



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 **\$2.25**

Grilled Chicken Corn Cakes (gluten free) with pesto and Fresno chili **\$2.45**

Zucchini Boats filled with roasted corn salsa and feta cheese **\$2.25**

Grilled Eggplant Involтини- herbed goat cheese and romesco sauce **\$2.25**

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

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

Roasted Beef Filet Bruschetta- caramelized onion, fig, blue cheese **\$2.90**

Niman Prosciutto Wrapped Melon- local heirloom melons, aged balsamic vinegar, mint **\$2.45**

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

Shrimp, Papaya, and Avocado stuffed gems of lettuce cups **\$2.90**

Mini Pork Chimichangas with crema, salsa verde and salsa 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- fusilli pasta, pesto, Brentwood corn,
heirloom cherry tomatoes, parmesan and pine nuts

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

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

Entrée Salads

15-20 people \$122 / 40-50 people \$244

Grilled Chicken, Peaches, and Corn- on baby mixed lettuces
with feta cheese and minted vinaigrette

Spicy Prawns Panzanella- heirloom tomatoes and cucumbers, onions, basil and
croutons with sherry vinaigrette over chopped romaine and radicchio

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- local white cheddar cheese, horseradish cream, 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

Peaches and Prosciutto Flatbread- caramelized onions, fromage blanc, parmesan & herbs

Grilled Chicken and Brentwood Corn Flatbread- preserved tomato and olive tapenade, mozzarella and feta cheese

Heirloom Tomato Baked Focaccia- fresh mozzarella, extra virgin olive oil, basil, and pine nuts

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- Brentwood corn salsa, arugula
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 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