

## PICK UP CATERING MENU JANUARY 2022

### BREAKFAST {SM 6-8 | MD 8-12 | LG 15-20}

PASTRY BOARD assorted pastries served with butter & house made jam	40   65   125
HOUSE CURED SALMON toast   pickled red onions   capers   herbed labneh	85   125   200
9" QUICHE sausage kale   prosciutto gruyere   tomato basil goat cheese	45   each
BREAKFAST BOX crossiant egg sandwich   seasonal parfait   muffin	17   each
EGG STRATA sausage   mushroom   gruyere   herbs {feeds 8-10}	60   each
APPLE BAKED FRENCH TOASTS whipped marscarpone   maple {feeds 8-10}	60   each
ORGANIC SEEDED GRANOLA BOARD berries   granola   honey yogurt	40   65   125

### STARTERS & SMALL BITES

LAMB MEATBALLS chimichurri   herbed labneh	30   dozen
PROSCIUTTO WRAPPED DATES - manchego   balsamic   arugula	16   dozen
PEPPADEWS stuffed with herbed goat cheese	10   dozen
SHRIMP COCKTAIL burnt lemon   arugula   calabrian cocktail sauce	20   dozen
SPLICED NUTS pecan   almonds   cashews   herbs   olive oil   honey	24   4 cups
MIXED OLIVES castelveltrano   kalamato   garlic   pearl onions   citrus   herbs	24   4 cups
CHICKEN SKEWERS organic & cage free   tzatziki dipping sauce	36   dozen

### GARDEN

PASTO garbanzo   onions   olives   tomatoes   cucumbers   feta   basil	40   65   90
CHOP strawberries   cucumbers   peas   pistachios   herbs   goat cheese	40   65   90
GRAINS farro   roasted roots   mint   figs   cucumbers   labneh	40   65   90
KALE cranberries   blueberries   pi ne nuts   mint   parmesan	40   65   90

### BOARDS {SM 4-6 | MD 8-12 | LG 15-20}

MEAT & CHEESE baguette   accoutroments   fruit   honey	60   85   150
HUMMUS crudités   pita   white bean hummus	45   65   120
WHIPPED BURRATA   prosciutto   roasted tomatoes   balsamic   baguette	45   65   120
SALMON NIÇOISE new potatoes   green beans   olives   tomatoes   egg	70   95   160

### ENTREES {SM 6-8 | MD 8-12 | LG 15-20}

#### READY TO SERVE AT ROOM TEMPERATURE | HEATING INSTRUCTIONS INCLUDED

BAKED CAVATELLI & CHEESE house made pasta   pecorino cream sauce	60   85   150
CITRUS ROASTED CHICKEN organic & cage free   potatoes   remoulade	100   140   200
BRAISED SHORT RIBS creamy polenta   pickled red onions	110   160   220
ROASTED SALMON full side of salmon   braised fennel   roasted tomatoes	140 {10-12}
GRILLED STEAK PLATTER sliced grass-fed tri-tip   onion jam   olive tapenade	120 {10-12}

### SWEETS

PIES french apple   chocolate tart   blueberry crumb   key lime	45   9"
BROWN BUTTER CHOCOLATE CHIP COOKIES	20   dozen
CUSTOM CAKES inquire by email	TBD

### GENERAL CATERING INFO

All catering orders require a minimum of 24 hours' notice and will be confirmed via phone or email. Orders can be placed online or via email, to place an order in person please email to schedule a meeting with our catering team. Our menu changes seasonally based on availability of fresh produce, prices are subject to change without notice.

For onsite catering please refer to our sample menus and schedule a meeting with our catering team.