

# CATERING MENU

2025

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

FOR ARRIVAL

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]

## SMALL BITES

PASSED OR PLACED

PRICED PER  
DOZEN

PANISSE .....	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]	
POTATO CROQUETTES w/ herbed aioli .....	48
STUFFED MUSHROOMS .....	36
w/ cypress grove herbed fromage blanc	
PICKLED EGG w/ crème fraîche, pickled shallot, herbs .....	38
MUSHROOM TEMPURA w/ crème fraîche, .....	48
GRILLED CHEESE BITES .....	108
w/ house tomato jam, cornichon	

## 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, fresh herbs and baguette. Please inquire about specific milk preferences.

SMALL 12-15 servings .....	115
MEDIUM 15-20 servings .....	155
LARGE 20-25 servings .....	185

### 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 .....	45/72
combo of grilled breads + house crackers w/ housemade accoutrements including honey, housemade sweet cream butter, farm fresh chèvre, xtra virgin olive oil, sea salt, cracked black pepper	
SEASONAL CONDIMENT TRAY .....	24
includes mustard, honey, house butter, olive oil	
GLUTEN-FREE CRACKER TRAY .....	26
EXTRA BAGUETTE .....	15

## GREENS

PRICED PER  
DOZEN

All salads come tossed w/ dressing on side.

BH SALAD .....	72
butter lettuce, roasted hazelnut, aged provolone, pickled shallot, house vinaigrette	
SEASONAL GREENS .....	78
mixed greens, seasonal vegetable, parmesan, lemon, red wine vinaigrette	

## SKEWERS *(min order 2 dozen)*

PRICED PER  
DOZEN

MARKET SAUSAGE .....	72
chicken, w/ roasted zucchini, grilled onion	
HERBED CHICKEN .....	64
dijon roasted chicken, grilled fennel + apple, shallot vinaigrette	
CAPRESE .....	58
fresh mozzarella, mini heirloom tomato, fresh basil, saba drizzle	
HALUMI + SEASONAL FRUIT .....	64
w/ seasonal drizzle, herbs	
GRILLED STEAK .....	72
w/ mushrooms, marble potatoes, chimichurri sauce	
SEASONAL VEGETABLE .....	64
add salami \$15	

## TOASTS *(min order 2 dozen)*

PRICED PER  
DOZEN

SEASONAL BURRATA .....	64
w/ heirloom tomato, smoked paprika aioli	
SEAFOOD RILLETTES .....	72
w/ fresh caught, dill aioli, radish, pickled shallot, micro greens	
GRILLED STEAK .....	72
w/ caramelized onion, whipped gorgonzola, micro arugula	
SEASONAL SELECTION .....	MP
per seasonal rotating menu, subject to availability	

## SLIDERS +

PRICED PER  
DOZEN

Served on fresh brioche buns.

ROASTED PORK .....	82
w/ apple slaw, fennel	
MEDITERRANEAN BEEF MEATBALL .....	76
w/ pomegranate molasses, seasonal greens	
SEASONAL SLIDER .....	MP
w/ house aioli, seasonal greens	
GRILLED CHEESE BITES .....	108
w/ house tomato jam, cornichon	

## 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.

*(priced 12 servings, about 24 oz protein serving)*

MARKET FISH .....	182
seasonal local fish, garden herb beurre blanc, blistered kale, seasonal vegetables, grilled lemon	
MAPLE CITRUS CHICKEN .....	165
w/ onion gravy, wild black rice, pear butter	
STEAKHOUSE .....	180
grilled flank steak, market vegetables, chimichurri, radish, roasted lime	
LE GRAND <i>sm/lg</i> .....	90/180
assortment of raw, roasted + grilled vegetables w/ housemade dips including herbed aioli, vegan hummus, vegan green goddess	
FRUIT BOARD <i>sm/lg</i> .....	75/150
assortment of seasonal fruit w/ honey green yogurt + sweet mint vinaigrette	

## SWEETS

PRICED PER  
DOZEN

STONE FRUIT SHORTCAKES .....	45
LEMON CURD FRUIT TARTLETS .....	36
w/ seasonal berry compote	
FRENCH CHOCOLATE TRUFFLES .....	45
seasonal flavor assortment	
BROWNIE BITES .....	36
w/ whipped cream, brandied cherry	
B <sup>H</sup> CHEESECAKE BITES .....	45
MINI VEGAN CUPCAKES .....	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 flat fee of \$35+ for outside dessert. Additionally, we offer dessert service at a small fee of \$3 per guest