



Spring Catering Menu

Passed or Stationary Hors d'oeuvres

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

Deviled Eggs- pickled Fresno chili and chervil **\$2.75**

Belgian Endive- roasted beets, fennel, fromage blanc, pistachio gremolata **\$2.25**

Dungeness Crab Cakes with chili lime aioli **\$2.75**

Grilled Delta Asparagus- on bruschetta with prosciutto, truffle aioli and parmesan **\$2.45**

Fried Mac & Cheese Bites- spicy aioli **\$2.45**

Toasted Polenta Squares- foraged and cultivated mushrooms, parmesan, and herbs **\$2.25**

Dijon and Herb Roasted Lamb- on bruschetta with minted salsa verde **\$2.75**

Mini Grilled Cheese Sandwiches- mozzarella, provolone, peperonata, and pesto **\$2.45**

Baby Twice Baked Potatoes- aged cheddar, bacon, crème fraiche, chive **\$2.25**

Shrimp Cocktail Shots with lemon and chervil **\$2.75**

Mini Pork Chimichangas cotija cheese, salsa verde and rojo **\$2.45**

Potato, Truffle and Leek Croquettes with parmesan and lemon aioli **\$2.25**

Catering Platters

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

15-20 people \$46 / 40-50 people \$92

Marinated and Grilled Vegetables- roasted and marinated seasonal vegetables

15-20 people \$46 / 40-50 people \$92

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

15-20 people \$72 / 40-50 people \$144

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 \$64 / 40-50 people \$128

Assorted Dessert Minis

Flavors may include:

triple chocolate mousse brownies, tiramisu

banana cream pie, salted caramel chocolates, lemon tartlet,

(gluten free) polenta cake with berries

15-20 people \$64 / 40-50 people \$128

Salads

15-20 people \$64 / 40-50 people \$128

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 \$122 / 40-50 people \$244

Strawberries & Gold Beets- local mixed baby lettuces and goat
cheese, toasted almonds, and golden balsamic vinaigrette

Almond Chicken Salad- grilled chicken breast, celery, apples, mayo and
herbs over chopped lettuces with sherry vinaigrette

Sandwich Platters

15-20 people \$118 / 40-50 people \$236

Grilled Eggplant & Hummus-mozzarella, peperonata, arugula and almond pesto on focaccia

Turkey, Bacon & Pepper Jack Cheese- on ciabatta with spicy aioli and arugula

Dry Rubbed Tri Tip- horseradish cream, N.Y. white cheddar, mayo and arugula on ciabatta roll

Deli Combo- deli cold cuts and cheeses, pickled vegetables and Dijon aioli on focaccia bread

Flat Breads & Focaccia

15-20 people \$118 / 40-50 people \$236

Grilled Chicken Flatbread- garlic cream sauce, caramelized onions, fromage blanc, parmesan & herbs

Delta Asparagus and Mushroom Flatbread- almond pesto, mozzarella, and parmesan

Mediterranean Baked Focaccia- roasted peppers, artichoke pesto, olives, mozzarella and feta cheese, herbs

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- with piccata sauce and delta asparagus
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 Yukon gold potatoes
mashed potatoes

locally grown, organic brown rice pilaf

creamy Grass Valley grits

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

Family Style Seasonal Pasta

Spaghetti Bolognese-

with 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 \$164 / 40-50 people \$328