



# *Hopscotch Catering*



## *Sample Menus*

### **PLEASE NOTE**

Chef Kyle Itani works with each host to customize a menu that fits the needs of the event. As these are sample menus, certain ingredients will change with the seasons.

Have a different menu in mind? Let us know what you're looking for.

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## FAMILY STYLE SAMPLE MENU

Base price \$50 per person

### APPETIZERS

- Hearty Greens Salad, grilled peaches, soft goat's milk cheese
- Grilled Summer Squash, marinated in red wine vinegar, olive oil, oregano
- Watermelon and Feta Salad, mint and lime dressing

### MEATS - Select three from the below options:

- BBQ Ribs Spare Ribs and Rib Tips
- Smoked Tri Tip
- Italian Pork Sausage Links
- Half Sides of Salmon, grilled on cedar boards
- Grilled Chicken Fricasse, marinated whole chickens cut into 1/8's
- Roasted Boneless Lamb Legs, stuffed with herbs & preserved lemon

### SAUCES - All sauces available for guests to add to their proteins:

- Chimichurri
- Smokey BBQ Sauce
- Tomatillo Chutney

### SIDES

- Corn Bread and Whipped Honey Butter
- Roasted Red Potatoes, Rosemary, Sea Salt





## PASSED APPS SAMPLE MENU

Base price \$45 per person

### COCKTAIL HOUR RECEPTION

Recommend 3-4 savory apps & 1-2 sweet apps

#### VEGAN:

- Flatbread, Sundried Tomato and Olive Tapenade
- Lettuce Salad Cups
- Late Summer Gazpacho

#### VEGETARIAN:

- Grilled Cheese Sandwiches with Oyster Mushrooms
- Gougeres, Gruyere Cheese Pastry Pop-Overs
- Stuffed Mushrooms, Fromage Blanc, Roasted Leeks
- Vegetable Spring Rolls, Peanut Sauce
- Endive Salad Cups, Blue Cheese, Cherry Tomatoes, Chives
- Cucumber Cups, Ricotta, Cherry Tomato and Garlic Confit
- Marble Potato Cups, Caramelized Onions, Sour Cream

#### SEAFOOD:

- Spicy Tuna Poke
- Classic Shrimp Cocktail, Tarragon
- Coconut Shrimp, Apricot Chili Sauce
- SF Dungeness Crab Roll Bites

#### MEAT:

- Skewered Rosemary Lamb Bites
- Chicken Caesar Salad Cups
- Prosciutto & Melon
- Beef Tenderloin Tartare, Parmesan Crisps
- Potato Pancakes with Duck Confit
- German Meatball Poppers, Pretzel Stick Skewers

#### SWEET:

- Chocolate and Caramel Bites - Assorted Mini Cookies - Strawberries n' Cream
- Lemon Meringue Mini Tarts- Tiramisu Pudding "Shots" - Mini Lemon Scones
- Chocolate Budino Pudding, Hazelnuts - Bite Sized Dulce de Leche Alfajores
- Mini Cheesecakes - Salted Caramel Fudge Bites





## BUFFET SAMPLE MENU

Base price \$50 per person

### SAMPLE BUFFET:

- Butter Lettuce & Roasted Root Vegetable Salad, Sherry Vinaigrette (v)
- Grilled Kabocha Squash, Carrots, Kale, Pomegranate, Tamari-Balsamic (v)
- Shishitou Pepper Cornbread (veg)
- Miso Black Cod Amandine
- Haricot verts, Almonds
- Rotisserie Chicken Fricasse, Hopscotch BBQ Spice Rub, Braised Greens, Parmesan Panko Topping
- Braised Beef Short Ribs, Mashed Potato

### Dessert:

- Lemon Meringue Bars
- Chocolate Truffles with Assorted Cookies

(v) = vegan  
(veg) = vegetarian





## BEVERAGE SERVICE SAMPLE MENUS

- **BEER & WINE BAR - Base price \$25 per person**

### **SAMPLE BEER SELECTION:**

- Kolsch style, Fort Point KSA
- IPA, 21st Amendment Brew Free or Die! IPA
- Lager, Anchor Steam

### **SAMPLE WINE SELECTION:**

- Sparkling, Jo Landron Burt Atmospheres, Loire Valley, France
- Crisp White, Fableist Albarino, Central Coast, Ca
- Rose, Pisoni Vineyards, Lucy Rose of Pinot Noir, Santa Rosa, Ca
- Complex Red, Henry Fess Morgon "Les Tourelles" Gamay, Beaujolais, France

Plus still & sparkling water

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- **PREMIUM SPIRITS BAR, INCLUDING BEER & WINE BAR**

- Base price \$45 per person

### **BEER & WINE BAR (SEE ABOVE)**

### **PREMIUM SPIRITS SELECTION:**

- Tito's Vodka - Tanqueray Gin - El Jimador Tequila - Four Roses Bourbon
  - Toki Japanese Whisky - Johnnie Walker Black Scotch - Orange Liqueur
  - Sweet & Dry Vermouth - Juices - Mixers - Garnishes
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## CORPORATE CATERING SAMPLE EXPERIENCES

### **BREAKFAST:**

- Breakfast Boxes: \$15 per person
- Continental Breakfast: \$15 per person
- Coffee/Tea Bar: \$7.50 per person

### **LUNCH:**

- Assorted Lunch Boxes: \$20 per person
- Buffet Lunch: Starting at \$25 per person
- Family-Style Lunches: Starting at \$25 per person
- Plated Lunches: Starting at \$35 per person

### **COCKTAIL HOUR / RECEPTION:**

- Small Bites: Starting at \$40 per person
- Bar (beer, wine, 1 craft cocktail): \$25 per person
- Full Cocktail Bar: \$45 per person

### **DINNER:**

- Buffet Dinner: Starting at \$50 per person
- Family-Style Dinners: Starting at \$50 per person
- Plated Dinners: Starting at \$60 per person



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