



## Summer Catering Menu

### Passed or Stationary Hors d'oeuvres

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

**Heirloom Cherry Tomatoes**- fresh mozzarella, basil EVOO **\$2.65**

**Grilled Chicken Corn Cakes** (gluten free) with pesto and Fresno chili **\$2.95**

**Zucchini Boats** filled with roasted corn salsa and feta cheese **\$2.65**

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

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

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

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

**Niman Prosciutto Wrapped Melon**- local heirloom melons, aged balsamic vinegar, mint **\$2.95**

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

**Shrimp, Papaya, and Avocado** stuffed gems of lettuce cups **\$3.35**

**Mini Pork Chimichangas** with crema, salsa verde and salsa 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**- fusilli pasta, pesto, Brentwood corn,  
heirloom cherry tomatoes, parmesan and pine nuts

**Local Heirloom Bean**- Hidatsa reds, black calypso, pebbles, and green black eyed  
peas with onions, cucumbers, peppers and herb dressing

**Yukon Gold Potato Salad**- onions, celery, hard boiled egg,  
whole grain mustard, mayo and chives

## Entrée Salads

**15-20 people \$144/ 40-50 people \$288**

**Grilled Chicken, Peaches, and Corn**- on baby mixed lettuces  
with feta cheese and minted vinaigrette

**Spicy Prawns Panzanella**- heirloom tomatoes and cucumbers, onions, basil and  
croutons with sherry vinaigrette over chopped romaine and radicchio

## 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**- local white cheddar cheese, horseradish cream, mayo and arugula on ciabatta roll

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

## Flat Breads & Topped Focaccia

**Peaches and Prosciutto Flatbread**- caramelized onions, fromage blanc, parmesan & herbs

**Grilled Chicken and Brentwood Corn Flatbread**- preserved tomato and olive tapenade, mozzarella and feta cheese

**Heirloom Tomato Baked Focaccia**- fresh mozzarella, extra virgin olive oil, basil, and pine nuts

**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, summer squash and peppers  
**15-20 people \$280 / 40-50 people \$560**

**Seared Salmon-** Brentwood corn salsa, 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-** 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**