



At Charcoal Catering, Michelin-starred chef and owner Josiah Citrin has crafted menus for all occasions featuring Charcoal Venice favorites, where the food is inspired by the backyard barbecue. The menu focuses on seasonal and locally-sourced proteins and vegetables meant to be shared family-style. Included with every menu is our selection of house-made condiments: smoked paprika mustard chimichurri, red wine chipotle sauce, J-1 steak sauce, and Basque vinegar.

Please Enjoy!

*All delivered catering packages require a 20 person minimum.

DAYBREAK (BREAKFAST ONLY)

\$25 per person

(select one)

Seasonal Parfait

Grilled Fruit, Greek Yogurt, Spiced Granola

or

Ricotta Toast

Seasonal Preserves, Sheep's Milk Ricotta

or

Cheddar Buttermilk Biscuits

Pepper Honey

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(select two)

Assorted Breakfast Burritos, Vegetarian, Grilled Bacon or Ham

or

Charcoal Breakfast with Scrambled Eggs, Roasted Potatoes, Grilled Bacon, Toast

or

Egg Sandwich

Fried Egg, Sourdough, Arugula, Red Wine BBQ Sauce, Aged Cheddar

or

Smoked Short Rib Hash

Scrambled Eggs, Yukon Potato, Sweet Onion, Root Vegetables

or

Grilled Vegetable Hash

Scrambled Eggs, Yukon Potato, Seasonal Market Vegetables

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Blueberry Dutch Boy
Market Blueberries, Vanilla

THE WASHINGTON (LUNCH ONLY)

\$29 per person

(select one)

Collard Greens, Sweet Potato, Pickled Onion, Aged Cheddar, Bread Crumbs,
Lemon Caper Raisin Vinaigrette

or

Arugula and Dandelion, Stone Fruit, Snap Peas, Honey- Kosho Vinaigrette

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Prime Sirloin Marinated in J-1 Sauce
and
Boneless Half Chicken Salsa Verde

*Please inquire about specialty cuts.

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(select one)

Broccolini, Sweet Onion, Fermented Black Beans, Mint

or

Yukon Potato Baked in the Coals, Salted Butter, Crème Fraiche, Aged Gouda, Chive

or

Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

-

Chocolate Peanut Butter Crunch Cake



THE VENICE (LUNCH OR DINNER)

\$55 per person

Cabbage Baked in the Embers, Yogurt, Sumac and Lemon Zest

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Smoky Grilled Chicken Wings, Oregano, Chili, and Vinegar
and
Smoked Lamb Ribs, Fermented Black Bean, Charred Scallion
or
Grilled Calamari, Green Beans, Almonds, Lemon Bread Crumb

-

(select one)

Collard Greens, Sweet Potato, Pickled Onion, Aged Cheddar, Bread Crumbs,
Lemon Caper Raisin Vinaigrette
or
Arugula and Dandelion, Stone Fruit, Snap Pea, Honey-Kosho Vinaigrette

-

Prime Sirloin Marinated in J-1 Sauce
and
Boneless Half Chicken Salsa Verde

*Please inquire about specialty cuts.

-

(select one)

Broccolini, Sweet Onion, Fermented Black Beans, Mint
or
Yukon Potato Baked in the Coals, Salted Butter, Crème Fraiche, Aged Gouda, Chive
or
Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

-

Chocolate Peanut Butter Crunch Cake



THE CHARCOAL EXPERIENCES (LUNCH OR DINNER)

\$65

Cabbage Baked in the Embers, Yogurt, Sumac and Lemon Zest

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Smoky Grilled Chicken Wings, Oregano, Chili, and Vinegar
and
Smoked Lamb Ribs, Fermented Black Bean, Charred Scallion
and
Grilled Calamari, Green Beans, Almonds, Lemon Bread Crumb

-

Collard Greens, Sweet Potato, Pickled Onion, Aged Cheddar, Bread Crumbs,
Lemon Caper Raisin Vinaigrette
or
Arugula and Dandelion, Stone Fruit, Snap Peas, Honey-Kosho Vinaigrette

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Prime Sirloin Marinated in J-1 Sauce
and
Boneless Half Chicken Salsa Verde
and
Seasonal Salmon

*Please inquire about specialty cuts.

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Broccolini, Sweet Onion, Fermented Black Bean, Mint
and
Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

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Chocolate Peanut Butter Crunch Cake



CHARCOAL CATERING // ADDITIONAL INFORMATION

Menu Pricing

Menu pricing is based on the individual packages listed. Additional "Tailored Menu" options are also available.

Beverage

Charcoal Venice Catering can provide Full Bar, Wine and Beer and Nonalcoholic Beverages.

Staff

Charcoal Venice Catering can provide service staff.
The number of servers you will need will depend on the menu, the size of the event and the event location.

Sustainable Disposable Ware

Charcoal Venice Catering can provide, if needed, disposable plate ware, utensils and napkins.
Quantity and total charges to be determined based on needs.

Full Service

Charcoal Venice Catering's Event Specialist can assist with full event planning including full bar, staffing needs, rentals, flowers, music, etc.
Rates reflected in Catering Estimate Proposal.

Not Full Service

For orders of 20 or less guests, please call Charcoal Venice to place an à la carte pick-up order.
Catering Packages and delivery are available for 21+ guests.