



Event Catering Menu

SMALL BITES

TRAYS/RECEPTION ITEMS

Price per person

Charcuterie 13

meats, antipasto, olives, artisan cheeses,
crackers & grilled breads

Vegetable Platter 9

fresh, pickled and roasted vegetables & red pepper hummus

Deli Sandwich 15

sliced deli meats, cheeses, vegetables, breads and spreads

HORS D'OEUVRES

Passed by server | Price per dozen

Tomato-Mozzarella Skewer 30

with basil pesto

Gazpacho Shooter 28

with cucumber relish

Cauli Pop 28

fried cauliflower popcorn with lemongrass sambal aioli

Smoked Salmon 34

on sprouted lentil pancake and Westcliffe goat cheese

Miso Short Rib 34

with caramelized shitake on rustic crostini

Shrimp Cocktail 36

jumbo shrimp with traditional cocktail sauce



BREAKFAST

A LA CARTE BREAKFAST

Price per person

Handpies 8

bacon, egg, muenster, onion, peppers

Acai Granola Bowl 9

cashews, seeds, oats, granola, fruit, honey, yogurt

Coconut Chia Pudding 9

passion fruit, banana, cashew, honey

BREAKFAST STATIONS

Price per person

Beverage..... 6

orange juice, milk, freshly brewed coffee and tea

Pastry..... 7

house baked croissants, muffins, assorted french pastries, butter and preserves

DrunkyBrunch..... 20

bloody marys, champagne, orange juice, cranberry juice, pickled items, etc.

PLATED BREAKFAST

\$23 per person

FROM THE BAKERY

served family style

house-baked croissants, muffins, assorted French pastries, butter and preserves

BREAKFAST OPTIONS

choose one:

SWEET POTATO HASH

sweet potato, grains, seared veggies, scrambled egg

RAMBLER TOAST

cream & egg soaked Japanese milk bread, baked in a brown butter with seasonal berries & fresh cream

BEVERAGES

orange juice, freshly brewed coffee and tea (station)

HOMA

at Kinship



LUNCH

PLATED SANDWICHES & BOWLS

Choose your first course, entrée, and dessert
All include iced tea, and coffee service (add sodas \$3)
Price per person

FIRST COURSE OPTIONS

Chef's Soup +3
soup of the day

Salad
gathered baby field greens with
tomatoes, shaved red onion,
cucumber & kalamata olives

Caesar Salad
traditional caesar salad
with croutons

SANDWICHES

served with chips

Club Scout 28
turkey, bacon, avocado, muenster, iconic olive, milk bread

Field of Dreams 25
chickpea salad, muenster, black garlic aioli, rustic loaf

The Hook 28
smoked salmon, arugula, westcliffe goat
cheese, black garlic aioli, rustic loaf

BOWLS

over sprouted lentils, farro and quinoa

Mediterranean Bowl 23
chickpea, kalamata, pepper, onion, avocado,
tomato & lemongrass sambal aioli

Cauliflower Bowl 23
fried cauliflower, charred leeks, avocado, cashews & shoyu dip

Add: Chicken +4 | Smoked Salmon +6

DESSERT OPTIONS

Choose one

Banana Cake Pop

Scrappy Cookies

rustic mix of five different cookie doughs

Monkey Bar

chocolate-dipped banana rolled in crushed cashews

H O M A
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DINNER

PLATED ENTREES

20 person minimum

Choose your first course, entrée, and dessert

All include iced tea, and coffee service (add sodas \$3)

Price per person

FIRST COURSE OPTIONS

Chef's Soup +3
soup of the day

Salad
gathered baby field greens with
tomatoes, shaved red onion,
cucumber & kalamata olives

Caesar Salad
traditional caesar salad
with croutons

DINNER OPTIONS

Miso Short Rib 55 miso braised prime short rib, shiitake, sesame chili crunch, creamy charred leek polenta, roasted fennel & carrots	Foragers Delight 43 herbed exotic mushrooms, sprouted lentil pancake, shaved squash, lemon zest, pecorino
Himalayan Spiced Chicken 43 local goat cheese creamed spinach, crispy smashed fingerling potatoes	Strip Loin 57 crispy smashed fingerling potatoes, caramelized mushrooms & onions, chimichurri
Halibut 55 saffron poached halibut, piquillo pepper relish, tahdig rice with pistachios & apricots	Porchetta 51 roasted apple sweet potato hash, fennel slaw, pan sauce Add: tarragon butter poached lobster medallions MKT

DESSERT OPTIONS

Choose one

Banana Cake Pop

Scrappy Cookies

rustic mix of five different cookie doughs

Monkey Bar

chocolate-dipped banana rolled in crushed cashews

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PREMIUM EVENT

CHEF SERVED - AVAILABLE SOON

30 person minimum

FOOD STATIONS

**Rolled
Omelettes**

**Birria
Tacos**

**Miso Short Rib
Lettuce Wraps**

FULL BAR

\$250 per event

HOUSE WINE - \$7

The Seeker
Sauvignon Blanc
Rose
Cabernet Sauvignon

WELL LIQUOR - \$6

Miles Gin
Exotico Tequila
Benchmark Whiskey
Snova Vodka
Don Q Rum

BEER - \$6

Pilsner Urquell
Dry Dock Apricot Blonde
SKA Modus Hoparandi IPA
Montucky Cold Snack
Clausthaler NA

PREMIUM WINE

La Marca Prosecco	10
Nielson Chardonnay	11
Tamari Malbec	10
Three Wine Co. Zinfandel	10

PREMIUM LIQUOR

Tullamore Dew Whiskey	9
AD Laws Rye Whiskey	13
Milagro Reposado Tequila	10
Three Wine Co. Zinfandel	10
Ron Zacapa Rum	10
Hendricks Gin	9
Tito's Vodka	9

CAKE CUTTING FEE - 5

LOOKING FOR SOMETHING ELSE?

We'd love to tailor a custom menu for your special event.
Contact us to set up an appointment.

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Wedding Package

20 person minimum
All include iced tea, and coffee service (add Sodas \$3)
Price per person

WEDDING RECEPTION HOUR

HORS D'OEUVRES

Pick two | Passed by server

Tomato

Mozzarella Skewer

with basil pesto

Gazpacho Shooter

with cucumber relish

Cauli Pop

fried cauliflower popcorn
with lemongrass sambal dip

Smoked Salmon

on sprouted lentil pancake
and westcliffe goat cheese

Miso Short Rib

with caramelized shiitake
on rustic crostini

TRAYS/RECEPTION ITEMS

Charcuterie

meats, antipasto, olives, artisan
cheeses, crackers & grilled
breads

Vegetable Platter

fresh, pickled and roasted
vegetables & red pepper
hummus

CHAMPAGNE TOAST +5

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Wedding Package

FIRST COURSE OPTIONS

Chef's Soup +3
soup of the day

Salad
gathered baby field greens with
tomatoes, shaved red onion,
cucumber & kalamata olives

Caesar Salad
traditional caesar salad
with croutons

DINNER OPTIONS

Miso Short Rib 70 miso braised prime short rib, shiitake, sesame chili crunch, creamy charred leek polenta, roasted fennel & carrots	Foragers Delight 58 herbed exotic mushrooms, sprouted lentil pancake, shaved squash, lemon zest, pecorino
Himalayan Spiced Chicken 58 local goat cheese creamed spinach, crispy smashed fingerling potatoes	Strip Loin 72 crispy smashed fingerling potatoes, caramelized mushrooms & onions, chimichurri
Halibut 70 saffron poached halibut, piquillo pepper relish, tahdig rice with pistachios & apricots	Porchetta 66 roasted apple sweet potato hash, fennel slaw, pan sauce Add: tarragon butter poached lobster medallions MKT

WEDDING CAKE SERVICE

THE DAY AFTER

Drunkly Brunch Station 20
bloody marys, champagne, orange juice,
cranberry juice, pickled items, etc.

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