



Please place your order at least 5 days before your event. Our menu changes seasonal, and is always subject to change. We are happy to help you order the correct amount. Prices do not include linens, rentals, staffing, or delivery, though we can help you arrange for all of those things. Payment in full, or a credit card, is due upon booking.

We look forward to catering for you!

COLD APPETIZERS

- By Serving, 10/25 People*
- Deviled Eggs **\$45/85**
 - Trio of Bruschetta **\$60/110**
White Bean Puree, Roasted Squash, Red Wine Pork Rillets
 - Albacore Poke **\$70/130**
Cucumber, Green Beans, Rice Crackers
 - Turkey and Black Bean Tostada **\$60/110**
Salsa Verde and Lime Creama

HOT APPETIZERS

- By Serving, 10/25 People*
- Mushroom and Caramelized Onion Tart **\$70/130**
 - Spinach, Olive, Feta Phyllo Triangles **\$70/130**
 - Chicken, Beef, or Tofu Satay Skewers **\$75/140**
with Peanut Ginger Dipping Sauce and Picked Cucumbers
 - Sicilian Meatballs, Parmesan, Parsley, Marinara Sauce **\$75/140**
 - Mini Crab Cakes **\$90/165**
with Meyer Lemon Aioli

SALADS

- By Weight, ½ Lb /1Lb /3 or more Lbs*
- Quinoa Salad **\$6/11/10**
Pecans, Arugula, Roasted Squash, Goat Cheese, Oven Dried Tomatoes, Sherry Vinaigrette (Varies, Check weekly Menu)
 - Farro Salad **\$6/11/10**
Golden Beets, Spinach, Onions (Varies, Check weekly Menu)
 - Soba Noodles and Greens with Miso Vinaigrette **\$6/11/10**
 - Harvest Vegetable Bake **\$6/11/10**
Winter Squash, Kale, Cauliflower, Green Beans, Apple, Feta
 - Moroccan Garbanzo, Carrot, and Raisin Salad **\$6/11/10**
 - Orzo Salad **\$6/11/10**
with Artichokes, Oven Dried Tomatoes, Capers, Olives, Parmesan, and Lemon
- By Serving, 10/25 People*
- Classic Caesar **\$65/120**
with Romaine Hearts, Parmigiano, Croutons
 - Winter Green Salad **\$65/120**
Permissions, Walnuts, Cave Man Blue, Fennel, Celery, Champagne Vinaigrette



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ENTREES

	<i>By Serving, 10/20/30 People</i>
Panko Crusted Halibut	\$135/260/370
<i>Romesco Sauce</i>	
Roast Filet of Beef	\$135/260/370
<i>Rosemary Horseradish Crust, Mushroom Jus</i>	
Pork Tenderloin	\$125/230/350
<i>Herb Rub, Mustard Maple Sauce</i>	
Whole Roasted Chickens	\$120/225/340
<i>Carved, or Not, with choice of 2 Sauces</i>	
Buttermilk Chicken Strips	\$120/225/340
<i>with choice of 2 sauces</i>	

FRUIT, CHEESE, ANTIPASTI PLATTERS

	<i>By Serving, 10/20/30 People</i>
Cheese Platter	\$65/120/165
<i>with Olives, Nuts, Crackers</i>	
<i>Add Charcuterie</i>	\$25/45/65
Seasonal Fruit Plate	\$50/80/110
Antipasti Vegetables	\$50/80/110
<i>with Balsamic, Parmesan and Baguette</i>	

CASSEROLES

	<i>6x11 Dish (Serves 6 to 8) 1/3 or more</i>
Lasagna Bolognese	\$50/45
Lasagna, Seasonal Vegetable	\$50/45
Root Vegetable Gratin	\$50/45
<i>Winter Squash, Celery Root, Potatoes, Gruyere, Rosemary</i>	
Egg Strata	\$50/45
<i>Spinach, Caramelized Onions, Roasted Fennel, Ricotta, Ham, Peppers, Cheese, Mushroom, Asiago</i>	

BRUNCH

	<i>6x11 Dish (Serves 6 to 8) 1/3 or more</i>
Egg Strata	\$50/45
Baked Cinnamon French Toast	\$65/55
	<i>By Serving, 10/25 People</i>
Cured Salmon Platter	\$95/175
<i>with Capers, Onions, Dill Crème, Lemon</i>	
<i>Add Bagels</i>	\$2 each
Breakfast Potatoes with Onions and Garlic, Herbs	\$30/50
Arugula Salad	\$50/110
<i>with Lemon White Balsamic Vinaigrette and Parmesan</i>	
Steel Cut Oatmeal, Fruit, Sugar, Nuts, Cream	\$65/140