



Winter Catering Menu

Passed or Stationary Hors d'oeuvres

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

Deviled Eggs- chervil and pomegranate seeds **\$2.55**

Belgian Endive- filled with apple, persimmon, and candied walnuts **\$2.15**

Dungeness Crab Cakes- pickled Fresno chili, lime **\$2.55**

Butternut Squash Involtni- cranberry, fromage blanc, toasted pepitas **\$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**

Roast Beef Filet Bruschetta- with Dijon aioli Tuscan salsa verde **\$2.90**

Foie Gras Torchon- persimmon French toast with mint and cranberry **\$2.90**

Swedish Meatballs- mushrooms and parmesan **\$2.55**

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

Mini Grilled Cheese Sandwiches- mozzarella, provolone, peppers and pesto **\$2.15**

Potato, Truffle and Leek Croquettes- parmesan, lemon, herbs **\$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 \$124

Assorted Dessert Minis

includes 5 or more selections of:

triple chocolate mousse brownies, tiramisu

banana cream pie, salted caramel cups, lemon tartlet,

(gluten free) polenta cake with berries, biscotti & shortbread cookies

15-20 people \$62 / 40-50 people \$124

Salads

15-20 people \$62 / 40-50 people \$124

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, preserved tomato tapenade, olives,
red onion, mint 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 \$204

Almond Chicken Salad- grilled chicken breast, celery, apples, onions,
almonds and dried fruit on winter chicories and greens with sherry vinaigrette

Quinoa, Apple and Parsnip- on mixed baby lettuces with carrots,
candied walnuts and pomegranate seeds with tarragon vinaigrette

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- braised winter greens, white wine, lemon, and caper piccata sauce
15-20 people \$245 / 40-50 people \$490

Pork Loin Roast- romesco sauce and root vegetables
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 Bloomsdale spinach, roasted winter squash , pumpkin seed pesto and parmesan
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