

MENÚ

Afinado Catering

Special requests are welcome—our chefs are happy to accommodate when possible.
This is a sample menu. Items may change based on seasonal availability.

APPETIZERS & SIDES

Original Caesar Salad

A classic Tijuana-style Caesar featuring romaine, garlic, lemon, egg yolk, olive oil, Parmigiano, and toasted bread

Crab Cakes

Golden pan-seared crab cakes served with shallot–Dijon Tartar sauce and Old Bay Aioli

Seasonal Tostadas

Crisp tostada topped with seasonal, farm-driven ingredients that change throughout the year

Butternut Cream Soup

Velvety butternut squash soup finished with smoky morita chile

Crostini Quartet

Four artisan crostini, each uniquely topped with fresh cheese, marinated tomato, seasonal greens, and a rotating savory spread

Potatoes Au Gratin

Classic French-style layered potatoes baked with cheese and cream until golden

ENTRÉE

Short Rib Hand Pies

Flaky hand pies filled with braised short rib, potato purée, and a dark, slow-simmered chile sauce layered with warm spices and a hint of chocolate

Truffle & Lobster Mac & Cheese

A rich 3-cheese mac, with truffle duxelles, topped with spiced crispy panko and sliced lobster tail

Afinado Burnt Ends

Slow-braised burnt ends with aromatics, caramelized in a chipotle-cranberry glaze with a side of cheesy Southern grits

Braised Brisket

Slow-braised brisket in a rich sauce of cranberry, tomato, beer, and caramelized onions

Duck Ragù Pappardelle

Pappardelle pasta with slow-cooked duck ragù, baked with a Parmesan crust

Paella

Spanish sofrito–style paella with crab, shrimp, and roasted chicken.

Cajun Roasted Chicken

Roasted chicken seasoned with Cajun spices, served with warm Cajun shallot butter

Fideos

Thin toasted noodles in a chipotle and squash cream sauce topped with sautéed maitake mushrooms

Ratatouille

Thinly sliced eggplant, tomato, and zucchini, roasted in a red poblano salsa, finished with a herby garlic drizzle

Salmon Fillet

Salmon gently poached in butter and finished with green onions and chives, served over a rich butternut purée

Crispy Chicken Thighs

Crispy-seared chicken thighs with a coconut milk and lime pan sauce, served over garlic butter rice

Chef's Inspiration

A chef-driven dish inspired by the season, showcasing the best ingredients available that day

DESSERTS

Assorted Mini Cheesecakes

A selection of bite-sized cheesecakes featuring rotating flavors and seasonal garnishes

Tres Leches Rice Pudding

Creamy rice pudding inspired by tres leches, finished with warm spices

Lava Cake

A rich chocolate cake with a molten center, served with fresh berries

Seasonal Pie

A seasonal pie showcasing classic fillings and seasonal ingredients

Seasonal Ice Cream

Locally made, house-churned ice cream served with warm hot fudge, fresh fruit, and seasonal garnishes

Chef's Inspiration

A rotating dessert inspired by the chef, featuring seasonal sweets and comforting flavors