



## 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**