chicken Caesar romaine, kale, roasted grape tomatoes, parmesan, tomato caesar's dressing	\$50
Honey Chicken Salad pecans, grapes, celery, honey, greek yogurt	\$52
Veggie roasted squash, bell peppers, onion, shredded carrot, sweet potato hummus, vegan mayo v	\$41

ENTREES

SERVES 6-8

Grilled Salmon roasted vegetables, parsley, feta, evoo gf	\$185
Chicken Kabob rice pilaf gf	\$128
Pork Loin Medallions cauliflower gratin, poblano gremolata	\$165

PASTA

SERVES 6-8

Penne white cheese sauce vg	\$58
Barbacoa parsley and cotija cheese, rigatoni	\$155
Mushroom parmesan cream sauce, sage, crispy prosciutto, penne	\$120
Gnocchi cherry tomatoes, spinach, butternut squash, parmesan, mascarpone, thyme and rosemary vg	\$145
Stroganoff beef tenderloin, mushroom cream sauce, tagliatelle	\$170

SIDES

SERVES 6-8

Coleslaw choice of asian, mediterranean or creamy	\$32
Potato Salad choice of traditional or mediterranean vg	\$38
Roasted Vegetable Pasta Salad vg	\$40
Truffle Potatoes cotija, truffle aioli, chives vg	\$42
Mediterranean Chickpea Salad vg	\$38
Cauliflower Gratin white cheddar, truffle gf vg	\$50
Roasted Red Potatoes gf v	\$34
Roasted Lemon Potatoes gf vg	\$34
Street Corn cilantro, lime, chipotle aioli, cotija cheese, tajin vg	\$42
Roasted Sweet Potatoes maple whiskey glaze vg	\$40
Roasted Vegetables parsley, feta, evoo vg	\$45



DESSERTS

(INDIVIDUAL) 12 PIECE MINIMUM

Apple Tarte Tatin caramelized apple, chantilly cream	\$84
Cheesecake graham cracker crust	\$72
Pumpkin Pie Cheesecake (seasonal) graham cracker crust	\$72
Chocolate Chip Cookie	\$30
Whole Chocolate Flourless Cake gf	\$68
Half Sheet Goopy Butter Cake gf	\$42



BEVERAGE

Mexican Coca-Cola	\$4
Stubborn Soda black cherry tarragon, root beer or agave vanilla cream	\$4
Pellegrino	\$4
Fiji Water	\$4

No outside food or drink is permitted. Substitutions may incur an additional fee. The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information.



vg vegetarian **v vegan** **gf gluten free**

prasino is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible.

