



Winter
Catering Menu

Passed or Stationary Hors d'oeuvres

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

Butternut Squash Involtni- fromage blanc, cranberry, toasted pepitas **\$2.25**

Belgian Endive- apples, persimmons, almonds, herbs **\$2.25**

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

Caesar Salad Bites- lil' gems of lettuce, petite croutons, parmesan, pomegranate seeds **\$2.25**

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

Toasted Polenta Squares- foraged and cultivated mushrooms, parmesan, and herbs **\$2.45**

Roasted Beef Filet Bruschetta- caramelized onion, fig, bleu cheese **\$2.75**

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

Almond Chicken Salad- stuffed in Belgian endive with herbs **\$2.45**

Shrimp Cocktail Shots- lemon, chervil **\$2.75**

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

Potato, Truffle and Leek Croquettes- parmesan, herbs, 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

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

Roasted Root Vegetables- on mixed baby lettuces with pomegranate
seeds, pecans, and tarragon vinaigrette

Sandwich Platters

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

Roasted Butternut Squash- mozzarella, peperonata, almond pesto & arugula on focaccia

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

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

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

Flat Bread Platters

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

Roasted Butternut Squash- pumpkin seed pesto, roasted peppers, mozzarella and parmesan

House Cured and Smoked Bacon & Apple-parmesan cream sauce, caramelized onions, mozzarella, and fromage blanc

Grilled Chicken- roasted corn, mozzarella, preserved tomato tapenade, feta cheese and 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- braised winter greens, white wine, lemon, and caper 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 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- roasted butternut squash, spinach and almond 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