

Social Gathering Tapas Menu

Summer

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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)*

Seared Scallops & Shrimp

lemon herb couscous, brown butter

Braised Beef & Asparagus

red wine jus, crispy shallots

Grilled Pork Tenderloin

apple cinnamon chutney

Tuscan Chicken

sun-dried tomato, spinach, garlic white wine sauce

Grilled Turkey Breast

peach chutney

Grilled Vegetable Stack (v)

zucchini, eggplant, heirloom tomato, basil, balsamic

Blackened Chicken

mango salsa

Coconut Thyme Crusted Salmon

toasted coconut-thyme crust, citrus beurre blanc

Grilled Lamb Chops

mint yogurt, charred lemon

Grilled Skirt Steak

chimichurri

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

Burrata & Grilled Peaches

*fresh burrata, grilled stone fruit, torn basil, honey
drizzle, aged balsamic*

Grilled Summer Squash

lemon, mint, olive oil

Cucumber & Radish Salad

rice vinegar, sesame, mint

Heirloom Tomato & Watermelon Salad

feta, mint, cucumber, red onion, lime vinaigrette

Marinated White Bean & Herb Salad

lemon, olive oil, parsley

Prosciutto-Wrapped Melon

mint, black pepper

Grilled Corn on the Cob

chili lime butter, cotija, cilantro

Charred Shishito Peppers

sea salt, lemon, garlic aioli

Farro & Grilled Vegetable Salad

lemon herb vinaigrette, feta, toasted almonds

Chilled Cucumber Soup Shooters

dill, yogurt

Heirloom Tomato & Burrata Salad

basil, pickle onion, balsamic

Grilled Corn & Cotija

chili lime crema

DESSERT BITES *(Choose up to Three)*

Peach & Basil Sorbet

Marinated Watermelon & Mint Cups

lime, flaky sea salt

Fresh Berry Salad

honey lime drizzle, mint

Coconut Lime Panna Cotta

toasted coconut

Grilled Peaches

honey, mascarpone, mint

Key Lime Mousse Cups

graham crumble

Nectarine & Mint Salad

honey lime drizzle

Chocolate Avocado Mousse

sea salt

Fresh Berries & Whipped Mascarpone

mint

Lemon Verbena Panna Cotta

fresh berries

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MENU BY RUSTIK CHEF

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