



## Fall Catering Menu

### Passed or Stationary Hors d'oeuvres

Priced per person. A minimum of 20 people required per item please.

**Grilled Eggplant Involtni-** romesco sauce, herbed goat cheese **\$2.65**

**Belgian Endive-** apples, persimmons, almonds, herbs **\$2.65**

**Dungeness Crab Cakes-** chili lime aioli **\$3.35**

**Caesar Salad Bites-** lil' gems of lettuce, petite croutons, parmesan, pomegranate seeds **\$2.65**

**Fried Mac & Cheese Bites-** spicy aioli **\$2.65**

**Toasted Polenta Squares-** foraged and cultivated mushrooms, parmesan, and herbs **\$2.65**

**Roasted Beef Filet Bruschetta-** caramelized onion, fig, bleu cheese **\$3.35**

**Baby Twice Baked Potatoes-** aged white cheddar, bacon, crème fraiche, chive **\$2.65**

**Almond Chicken Salad-** stuffed in Belgian endive with herbs **\$2.65**

**Shrimp Cocktail Shots-** lemon, chervil **\$2.95**

**Mini Cubano Sandwiches-** griddled ham and Swiss, house pickles, Dijon aioli **\$3.15**

**Potato, Truffle and Leek Croquettes-** parmesan, herbs, lemon aioli **\$2.65**

## Catering Platters

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

**15-20 people \$54 / 40-50 people \$108**

**Marinated and Grilled Vegetables-** roasted and marinated seasonal vegetables

**15-20 people \$54 / 40-50 people \$108**

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

**15-20 people \$92 / 40-50 people \$184**

**Baked Parmesan Lavash with Tapenades-** hummus, artichoke, and sundried tomato tapenades

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

**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 \$82 / 40-50 people \$164**

### **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 \$82 / 40-50 people \$164**

## Salads

**15-20 people \$76 / 40-50 people \$152**

**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 \$144 / 40-50 people \$288**

**Apple Hill Apples and Persimmon**- mixed baby lettuces, 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

## Sandwich Platters

**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

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

**Applewood Smoked Bacon & Roasted Apples-**parmesan cream sauce, caramelized onions, mozzarella, and fromage blanc

**Grilled Chicken-** , mozzarella, preserved tomato tapenade, feta cheese and herbs

**Choice of one: 15-20 people \$132 / 40-50 people \$264**

**Choice of two: 15-20 people \$142 / 40-50 people \$284**

**Choice of three: 15-20 people \$148 / 40-50 people \$296**

## Family Style Entrées

All entrées include choice of one side.

**Grilled Chicken Breast-** Tuscan salsa verde, squash and peppers  
**15-20 people \$280 / 40-50 people \$560**

**Seared Salmon-** piccata sauce, arugula  
**15-20 people \$295 / 40-50 people \$590**

**Pork Loin Roast-** romesco sauce and braising greens  
**15-20 people \$280 / 40-50 people \$560**

**Dry Rubbed Tri Tip-** au jus, horseradish cream, green beans  
**15-20 people \$315 / 40-50 people \$630**

### Sides

herb roasted Yukon gold potatoes

mashed potatoes

locally grown, organic brown rice pilaf

creamy Grass Valley grits

**Additional sides: 15-20 people \$64 / 40-50 people \$128**

## Family Style Pasta

**Spaghetti Bolognese-** with parmesan and herbs  
**15-20 people \$194 / 40-50 people \$388**

**Vegetarian Penne-** roasted butternut squash, spinach and almond pesto sauce and parmesan  
**15-20 people \$176 / 40-50 people \$352**

**Four Cheese Lasagna-** with béchamel sauce, marinara and seasonal vegetables  
**15-20 people \$194 / 40-50 people \$388**