



HOUSE PARTY

MENU PACKAGE



Food Driven Entertainment



APPETIZER PACKS

PACKAGE 1

Choose:

- 5 Appetizers

\$30 per person

PACKAGE 2

Choose:

- 6 Appetizers
- 1 Sweet Ending

\$40 per person

We've created "House Party" to reflect the new world of virtual events, and the need to be connected with our friends, family and colleagues through shared experiences. For those ready to host an event of (minimum) 8 people together or at separate locations, customizable event kits will be delivered to everyone. We offer an assortment of appetizers, food stations, entrees, desserts with instructional guidelines on how to prepare everything. We'll be happy to customize experience kits based on your needs, so get creative and let's party!

**Includes delivery to one address*

**Sanitation and packaging fees will apply*





FROM SOIL

FRESH ROLL G V

Marinated Vegetables, Cilantro, Avocado Purée, Crispy Vermicelli, Yuzu Ponzu

TOMATO TOAST

Stracciatella, Manchego, Basil Sprouts, Preserved Chili, Sour Dough, Black Truffle

SOUP DUMPLING

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Grana Padano

SHROOM FLATBREAD

Truffle Goat Cheese, Mozzarella, Sunflower Pesto, Truffle Honey, Parmesan

FROM WATER

PASTRAMI SALMON G

Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip, Apple Cider, Dill

SEED CRUSTED TUNA G D

Wakame, Pickled Chili, Miso Gochujang Aioli, Yuzu Ponzu, Lotus Chip

CHILI HONEY SHRIMP G D

Caramelized Ginger, Avocado Purée, Green Papaya, Puffed Brown Rice

LOBSTER ROLL + \$4

Squid Ink Brioche, Mustard Aioli, Tarragon Gremolata, Pomme Frites

FROM LAND

STRIP STEAK TATAKI G

Mushroom Duxelle, Chimichurri, Banana Pepper Relish, Mole Corn Chip

UMAMI BEEF SLIDER

Shallot Jam, Smoked Cheddar, Umami Sauce, Pickle, Arugula, Everything Brioche

CHICK MAC SLIDER

Fried Chicken, Bacon Jam, American Cheese, FD Sauce, Iceberg, Pickle, Potato Bun

DUCK CONFIT WONTON

Black Bean Sauce, Smoked Crema, Pickled Cabbage, Jalapeño, Cilantro

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *Vegan*





STATION KITS

GRAZING

\$25 per person

CHEESES

Apple Wood Smoked Cheddar
Truffle Gouda Aged Manchego
Sage Derby Irish Porter

Seasonal Jam, Maple Nuts, Fresh Figs,
Dried Fruit, Spiced Ciabatta, Seed Crisps **N**

MEATS

Prosciutto Spanish Chorizo
Soppressata

Serignola Olives, Fermented Vegetables,
FD Mustard, Cheddar Herb Focaccia, Seed Crisps

DIPS & CRUDITÉ

Israeli Hummus (EVOO + Sumac) **G D**
Pimento Cheese (Preserved Chili) **G**
Smoked Labneh (EVOO + Za'atar) **G**

Asparagus, Celery, Cucumbers, Peppers, Heirloom
Carrots, Cherry Tomatoes, Watermelon Radish
Vegetable Chips, Za'atar Flatbread

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DE LA MER

\$35 per person

YELLOW FIN TUNA **G D**

Sunomono Cucumber, Yuzu Gel, Pickled Jalapeño,
Crispy Kelp, Quinoa Togarashi, Shiso, Cilantro

TORCHED SALMON **D**

Kewpie Mayo, Miso Beet Ume, Pickled Ginger,
Wakame, Wasabi Peas, Wonton Crisps, Preserved
Chili, Cilantro

RODNEY'S OYSTERS **G D** 3 Per Person

Horseradish, Lemon, Shallot Vinaigrette, Seawitch
Sauce, White Boy Soul Sauce, Johnny Rebs Espinola
Sauce, Back from Hell, Red & Green Tabasco

SALAD

\$15 per person

Choose One

WEDGE CAESAR SALAD

Iceberg Lettuce, Jalapeño Caesar Dressing, Double
Smoked Bacon, Candied Tomatoes, Garlic Sourdough
Crumble, Cured Egg Yolk, Grana Padano

RASA CHOPPED SALAD

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes,
Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette,
Jalapeño Feta Spread, Crumbled Feta, Harissa
Chickpeas, Sumac





BAO DOWN

\$16 per person

Choose One

FRIED CHICKEN

Pimento Cheese, Bacon Jam, Pickled Cabbage, Pickled Jalapeño, Cilantro

REUBEN MELT

Gruyere Cheese, Pickled Cabbage, Mustard Sauce, FD Sauce, Pickles

TACOS

\$15 per person

Choose One

GF Corn Shells & Vegetarian Option Available

BBQ JERK CHICKEN

Refried Beans, Pickled Cabbage, Cilantro Crema, Banana Pepper Relish, Scallions, Puffed Brown Rice

CHOPPED STEAK

Chipotle BBQ, Avocado Purée, Iceberg, Cheddar, Smoked Crema, Cilantro, Scallions, Pomme Frites

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DIM SUM

\$18 per person

3 Pieces Per Person

MUSHROOM DUMPLING D

Cremini, Shitake, Napa Cabbage, Sriracha, Truffle Aioli, Apple Cider, Pickled Beet, Parsley, Chives

CHICKEN DUMPLING

Gochujang, Charred Scallion, Ginger, Cilantro Crema, Yuzu Ponzu, Pickled Jalapeño, Thai Basil Salad

BURGER KIT

\$15 per person

Gluten Free Bun & Vegan Burger Available

TRUCK BURGER

Prime Beef Patty, American Cheese, Pickled Onions, Arugula, Bacon Jam, Pomme Frites, FD Sauce, Martin's Potato Roll





THE CONFECTIONERY

\$25 per person

FD FUDGE BROWNIE G

Chocolate Chunks, Bourbon Caramel, Salted Toffee Crunch

CITRUS PAVLOVA G

Lemon Curd, Grapefruit Jam, Cardamom Crumble, Micro Basil

CARAMEL POPCORN G

FRESHLY BAKED COOKIES

Double Chocolate Chunk, Salted Butter

RAINBOW SPRINKLE DOUGHNUT^s

Vanilla Butter Glaze

ASSORTED GUMMIES

Sour Candies, Chocolates

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SWEET ENDING

\$4 per item

FD FUDGE BROWNIE G

Chocolate Chunks, Bourbon Caramel, Salted Toffee Crunch

CITRUS PAVLOVA G

Basil-Lemon Curd, Grapefruit Jam, Cardamom Crumble, Micro Basil

RAINBOW SPRINKLE DOUGHNUTS

Vanilla Butter Glaze





PLATE IT MEALS

3 COURSE

- Salad
- Main Course
- Dessert

\$65 per person

4 COURSE

- Salad
- Pasta
- Main Course
- Dessert

\$75 per person





SALAD COURSE

Choose One

VEGAN CHOPPED SALAD G V

Kale, Radicchio, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus Spread, Harissa Chickpeas, Za'atar

RASA CHOPPED SALAD

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Harissa Chickpeas, Sumac

GREEN PAPAYA SLAW G D N

Carrots, Green Beans, Edamame Beans, Pickled Jicama, Watermelon Radish, Nuoc Cham Dressing, Pickled Ginger, Thai Basil, Cilantro, Mint, Puffed Brown Rice, Smoked Peanuts, Crispy Vermicelli
+ Add on Seed Crusted Tuna \$8

WEDGE CAESAR SALAD

Iceberg Lettuce, Jalapeño Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Garlic Sourdough Crumble, Cured Egg Yolk, Grana Padano

PASTA COURSE

Choose One

RASA TRUFFLE GNUDI

King Oyster, Cremini, Shitake, Sunflower Pesto, Truffle Sauce, Mushroom Soil, Crispy Cheese, Microgreens

BURRATA POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano, Basil, Parsley, Preserved Chili

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MAIN COURSE

Choose One

PIRI PIRI CHICKEN **G**

Creamy Polenta, Asparagus, Heirloom Carrots, Kombu Jus, Microgreens

SPICED STRIPLOIN +\$6 per person

Truffle Cauliflower, Herb Garlic Gnocchi, Green Beans, King Mushroom, Shallot Jam, Demi-Glace, Heirloom Salad

SPICED BRANZINO **G**

Piri Piri Eggplant, Cauliflower, Broccoli, Radicchio, Pomegranate Tabbouleh, Cilantro Crema, Pakora Vegetables

SEARED HALIBUT +\$6 per person

Truffle Cauliflower, Herb Garlic Gnocchi, Heirloom Carrots, Green Beans, Shallot Jam, Chili Herb Salad, Pomme Frites

Vegetarian Options

EGGPLANT PARMESAN **G**

Crispy Eggplant, San Marzano Sauce, Stracciatella, Mozzarella, Grana Padano, Preserved Chili, Zucchini Noodles, Basil Sprouts

CAULIFLOWER STEAK **G V**

Vegetable Red Curry, Braised Chickpeas, Cilantro Tahini, Garlic Sauce, Puffed Brown Rice, Chili Herb Salad

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DESSERT COURSE

Choose One

CHOCOLATE POT DE CRÈME **G**

Olive Oil Chantilly, Salted Butter Cookie Crumb, Dark Chocolate Ganache, Cocoa Nib-sesame Crackle, Sesame Dust, Micro Basil

STRAWBERRY CHEESECAKE PANNA COTTA

Sour Cream Glaze, Rhubarb Jam, Graham Cracker Meringue, FD Cereal Clusters, Spearmint Cress

MORE QUESTIONS? CONTACT US!

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