



Spring Catering Menu

Passed or Stationary Hors d'oeuvres

Priced per person. A minimum of 15 people required per item please.

Deviled Eggs- pickled fennel and Fresno chili **\$2.55**

Belgian Endive- filled with roasted beets, goat cheese and pistachio gremolata **\$2.15**

Dungeness Crab Cakes with chili lime aioli **\$2.55**

Crostini- delta asparagus, truffle, lemon, evoo **\$1.95**

Fried Mac & Cheese Bites- blue cheese and habanero aioli **\$2.15**

Toasted Polenta Squares- foraged and cultivated mushrooms, parmesan, and herbs **\$2.15**

Dijon and Herb Roasted Lamb- on bruschetta with minted salsa verde **\$2.90**

Crispy Blood Orange Chips- prosciutto, fennel, olives **\$2.15**

Baby Twice Baked Potatoes- aged cheddar, bacon, crème fraiche, chive **\$2.10**

Shrimp Cocktail Shots with lemon and chervil **\$2.90**

Mini Pork Chimichangas with crema, salsa verde and Fresno heat **\$2.15**

Potato, Truffle and Leek Croquettes with parmesan and lemon aioli **\$1.95**

Catering Platters

Vegetable Crudite- hand cut, fresh vegetables with herb buttermilk dressing

15-20 people \$49 / 40-50 people \$98

Marinated and Grilled Vegetables- roasted and marinated seasonal vegetables and olives

15-20 people \$44 / 40-50 people \$88

Antipasti Platter- assortment of salumi and deli meats, marinated and roasted vegetables, pickled vegetables, whole grain mustard and focaccia bread

15-20 people \$69 / 40-50 people \$138

Baked Parmesan Lavash with Tapenades- hummus, artichoke, and sundried tomato tapenades

15-20 people \$38 / 40-50 people \$76

California Artisanal Cheese- Shaft's bleu (Placerville), Fiscalini aged white cheddar (Modesto), Marin triple brie (Petaluma), dried fruits, nuts, crackers, and crostini

15-20 people \$62 / 40-50 people \$122

Assorted Dessert Minis

Flavors may include:

triple chocolate mousse brownies, tiramisu

banana cream pie, salted caramel cups, lemon tartlet,

(gluten free) polenta cake with berries

15-20 people \$62 / 40-50 people \$120

Salads

15-20 people \$62 / 40-50 people \$122

Mixed Baby Lettuces- roasted shallot vinaigrette and toasted almonds

Classic Caesar- chopped romaine and radicchio, croutons, Grana Padano,
(vegan dressing optional)

Seasonal Pasta Salad- penne pasta, artichoke pesto, olives,
roasted peppers, herbs and feta cheese

Local Heirloom Bean- red Hidatsa, black calypso, pebbles, and green black eyed
peas with onions, cucumbers, peppers and herb vinaigrette

Yukon Gold Potato Salad- hard boiled egg, mayo,
whole grain mustard, onions, celery, and chives

Entrée Salads

15-20 people \$102 / 40-50 people \$206

Strawberries & Gold Beets- Del Rio arugula, local goat cheese,
toasted almonds, golden balsamic vinaigrette

Shrimp Nicoise- delta asparagus, hardboiled egg, roasted red peppers,
and baby gold potatoes with Dijon and herb dressing on baby mixed lettuces

Family Style Entrées

All entrées include choice of one side.

Grilled Chicken Breast- Dijon pan sauce, broccolini
15-20 people \$230 / 40-50 people \$460

Seared Salmon- delta asparagus, white wine, lemon, and caper piccata sauce
15-20 people \$245 / 40-50 people \$ 490

Pork Loin Roast- romesco sauce and braising greens
15-20 people \$225 / 40-50 people \$450

Dry Rubbed Tri Tip- au jus, horseradish cream, green beans
15-20 people \$265 / 40-50 people \$530

Sides

Herb roasted baby potatoes

Mashed potatoes

Locally grown, organic brown rice pilaf

Grass Valley white polenta, creamy or grilled

Additional sides: 15-20 people \$48 / 40-50 people \$96

Family Style Seasonal Pasta

Spaghetti Bolognese- chanterelle mushrooms,
shaved parmesan and herbs
15-20 people \$164 / 40-50 people \$328

Vegetarian Penne- with artichoke pesto, roasted peppers, olives, herbs and feta cheese
15-20 people \$138 / 40-50 people \$276

Four Cheese Lasagna- with béchamel sauce, marinara and seasonal vegetables
15-20 people \$158 / 40-50 people \$316