

CATERING MENU

FALL 2023

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*)..... 10
[truffle + herb], [parmesan + herb], or [smoked paprika]

SMALL BITES

PRICE PER
DOZEN

- PANISSE 40
zucchini chickpea panisse 'fries' w/ herbed lemon tahini
- TARTLETS (*your choice of*) 36
[blue cheese, seasonal fruit, prosciutto, saba drizzle],
[coppa, herbed aioli, peppernada, olive],
or [seasonal mushroom, balsamic caramelized onion]
- CAULIFLOWER + FARRO CAKES w/ herbed aioli 42
- STUFFED MUSHROOMS 32
w/ cypress grove herbed fromage blanc
**gf option avail*
- PICKLED EGG 35
w/ crème fraiche, pickled shallot, herbs
- GRILLED CHEESE BITES 36
w/ house tomato jam, cornichon
- HOUSE MAC 'N' CHEESE (*serves 15*) 100
orecchiette w/ gruyère, cheddar, gouda, truffle oil

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 *sm/lg*..... 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.

PRICED
PER DOZEN

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

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	
FALL SQUASH.....	50
w/ gruyere (semi-hard alpine swiss cheese), pesto garlic vinaigrette, fresh herbs	
<i>[add prosciutto, salami, or grilled chicken *15/dz]</i>	

PRICE PER
DOZEN

TOASTS *(min order 2 dozen)*

BAKED SALMON RILLETES.....	60
w/ dill aioli, radish, pickled shallot, micro greens	
GRILLED STEAK.....	54
w/ caramelized onion, whipped gorgonzola, micro arugula	
FALL BURRATA.....	50
w/ butternut squash puree, dried cherry mostarda	

PRICE PER
DOZEN

SLIDERS

Served on fresh brioche buns.

ROASTED PORK.....	55
w/ apple slaw, fennel	
MEDITERRANEAN BEEF MEATBALL.....	55
w/ pomegranate molasses, seasonal greens <i>*vegetarian 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 <i>sm/lg</i>	42/60
assortment of raw, roasted + grilled vegetables w/ housemade dips including herbed aioli, vegan hummus, vegan green goddess	
FRUIT BOARD <i>sm/lg</i>	42/60
assortment of of seasonal fruit w/ honey green yogurt + sweet mint vinaigrette	

PRICE PER
DOZEN

SWEETS

FRESH FIG OR SPICED PEAR 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	