



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**