



DRIFT CATERING

PLATED APPETIZERS

SOUP

Andalusian Gazpacho \$12 ^v

served chilled with fresh cucumber salsa, drizzled cold pressed olive oil & homemade croutons

Vichyssoise \$12 GF

Classic chilled potato & leek soup topped with creme fraiche & chive infused oil

Cream of Pumpkin \$12 ^v GF

Roasted pumpkin & sweet potato puree, topped with honey roasted butternut squash & coconut cream

Coconut Lime Fish Soup \$18 GF

Thai inspired soup with white fish, coconut-lime broth, fresh herbs & vegetables

SALAD

Green Apple & Pear \$18 GF

with organic arugula, Gorgonzola, caramelized cayenne walnuts, fig infused white balsamic dressing

Roasted Beet & Goat Cheese \$18 GF

with arugula, caramelized onion, spiced caramelized pecans, lemon basil infused white balsamic dressing

Organic Greens \$16 ^v GF

Organic mixed baby greens, heirloom vegetables, cherry tomato, red onion escabeche, citrus dressing

Summer Rolls \$12 ^v GF

Summer Rolls, asparagus, julienne carrot, beet, daikon radish, shredded red cabbage, green beans, baby corn, edamame wrapped in rice paper. Served with peanut dipping sauce

CEVICHE/TARTARE

Tropical Tuna Tartare \$18 GF

Tuna, avocado, green mango, red onion, cherry tomato, cilantro & jalapeno, served with plantain chips

Peruvian Ceviche \$18 GF

Catch of the Day marinated in tiger's milk, cilantro, red onion & chile, served with homemade plantain chips

Heart of Palm Ceviche \$16 ^v GF

Palm hearts in tigers milk with green mango, red onion, bell pepper, cilantro & jalapeno. Served with homemade plantain chips

CARPACCIO/ TATAKI

Japanese Beef Carpaccio \$22

Seared Angus beef sliced wafer thin with radish, julienne green apple & carrot, mustard greens & cilantro. Citrus soy dressing

Tuna Carpaccio \$18

with crispy capers, red onion, baby arugula, sliced jalapeno, yuzu ponzu sauce

Catch of the Day Carpaccio \$20 GF

Line caught white fish, pink grapefruit, grilled fennel, turmeric chili crisp, citrus infused oil

Citrus Tuna Tataki \$22

Seared Tuna with fresh uchuva berries (goldenberry), mustard greens & cacao nibs, miso uchuva reduction. Citrus soy drizzle

Drift Tuna Tataki \$18 GF

Sesame seared tuna on crispy sticky jasmine rice cakes with ginger miso reduction

Mushroom Carpaccio \$18 GF

with baby arugula, shaved parmesan, toasted hazelnuts & cacao nibs, lemon zest confit & truffle oil

WARM APPETIZERS

Vegetable Gyozas \$16 ^v

Handmade pot stickers filled with asian veggies. Ponzu dipping sauce

Shrimp Gyozas \$18

Handmade pot stickers filled with shrimp & veggies. Ponzu dipping sauce

Fish Croquette \$16

Panko & coconut crusted fish croquette, shoestring sweet potato, chipotle mayo & corn salsa

Grilled Marinated Shrimp \$22 GF

with crispy polenta bites, glazed baby root vegetable, romesco sauce & microgreens

Mahi Confit \$22 GF

with spiced carrot and pumpkin puree, rainbow chard

Wild Mushroom Ragu \$20 GF

Portobello, oyster & crimini mushrooms sauteed with garlic, mascarpone & parmesan cream sauce. Served on crispy fried polenta