

Social Gathering Tapas Menu

Spring

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Guests enjoy shared platters featuring three tapas and two side dishes & bites, with a balanced selection of salty, savory, and sweet offerings, plus three dessert bites selected per guest. Menus showcase globally inspired cuisine and can be tailored to suit any event style, from casual gatherings to more formal occasions.

Served Family Style on Shared Platters — Not Plated Individually

Includes a Seasonal Cheese & Charcuterie Board

TAPAS — SMALL PLATES *(Choose up to Three)*

Grilled Lemon Herb Chicken Skewers

citrus yogurt dip

Seared Ahi Tuna

sesame, scallion, ponzu

Turkey Meatballs

lemon herb, spring pea purée

Mini Crab Cakes

lemon aioli

Beef & Poblano Enchiladas

salsa verde, queso fresco, cilantro

Spring Vegetable & White Bean Chili

fresh herbs, lemon

Chilled English Pea Soup

mint, lemon oil

Grilled Shrimp & Citrus Skewers

lemon herb aioli

Seared Scallops

lemongrass curry, Meyer lemon sauce

Grilled Halloumi

lemon, mint, olive oil

Lemon Ricotta Ravioli

house-made ravioli, brown butter, fresh peas, mint, parmesan

SIDE DISHES & BITES *(Choose up to Two)*

Burrata & Strawberries

fresh burrata, macerated strawberries, torn basil, cracked pepper, and aged balsamic drizzle

Truffle Mashed Potatoes

Yukon gold potatoes whipped with cream, butter, and shaved black truffle

Spring Vegetable Croquettes

crispy pea & asparagus croquettes, mint, herbed aioli

Spring Greens Salad

baby lettuces, radish, snap peas, goat cheese, citrus vinaigrette

Margherita Flatbread

San Marzano tomato, fresh mozzarella, basil, olive oil, wood-fired crust

Grilled Asparagus

olive oil, flaky sea salt, shaved parmesan, lemon zest

Herb & Pea Risotto Bites

mint, parmesan, lemon

Artichoke & White Bean Crostata

flaky pastry, herbed ricotta

Herbed Focaccia

spring onion, flaky sea salt, olive oil

Spring Pea & Asparagus Salad

mint, lemon, feta

Za'atar Roasted Cauliflower

tahini drizzle

DESSERT BITES *(Choose up to Three)*

Lemon Ricotta Cheesecake Bites

strawberry hibiscus chutney

Strawberry Rhubarb Crisp

oat crumble, vanilla bean whipped cream

Chia Seed Fruit Parfait

coconut chia, seasonal berries

Pistachio Rose Shortbread Bites

Lemon Olive Oil Cake

citrus glaze, whipped mascarpone

Honey Lavender Panna Cotta

fresh berries

Carrot Cake Bites

cream cheese frosting

Chocolate Avocado Mousse

sea salt

Honey Vanilla Cheesecake Bites

graham crust

Vanilla Bean Pavlova

seasonal berries, whipped cream

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MENU BY RUSTIK CHEF

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