



Summer Catering Menu

Passed or Stationary Hors d'oeuvres

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

Heirloom Cherry Tomatoes- fresh mozzarella, basil EVOO **\$2.15**

Grilled Chicken Corn Cakes- (gluten free) with pesto and Fresno chili **\$2.35**

Zucchini Boats- filled with roasted corn salsa and feta cheese **\$2.15**

Grilled Eggplant Involtni- with herbed goat cheese and romesco sauce **\$2.15**

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

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

Herb Roasted Beef Tenderlion- thin sliced on bruschetta with Tuscan salsa verde **\$2.90**

Niman Prosciutto Wrapped Melon- local heirloom melons, aged balsamic vinegar, mint **\$2.35**

Black Mission Figs- bleu cheese and bacon **\$2.35**

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

Mini Pork Chimichangas with crema, salsa verde and salsa rojo **\$2.35**

Potato, Truffle and Leek Croquettes with parmesan and lemon aioli **\$2.15**

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, pesto, corn,
heirloom cherry tomatoes, parmesan 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

Spicy Prawns Panzanella- Uncle Ray's heirloom tomatoes, Del Rio cucumbers,
red onions, croutons, over chopped romaine and radicchio with sherry vinaigrette

Family Style Entrées

All entrées include choice of one side.

Grilled Chicken Breast- Tuscan salsa verde, summer squash and peppers
15-20 people \$230 / 40-50 people \$460

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

Pork Loin Roast- romesco sauce and succotash
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- summer squash, cherry tomatoes, corn, pesto sauce 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