Party Menu

designed to mix & match

Passed Appetizers

Select 2 for $30 & $10 for each additional

DUCK LIVER MOUSSE - seasonal jam, house made baquette

SAMOSA CROQUETTE - Weiser Farms potatoes, masala, green chutney

CHICKPEA FRITTERS *v gf* - fried chickpeas, tamarind chutney

BRAISED SHORT RIBS *gf* - garlic confit, chives

CEVICHE *gf* - locally caught fish, fried wonton

UNI TOAST - soft scrambled egg, chives, house made baguette

Skewer Grill

$30 per person, select 4

BEEF SATAY *gf*
BEEF MEATBALL *gf*
CHICKEN MEATBALL *gf*
CHICKEN THIGH *gf*
CHICKEN WINGS *gf*
SEASONAL VEGGIE *v gf*
LAMB KEBOB *gf*
***PRAWNS** *gf*
**prawns add $5 per person*

Grazing Table

$25 per person

ASSORTED CHEESES
ORGANIC SEASONAL FRUIT
HUMMUS & CRUDITE
HOUSE MADE SOURDOUGH BAGUETTE
SEASONAL PRESERVES
SAMOSA & TOMATO JAM
gluten-free crackers available upon request

CHARCUTERIE SELECTION
upon request, $15 per person

Buffet Options

Pricing based off selections

TEA LEAF SALAD *av gf*
CRISPY RICE SALAD *v*
GARDEN LETTUCES *gf*
COCONUT CHICKPEA CURRY *v gf*
***BOEK HOUSE LAMB MASALA** *gf*
STIR-FRY BEEF MASALA *gf*
PORK BELLY NOODLES *gf*
LAMB BIRYANI *gf*
***LOCALLY CAUGHT FISH** *gf*
ORGANIC TANDOORI CHICKEN *gf*
CALROSE RICE *gf*

**subject to availability*

A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have questions. Thanks for supporting a healthier staff!

av = available vegan v = vegan agf = available gluten-free

**Consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodbourne illness.*

Family-Style Menu

$85 per person

Course 1

Includes the following:

HOUSE MADE SOURDOUGH - garlic herb butter

CRISPY WEISER FARMS POTATOES *av gf* - scallion aioli, masala spice

Select 2 Salads:

TEA LEAF SALAD *av gf* - fermented tea leaves, cabbage, tomatoes, fish sauce, Burmese nut mix

CRISPY RICE SALAD *v* - fried bomba rice, cabbage, herb chutney, Burmese nut mix

GARDEN LETTUCES *gf*- seasonal vegetables, honey sesame dressing

Course 2

Includes the following:

CALROSE RICE *v gf* - steamed

Select 2 Mains:

$10 per person per additional main

COCONUT CHICKPEA CURRY *v gf* - local braised greens

BOEK HOUSE LAMB MASALA *gf* - yogurt-marinated, mint

PORK BELLY NOODLES *gf* - braised pork belly, green mango, vermicelli

BIRYANI - spiced basmati rice, ground Ojai lamb, cashew, puffed pastry

STIR-FRY BEEF MASALA *agf* - fresno chile, lemongrass-garlic, garlic chili crisp

ORGANIC HALF TANDOORI CHICKEN *gf* - yogurt-marinated, tikka masala

WEEKLY CATCH - whole Channel Islands fried fish
(add $15 per person, subject to availability)

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Dessert Table

Assorted Mini Cookies, $10 per person

Assorted Mini Cookies & Tarts, $20 per person

Assorted Mini Cookies

BROWN BUTTER SPELT CHOCOLATE CHUNK

VEGAN CHOCOLATE CHUNK *v*

SEASONAL MERINGUE *gf df*

COCONUT MACAROON *gf df*

SEASONAL JAM WALNUT THUMBPRINT

CHOCOLATE PISTACHIO OR MATCHA SPRITZ

GINGERSNAP *gf*

CITRUS OR MATCHA SHORTBREAD

CHOCOLATE SALTED RYE

BROWNIES *gf* – available with or without nuts

Pies & Tarts

SEASONAL FRUIT SLAB CRUMBLE PIE
Tehachapi Grain Project Sonora wheat flaky shell, farmer's market fruit, seeded oat crumble

FRANGIPANE TART
Tehachapi Grain Project Sonora wheat flaky shell, farmer's market fruit, Fat Uncle Farms almond cream & toasted almonds

FRESH FRUIT TART
Tehachapi Grain Project Sonora wheat flaky shell, farmer's market fruit

MILLIONAIRE SHORTBREAD
salted caramel + chocolate ganache tart

CHOCOLATE CREAM PIE
chocolate cream pie in flaky pie crust

COCONUT CREAM PIE
coconut cream pie in flaky pie crust

***PASSION LIME PIE** *gf*
Rincon Tropics passion fruit, gingersnap crust, whipped yogurt, lime oil, citrus

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