



Spring Catering Menu

Passed or Stationary Hors d'oeuvres

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

Deviled Eggs- pickled Fresno chili and chervil **\$3.35**

Belgian Endive- roasted beets, fennel, fromage blanc, pistachio gremolata **\$2.65**

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

Grilled Delta Asparagus- on bruschetta with prosciutto, truffle aioli and parmesan **\$2.95**

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

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

Dijon and Herb Roasted Lamb- on bruschetta with minted salsa verde **\$3.35**

Mini Grilled Cheese Sandwiches- mozzarella, provolone, peperonata, and pesto **\$2.95**

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

Shrimp Cocktail Shots with lemon and chervil **\$2.95**

Mini Pork Chimichangas cotija cheese, salsa verde and rojo **\$2.95**

Potato, Truffle and Leek Croquettes with parmesan and 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, 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 \$144 / 40-50 people \$288

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

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

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- Dijon pan sauce, broccolini
15-20 people \$280 / 40-50 people \$560

Seared Salmon- with piccata sauce and delta asparagus
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 Seasonal Pasta

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

Vegetarian Penne- summer squash, cherry tomatoes,
corn, 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