

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 VEGAN + GF	14
HERBED CHIPS VEG (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 VEGAN + GF	42
zucchini chickpea panisse 'fries' w/ herbed lemon tahini	
TARTLETS (your choice of)	42
blue cheese, seasonal fruit, prosciutto, saba drizzle, coppa, herbed aioli, peppernada, olive, or seasonal mushroom, balsamic caramelized onion VEG	
CAULIFLOWER + FARRO CAKES w/ herbed aioli VEG	42
STUFFED MUSHROOMS VEG	36
w/ cypress grove herbed fromage blanc *gf option avail	
PICKLED EGG VEG + GF	36
w/ crème fraiche, pickled shallot, herbs	
GRILLED CHEESE BITES VEG	48
w/ house tomato jam, cornichon	
MAC 'N' CHEESE VEG	108
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.....	105
MEDIUM 15-20 servings.....	145
LARGE 20-25 servings	175

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.....	35/60
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	22
includes mustard, honey, house butter, olive oil	
GLUTEN-FREE CRACKER TRAY GF	24
EXTRA BAGUETTE	15

GREENS

PRICED
PER 10

All salads come tossed w/ dressing on side.

B ^H SALAD VEG + GF	62
butter lettuce, roasted hazelnut, aged provolone, pickled shallot, dijon vinaigrette	
SEASONAL GREENS VEG	62
mixed greens, seasonal vegetable, parmesan, lemon, red wine vinaigrette [VEGAN AVAILABLE]	

SKEWERS (min order 2 dozen)	PRICED PER DOZEN
MARKET SAUSAGE	62
choose pork or chicken, w/ roasted zucchini, grilled onion	
HERBED CHICKEN DF + GF	62
dijon roasted chicken, grilled fennel + apple, shallot vinaigrette	
CAPRESE VEG + GF	58
fresh mozzarella, mini heirloom tomato, fresh basil, saba drizzle	
ROASTED MUSHROOM VEG + GF	58
w/ parmesan, oregano	
GRILLED STEAK DF + GF	62
w/ mushrooms, marble potatoes, chimichurri sauce	
SEASONAL VEGETABLE VEG	62
add prosciutto, salami, or chicken \$15/dz	

TOASTS (min order 2 dozen)	PRICED PER DOZEN
BAKED SALMON RILLETTES	72
w/ dill aioli, radish, pickled shallot, greens	
DUCK CONFIT RILLETTES	72
w/ seasonal mushroom, greens, thyme onion jam	
GRILLED STEAK	72
w/ caramelized onion, whipped gorgonzola, greens	
SEASONAL BURRATA VEG	60
w/ seasonal chutney	

SLIDERS (min order 2 dozen)	PRICED PER DOZEN
Served on fresh brioche buns	
ROASTED PORK	72
w/ apple slaw, fennel	
MEDITERRANEAN BEEF MEATBALL	72
w/ pomegranate molasses, seasonal greens	
*vegetarian option avail	
GRILLED CAULIFLOWER VEG	54
w/ house aioli, seasonal greens	
SEASONAL SLIDER	MP
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

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.

8-10 servings | about 16 oz protein serving
(2oz protein serving ppl)

MARKET FISH GF	MP
seasonal local fish, garden herb beurre blanc, blistered kale, seasonal vegetables, grilled lemon	
MAPLE MUSTARD CHICKEN	144
w/ onion gravy, wild black rice, pear butter	
STEAKHOUSE DF + GF	154
grilled flank steak, market vegetables, salsa verde, roasted lime	

LE GRAND VEG sm/lg	90/180
assortment of raw, roasted + grilled vegetables w/ housemade dips: herbed aioli, VEGAN hummus, VEGAN green goddess	
FRUIT BOARD VEG sm/lg	75/150
assortment of of seasonal fruit w/ honey green yogurt + sweet mint vinaigrette	

SWEETS (min order 2 dozen)	PRICED PER DOZEN
SEASONAL FRUIT SHORTCAKES VEG	45
LEMON CURD FRUIT TARTLETS VEG	36
w/ seasonal compote	
FRENCH CHOCOLATE TRUFFLES	45
seasonal flavor assortment	
BROWNIE BITES VEG	36
w/ whipped cream, brandied cherry	
B^H CHEESECAKE BITES GF	45
house gingersnap crust, whipped cream cheese, caramel, chocolate, pecan	
MINI VEGAN CUPCAKES VEGAN	45
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 \$35 fee for any outside dessert. Additionally, we offer dessert service at a small fee of \$3 per guest.