

TESSORA'S EVENT MENU

Curated shared bites. Each plate
serves approx. 10 guests.

Sharable Platters

Tri-Tip Sliders – \$42

Tender tri-tip with horseradish aioli, side
of pickles
Includes 10 sliders

Greek Chicken Skewers – \$38

Bright lemon-honey glaze with a side of
tzatziki
Includes 10 skewers

NY Steak Skewers – \$48

Perfectly grilled, finished with rich
demi-glaze
Includes 10 skewers

Burrata Crostini – \$36

Creamy burrata, cherry tomato, basil,
and balsamic glaze
12 crostini (1–2 per guest)

Artisan Cheese Pairing – \$40

Selection of artisanal cheeses with dried
fruits and crackers
Perfect for table sharing

Charcuterie Board – \$65

Cheeses, prosciutto, salami, dried fruits,
nuts, and crackers
Generous grazing board

Champagne Grove Salad – \$28

Apple, pear, gorgonzola, candied
pecans, and champagne vinaigrette
Two shared bowls

Glazed Brussels – \$30

Honey-balsamic roasted and served
warm
Two shared bowls

Seasoned Potatoes with Aioli – \$26

Thyme-roasted and served with spiced
aioli
Two shared bowls

Olive Medley – \$18

Marinated gourmet olive selection
Two shared bowls

Flatbreads

6"x12" cut into 8 pieces
Serves approx 4 people/flatbread

Margherita - \$16

Harvest Veggie - \$17

Cellar Cut (meat) - \$20