

# CATERING MENU

2024

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

PRICED  
PER DOZEN

ALMOND + OLIVE SNACK DUO <b>VEGAN + GF</b> (serves 6).....	14
HERBED CHIPS <b>VEG</b> (serves 6 – your choice of).....	12
truffle + herb, parmesan + herb, or smoked paprika	
OYSTERS served w/ mignonette, lemon.....	MP
* based on seasonal availability   add horseradish \$4	
BISTRO BITES in cones .....	72
soppressata + pickle   manchego + fruit	

## BITES + MORE

PRICED  
PER DOZEN

PANISSE <b>VEGAN + GF</b> .....	42
zucchini chickpea panisse 'fries' w/ herbed lemon tahini	
TARTLETS (your choice of) .....	40
blue cheese, seasonal fruit, prosciutto, saba drizzle, coppa, herbed aioli, peppernada, olive, or seasonal mushroom, balsamic caramelized onion <b>VEG</b>	
CAULIFLOWER + FARRO CAKES w/ herbed aioli <b>VEG</b> .....	42
STUFFED MUSHROOMS <b>VEG</b> .....	34
w/ cypress grove herbed fromage blanc *gf option avail	
PICKLED EGG <b>VEG + GF</b> .....	36
w/ crème fraiche, pickled shallot, herbs	
GRILLED CHEESE BITES <b>VEG</b> .....	45
w/ house tomato jam, cornichon	
MAC 'N' CHEESE <b>VEG</b> .....	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 cheese-monger. 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.....	80
MEDIUM 15-20 servings .....	120
LARGE 20-25 servings .....	165

### CHEESE **VEG**

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 .....	20
includes mustard, honey, house butter, olive oil	
GLUTEN-FREE CRACKER TRAY <b>GF</b> .....	20
EXTRA BAGUETTE.....	12

## GREENS

PRICED  
PER DOZEN

All salads come tossed w/ dressing on side.

B <sup>H</sup> SALAD <b>VEG + GF</b> .....	62
butter lettuce, roasted hazelnut, aged provolone, pickled shallot, dijon vinaigrette	
SEASONAL GREENS <b>VEG</b> .....	62
mixed greens, shaved fennel, parmesan, lemon, red wine vinaigrette [ <b>VEGAN AVAILABLE</b> ]	

<b>SKEWERS</b> (min order 2 dozen)	PRICED PER DOZEN
<b>MARKET SAUSAGE</b> .....	52
choose pork or chicken, w/ roasted zucchini, grilled onion	
<b>HERBED CHICKEN</b> <b>DF + GF</b> .....	52
dijon roasted chicken, grilled fennel + apple, shallot vinaigrette	
<b>CAPRESE</b> <b>VEG + GF</b> .....	46
fresh mozzarella, mini heirloom tomato, fresh basil, saba drizzle	
<b>ROASTED MUSHROOM</b> <b>VEG + GF</b> .....	52
w/ parmesan, oregano	
<b>GRILLED STEAK</b> <b>DF + GF</b> .....	55
w/ mushrooms, marble potatoes, chimichurri sauce	
<b>SEASONAL VEGETABLE</b> <b>VEG</b> .....	52
add prosciutto, salami, or chicken \$15/dz	

<b>TOASTS</b> (min order 2 dozen)	PRICED PER DOZEN
<b>BAKED SALMON RILLETES</b> .....	60
w/ dill aioli, radish, pickled shallot, greens	
<b>DUCK CONFIT RILLETES</b> .....	60
w/ seasonal mushroom, greens, thyme onion jam	
<b>GRILLED STEAK</b> .....	54
w/ caramelized onion, whipped gorgonzola, greens	
<b>SEASONAL BURRATA</b> <b>VEG</b> .....	50
w/ seasonal chutney	

<b>SLIDERS</b> (min order 2 dozen)	PRICED PER DOZEN
Served on fresh brioche buns	
<b>ROASTED PORK</b> .....	60
w/ apple slaw, fennel	
<b>MEDITERRANEAN BEEF MEATBALL</b> .....	55
w/ pomegranate molasses, seasonal greens *vegetarian option avail	
<b>GRILLED CAULIFLOWER</b> <b>VEG</b> .....	50
w/ house aioli, seasonal greens	
<b>SEASONAL SLIDER</b> .....	60
w/ accompaniment	

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 | priced per person)

<b>MARKET FISH</b> <b>GF</b> .....	8
seasonal local fish, garden herb beurre blanc, blistered kale, seasonal vegetables, grilled lemon	
<b>MAPLE MUSTARD CHICKEN</b> .....	7
w/ onion gravy, wild black rice, pear butter	
<b>STEAKHOUSE</b> <b>DF + GF</b> .....	8
grilled flank steak, market vegetables, salsa verde, roasted lime	
<b>LE GRAND</b> <b>VEG</b> sm/lg.....	65/100
assortment of raw, roasted + grilled vegetables w/ housemade dips: herbed aioli, <b>VEGAN</b> hummus, <b>VEGAN</b> green goddess	
<b>FRUIT BOARD</b> <b>VEG</b> sm/lg.....	55/90
assortment of of seasonal fruit w/ honey green yogurt + sweet mint vinaigrette	

<b>SWEETS</b> (min order 2 dozen)	PRICED PER DOZEN
<b>SEASONAL FRUIT SHORTCAKES</b> <b>VEG</b> .....	35
<b>LEMON CURD FRUIT TARTLETS</b> <b>VEG</b> .....	35
w/ seasonal compote	
<b>FRENCH CHOCOLATE TRUFFLES</b> .....	36
seasonal flavor assortment	
<b>BROWNIE BITES</b> <b>VEG</b> .....	35
w/ whipped cream, brandied cherry	
<b>B<sup>H</sup> CHEESECAKE BITES</b> <b>GF</b> .....	36
house gingersnap crust, whipped cream cheese, caramel, chocolate, pecan	
<b>MINI VEGAN CUPCAKES</b> <b>VEGAN</b> .....	35
chocolate or vanilla w/ seasonal fruit	

### CAN I BRING OUTSIDE DESSERT?

We encourage you to always leave room for one of our delicious desserts. However, we understand if you want to indulge in one of your favorite desserts. There will be a \$25 fee for any outside dessert. Additionally, we offer dessert service at a small fee of \$5 per guest.