

CATERING MENU

SUMMER 2022

Our catering menu is designed around our space. We like food to be comfortable, beautiful, and most of all, delicious. Meant for mingling and sharing. Great as nibbles, heavy appetizers or main dining – our menu is flexible enough to create the perfect meal for your guests. *Bon appétit!*

ICE BREAKERS

ALMOND + OLIVE SNACK DUO (serves 6).....	12
HERBED CHIPS (serves 6 – your choice of)..... [truffle + herb], [parmesan + herb], or [smoked paprika]	10
OYSTERS served w/ mignonette, lemon..... <i>*based on seasonal availability [add horseradish \$4]</i>	MP /dz
BISTRO BITES in cones..... soppressata + pickle manchego + fruit	66 /dz

SMALL BITES

PANISSE..... zucchini chickpea panisse 'fries' w/ herbed lemon tahini	40
TARTLETS (your choice of)..... [blue cheese, seasonal fruit, prosciutto, saba drizzle], [coppa, herbed aioli, peppernada, olive], or [seasonal mushroom, balsamic caramelized onion]	36
CAULIFLOWER + FARRO CAKES w/ herbed aioli.....	42
STUFFED MUSHROOMS..... w/ cypress grove herbed fromage blanc <i>*gf option avail</i>	32
PICKLED EGG..... w/ crème fraîche, pickled shallot, herbs	35
GRILLED CHEESE BITES..... w/ house tomato jam, cornichon	36

PRICE PER
DOZEN

MONGER BOARDS

Our signature boards feature artisan cheese and charcuterie, from both near and far, all purveyed by our resident cheesemonger. Boards are accompanied by a rotating selection of seasonal fresh fruit, dried fruit, nuts, fresh herbs and baguette. Please inquire about specific milk preferences.

SMALL 10-15 servings.....	75
MEDIUM 15-20 servings.....	105
LARGE 20-25 servings.....	155

CHEESE

selection of artisan cheeses

CHARCUTERIE

selection of artisan charcuterie

CHEESE + CHARCUTERIE COMBO

selection of artisan cheeses + charcuterie

ADD-ONS

GRILLED BREAD BOARD <i>sm/lg</i>	30/50
combo of grilled breads + house crackers w/ housemade accoutrements including honey, housemade sweet cream butter, house ganache, black lava salt, farm fresh chèvre, xtra virgin olive oil, sea salt, cracked black pepper	
SEASONAL CONDIMENT TRAY.....	12
includes mustard, honey, house butter, olive oil	
GLUTEN-FREE CRACKER TRAY.....	12
EXTRA BAGUETTE.....	10

GREENS

All salads come tossed w/ dressing on side.

B ^H SALAD..... butter lettuce, roasted hazelnut, aged provolone, pickled shallot vinaigrette	60
COBB..... romaine, soppressata, blue cheese, cherry tomato, red onion, hard-boiled egg, buttermilk blue dressing	72
SUMMER GREENS..... assortment of beans, radish, roasted shallot, fresh herbs, dijon dressing	60

PRICED
PER DOZEN

SKEWERS *(min order 2 dozen)*

PRICE PER DOZEN

MARKET SAUSAGE	51
choose pork or chicken, w/ roasted zucchini, grilled onion	
HERBED CHICKEN	51
dijon roasted chicken, grilled fennel + apple, shallot vinaigrette	
CAPRESE	42
fresh mozzarella, mini heirloom tomato, fresh basil, saba drizzle	
ROASTED MUSHROOM	51
w/ parmesan, oregano	
GRILLED STEAK	54
w/ mushrooms, marble potatoes, chimichurri sauce	
SUMMER MELON	45
w/ halloumi, rosemary vinaigrette, herbs	
<i>[add prosciutto or salami for \$15/dz]</i>	

TOASTS *(min order 2 dozen)*

PRICE PER DOZEN

BAKED SALMON RILLETES	60
w/ dill aioli, radish, pickled shallot, micro greens	
DUCK CONFIT RILLETES	60
w/ seasonal mushroom, micro greens, thyme onion jam	
GRILLED STEAK	54
w/ caramelized onion, whipped gorgonzola, micro arugula	
SUMMER BURRATA	50
w/ heirloom tomato, smoked paprika aioli	

SLIDERS

Served on fresh brioche buns.

PRICE PER DOZEN

ROASTED PORK	55
w/ apple slaw, fennel	
MEDITERRANEAN BEEF MEATBALL	55
w/ pomegranate molasses, seasonal greens	
<i>*veg option avail</i>	
GRILLED CAULIFLOWER	48
w/ house aioli, seasonal greens	



Due to our commitment in supporting our community by using local, seasonal, and sustainable foods, menu items and prices may change without notice. Please contact your event curator for an updated list of seasonal ingredients.

CHEF'S TABLE BOARDS

PRICED PER PERSON

Our chef's table boards are more entree style foods that include protein, sauce and seasonal vegetables. If you are looking for a more dinner style option then this would be perfect.

(min order 12 servings)

MARKET FISH	8
seasonal local fish, garden herb beurre blanc, blistered kale, seasonal vegetables, grilled lemon	
MAPLE MUSTARD CHICKEN	7
w/ onion gravy, wild black rice, pear butter	
STEAKHOUSE	8
grilled flank steak, market vegetables, chimichurri, radish, roasted lime	
LE GRAND sm/lg	42/60
assortment of raw, roasted + grilled vegetables w/ housemade dips including herbed aioli, vegan hummus, vegan green goddess	
FRUIT BOARD sm/lg	42/60
assortment of of seasonal fruit w/ honey green yogurt + sweet mint vinaigrette	

SWEETS

PRICE PER DOZEN

STONE FRUIT SHORTCAKES	32
LEMON CURD FRUIT TARTLETS	32
w/ huckleberry compote	
FRENCH CHOCOLATE TRUFFLES	36
seasonal flavor assortment	
BROWNIE BITES	35
w/ whipped cream, brandied cherry	
B^H CHEESECAKE BITES	36
house gingersnap crust, whipped cream cheese, caramel, chocolate, pecan	
MINI VEGAN CUPCAKES	32
chocolate or vanilla w/ seasonal fruit	