

# CHRISTMAS

*at the*

# CARRISA

*An Immersive Holiday Experience*



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## *Catering Menu*

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ROD & HAMMER'S  
• SLO STILLS •



the  
carrisa

KARSON BUTLER EVENTS  
at the  
AH LOUIS STORE



# R&H Gatherings

R&H Gatherings is a collection of all inclusive event venues in San Luis Obispo. Our many unique event spaces offer something for every type of celebration or function. Our goal is to create inspired events that are made effortless for you to plan.

Our Culinary Team's kitchen philosophy prioritizes food integrity and procuring sustainable, local and organic ingredients of the highest quality. Well versed in a variety of cuisines, our Chefs are always happy to create unique menus for you and your guests.



## EXECUTIVE CHEF ANDREW GLASS

Chef Andrew Glass joined the Rod & Hammer team as head chef in 2021. With over 15 years in the restaurant and high end hotel industry, Andrew draws culinary inspiration from his travels to different corners of the world. Andrew prides himself in applying locally sourced California ingredients to international flavors.

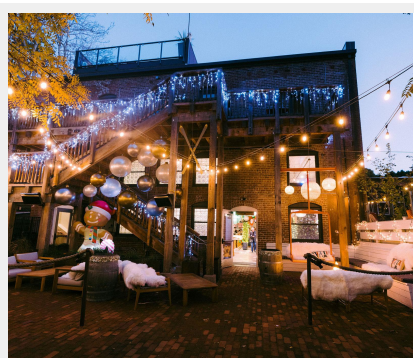


## CHEF ABBY DHILLON

Chef Abby's history with the R&H family runs deep. She helped open SLO Brew's Higuera location in 2016, where she remained until she moved into the world of restaurant management. We are so excited to have her return and bring her 18 years of industry experience and passion along with her! Chef Abby has always held the strong belief that food is at the heart of any gathering and truly celebrated through community dining - why she also feels compelled to create sustainable menus by partnering with local farmers and foragers alike.

## IN HOUSE PROVIDED AMENITIES

Plates | Glassware | Utensils | Catering Captain | Catering Set Up | Serve Ware | Mushroom Heaters  
| Umbrellas | Outdoor Bistro Lighting | In-house Music | Tables | Chairs | Event Servers | Bartenders



## Rod & Hammer's Whiskey

The best way to enjoy your meal? With a drink in your hand! Ask your event liaison how to add a Rod & Hammer Whiskey pairing to your menu and get perfectly paired tasters to compliment every bite!

### ROD AND HAMMER'S WHISKEY PAIRING

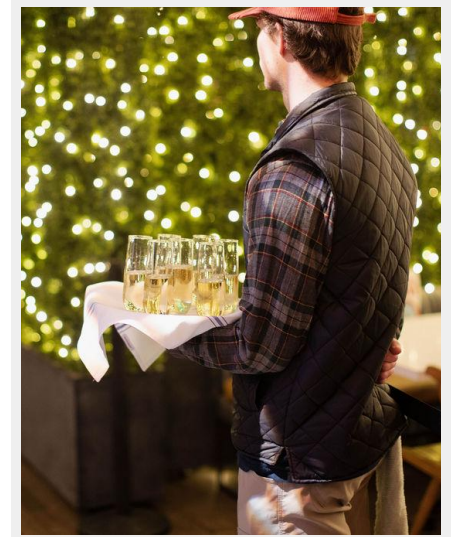
Inquire with your catering manager on pricing

- Straight Bourbon Whiskey
- Straight Rye Whiskey
- Cask Bourbon
- Distiller's Reserve Rye

### CUSTOM LABEL BOTTLES

2 Case Minimum | Inquire with your catering manager on pricing

Send your party home with the perfect holiday gifts: custom labeled bourbon whiskey! Each bottle of Rod & Hammer's straight bourbon is cut with purified pacific ocean water from the Central Coast and hand labeled with your custom business logo or personalized design.



## *Stocking Stuffers* 40 guest minimum

Give your guests space to mingle with snacks and tray-passed hors d'oeuvres! Inquire with your catering manager on pricing.

### TRAY PASSED CANAPES

1 Hour Service

#### CHOOSE 4

- Ahi Tuna Tartare | Smoked Jalapeno | Radish | Yuzu Vinaigrette
- Lamb Chop Lollipops | Mint Chimichurri
- Roasted Seasonal Vegetable Tartlets | Herbed Goat Cheese
- Burrata Bites | Glazed Apricot | Thyme
- Smoked Duck Breast | Apple Fennel Slaw | Crostini
- Crab Cake Bite | Pineapple Pico de Gallo
- Smoked Salmon | Whipped Cream Cheese | Everything Spiced Crostini | Chive
- Marinated Stuffed Mushrooms | Feta | Herbs
- Smokehouse Meatballs | Choice of Chicken or Beef



## Elf Stations 40 guest minimum

From expansive grazing tables to themed platters, these stations are sure to get any guest talking! Our Recommendation: Choose any 3 food stations for a well rounded event! Inquire with your catering manager on pricing.

### NAVIDAD QUESO PLATTER

- Queso Dip
- Andouille Sausage
- Soft Pretzel Balls
- Roasted Seasonal Vegetables
- Chips | House Salsa

### RECEPTION GRAZING TABLE

- Artisan Cheeses | Assorted Charcuterie
- House Made Hummus | Chutney | Tapenades
- Fresh Baguettes
- Sliced Fruit | Assorted Nuts

### ST. NICK'S SNACKS

- Crudite | Ranch
- Spinach Dip | Crusty Bread
- Smoked Chicken Wings
- Frito Boats | Chili | Sour Cream | Cheddar | Scallions
- Maple Candied Bacon On a Stick
- Deviled Eggs | Old Bay | Pickled Onion

### RAW BAR

- Local Oysters
- Scallop on Half Shell
- Tuna Poke or Shrimp Ceviche
- Shrimp Cocktail
- Saltine Crackers | Charred Lemon
- Mignonette | Cocktail Sauce
- Add | Snow Crab | MP ++**
- Add | Lobster Tail | MP ++**



### ROMAN HOLIDAY PIZZAS

Gluten Free, Vegan not available  
75 Guest Maximum

#### PIZZAS I CHOOSE 3

- Margherita** | Heirloom Tomato | Basil | Mozzarella
- Pepperoni** | Hot Honey | Pickled Peppers | Herbs
- Sausage** | Local Mushrooms | Smoky Blue Cheese | Caramelized Onion
- Smokehouse** | Smoked Brisket | Chef's BBQ | Red Onion | Parmesan
- Veggie Machine** | Pesto | Brussels | Leeks | Scallion | Arugula

#### ROD'S CHOPPED SALAD

- Local Greens | Peppers | Cucumber | Pepperoncini | Red Onion | Cilantro-Lime Vinaigrette

## Buffets 50 guest minimum

All items on buffets will be available based on a maximum of a 2-hour serve time to maintain consistency and quality of food. A \$250 flat fee will be added to all parties under 50 guests. Inquire with your catering manager on pricing.

### TOBOGGAN SLIDERS

#### APPETIZERS

Grilled Sausages Bites | Remoulade  
 Hush Puppies | Chipotle Aioli  
 Deviled Eggs | Old Bay | Pickled Onion

#### SLIDERS | CHOOSE 2

Pulled Pork | Carolina Gold Sauce  
 Smoked Brisket | R&H Bourbon BBQ Sauce  
 Buffalo Fried Chicken | Butter Lettuce | Pickle  
 Black Bean Veggie Patty | Roasted Garlic Aioli | Fried Onion

#### SIDES

Country Potato Salad | Egg | Pickled Onion | Celery | Dijon | Mayo  
 Traditional Caesar Salad | Herb Crouton | Fresh Parmesan

#### DESSERT

Choose 1 from **Dessert Menu** (page 7)

### STREET TACO FIESTA

#### APPETIZERS

House Chips | House Made Salsa | Guacamole

#### TACOS

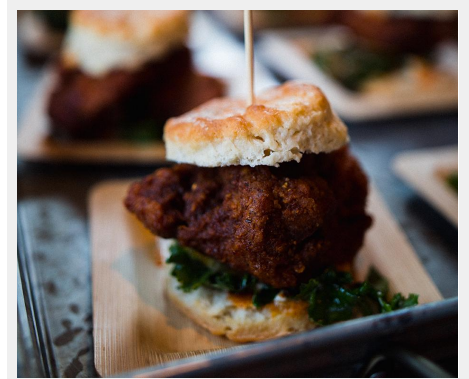
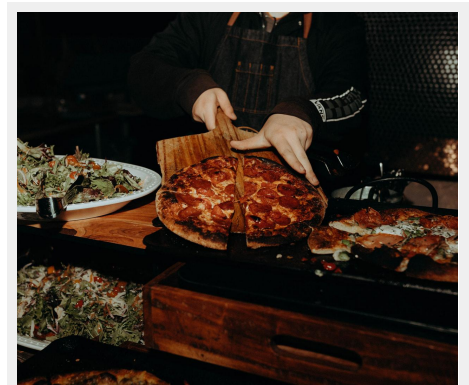
Two Meats | Chicken Mole | Al Pastor  
 Add Choice of | Carne Asada | Pork Belly | Camarones A La Diabla |  
 Rajas Con Queso With Elote | \$6++

#### SIDES

Tortillas | Flour | Corn  
 Sides | Spanish Rice | Black Beans  
 Fixin's | Onions | Cilantro | Limes | Cotija Cheese |  
 Tomatillo Salsa | Roasted Chile Salsa | Cabbage  
 Tex-Mex Salad | Local Greens | Charred Corn | Black Beans | Pico de Gallo | Poblano Ranch | Fried Tortilla Strips

#### DESSERT

Choose 1 from **Dessert Menu** (page 7)



## Buffets 50 guest minimum

### THE JACKAROO

#### APPETIZERS

Sausage Rolls | Currywurst  
Lamb Lollipops | Chili Crunch  
Aussie Mushroom Pies

#### DINNER

Shrimp On The Barby  
Grilled Flat Iron Steak | Chimichurri  
Chicken Parmy

#### SIDES

House Bread | Whipped Butter  
Roasted Seasonal Veggies  
Farmers Market Salad  
Confit Fingerling Potatoes

#### DESSERT

Choose 1 from [Dessert Menu](#) (page 7)



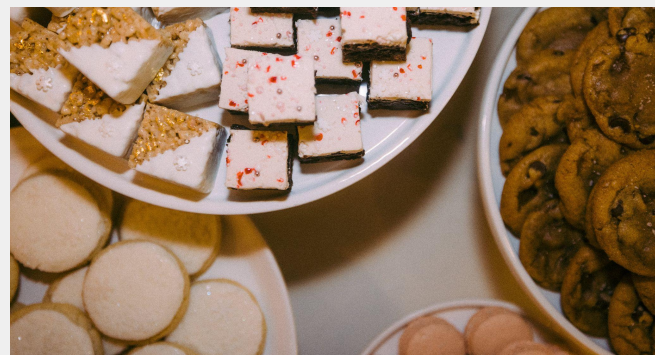
## Desserts 40 guest minimum

Desserts are a welcome addition to any event! View our selections below, or talk with your event liaison on a Chef's Choice option to perfectly suit your menu.

### SANTA'S SWEET TOOTH

#### CHOOSE ONE TO ACCOMPANY YOUR BUFFET

- Assorted Homemade Cookies | GF Available
- Double Chocolate Pecan Brownies
- Bourbon Banana Pudding
- Crepe Brulee | Burnt Honey | Pistachio
- Churros | Dulce de Leche
- Tim-Tam Tiramisu
- Seasonal Mini Fruit Tart
- Pavlova | Seasonal Fruit
- Pot de Creme
- Mexican Wedding Cookies





# Carrisa Mornings 40 guest minimum

All items on buffets will be served at one time and will be available based on a maximum of a 2-hour serve time to maintain consistency and quality of food. Inquire with your catering manager on pricing.

## CARRISA CONTINENTAL

- Juice Of The Day
- Chef's Selection Of Breakfast Pastries
- Mason Jar Greek Yogurt Parfaits,  
Granola & Seasonal Fruit Salad
- Regular Coffee
- Add | Maple Bacon On A Stick | \$5++



## CARRISA PLAINS BREAKFAST

- Juice Of The Day
- Chef's Selection Of Breakfast Pastries
- Scrambled Eggs With Chives
- Glazed Bacon- Maple Glazed Thick Cut Bacon
- Gourmet Country Sausage - Pork And Herb Sausage
- Country Potatoes With Rosemary And Shallots
- Regular Coffee

## FELIZ NAVIDAD BREAKFAST TACOS

- Juice Of The Day
- Choice Of** | Scrambled Eggs With Chorizo Or With Chiles
- Bacon, Black Beans
- Fixin's** | Onions, Cilantro, Limes, Cotija Cheese, Tomatillo Salsa,  
Roasted Chile Salsa, Cabbage
- Warm Tortillas (Flour And Corn)
- Raja Potatoes
- Regular Coffee





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## Terms & Conditions

### **GUEST COUNT CONFIRMATION**

Client agrees to provide Rod & Hammer a final confirmation of the guaranteed number of attendees by 3:00pm, seven (7) business days prior to the function. The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests, whichever is greater. If a guarantee number is not confirmed within 7 days, the expected number of guests will then become the guaranteed number of guests. If the guaranteed number is increased in excess of 10% within 36 hours, CLIENT will be charged an additional 10% menu cost provided Rod & Hammer is able to accommodate the additional guest count. Rod & Hammer will not be responsible for food shortage if actual count is greater than the guaranteed count. A \$250 SMALL PARTY FEE WILL BE APPLIED TO ALL GROUPS UNDER 40 GUESTS.

### **SUBSTITUTIONS**

Rod & Hammer is proud to provide the freshest and finest foods available. Rod & Hammer therefore reserves the right to make substitutions contingent upon seasonal availability and sources. Beverage and Wine List are subject to change due to vintage and distribution. Rod & Hammer therefore reserves the right to make substitutions of equal quality. Final Menu will be confirmed 21 days before the event.

### **ADDITIONAL LABOR**

Chefs & Management are included in the listed 22% Service Charge and upon adhering to the quoted Food & Beverage Minimum unless otherwise noted. Additional Labor is charged above and beyond menu prices for the following listed staff. Events are based on a minimum of 5-hours event time + time for setup and teardown. Events require the following personnel: Servers - \$50/hr; Bartenders - \$50/hr; Event Lead - \$50/hr; Door Hosts - \$50/hr, minimum 2 per event. Additional labor may be required based on the scope and service of the event.

### **GUEST CONDUCT**

Clients agree that in the event that Company determines in its discretion that its staff has suffered any inappropriate behavior by Clients, Clients' family or Clients' Wedding guests during the Wedding planning process or on the Wedding day which rises to the level of harassment (physical or verbal) toward Company or its agents, contractors or employees, the following steps will be taken: first offense: a verbal warning will be issued to Clients; second offense: the offending party (if a guest) will be required to leave the Wedding, or if the offending party is one or both Clients, Company will be entitled to terminate Services and if on the Wedding day, leave the Wedding, and in such a situation, Clients expressly agree to release and hold Company and its agents, contractors and employees harmless from any and all liability as a result of any resulting incomplete Wedding planning/coordination package, and Clients agree that all payments tendered up to the point of termination shall be retained by Company.

### **PRICING**

All prices are subject to a 22% service charge, a 3% operational charge, and sales tax currently at 8.75%. Service charges and tax rate are subject to change. Menu prices are guaranteed 21 days prior to the actual event date.

### **BEVERAGE**

Alcoholic Beverages are not allowed to be provided by outside vendors. All California law requires that all alcoholic sales will conclude at 2:00A (last call by 1:30a) in accordance with licensing.

### **RENTALS**

Additional rentals may be required for linens, tables, and chairs based on the scope of the event. All additional rentals and enhancements will be at the clients expense.