A LA CARTE

SMALL BITES

MEATBALLS
By the pound with sauce - $16
Classic - Niman Ranch beef, cranberry, red wine, balsamic glaze (gf)
Moroccan - lamb, Niman beef, spices, golden raisins, tomato ginger glaze (gf)
Thai - Dietse turkey, shiitake, ginger, garlic, chili peanut sauce (gf)
Turkey Spinach - classic spices, marinara sauce (gf)

DIPS & SPREADS - 1/2 pints - $5.50
Gorgonzola & Roast Pistachio (gf)
Cheddar, Orland Fromage, Bacon (gf)
Olive Tapenade (gf)
Smokey Romesco (gf)
Artichoke Jalapeño Orland Fromage (gf)

PASTRY WRAPPED BAKED BRIES - $18
Cranberry Walnut - maple pecan
Bleu Cheese Bacon - fried shallot, pistachio
Brannen's Pepper Jelly - roasted garlic

STUFFED & SKWERED - by the dozen - $8
Hot Dates - bacon wrapped, almond stuffed (gf)
Stuffed Mushrooms choose your favorites!
-Bacon & Bleu Cheese
-Smoked Gouda & Almond
-Pancetta & Fontina
Sambal Chicken Skewers - chili peanut sauce (gf)
Thai Beef Skewers - ginger sesame glaze (gf)

PLATTERS
Comes in a balsa wood box
Serving 12-15

Holiday Grill with Rolls - $125
Roasted turkey breast, pepper-crusted beef, charcuterie, sliced cheeses, balsamic onions, roasted peppers, olives, pickles, horseradish mayonnaise, stone ground mustard, chutney

Classic Cheese & Creamy Dip - $85
Assorted regional and imported cheeses, vegan dip, roasted garlic, power almonds, seasonal and dried fruit, Grissini breadsticks, crackers

Layered Brie Trio & Bleu Cheese - $45
Bries stuffed with dried tomato pesto; fresh basil, pine nuts; Brannen's pepper jelly. Bleu cheese wedges, roasted garlic, seasoned almonds, dried fruit, crackers

Raw & Roasted Garden - $70
Bright seasonality from our region; raw crudité, roasted potato, turmeric cauliflower, beets, Farmhouse dip (gf), Romesco dip (gf)

Chilled Seafood - $125
Jumbo shrimp, capers, shallots, citrus, dry smoked salmon, preserved lemon aioli, cornichons, crackers

Sweetness - $35
Pecan bar, ginger snap, meyer lemon cranberry bar, salted chocolate crackle cookie

PANS
Tinware trays serving 12 to 15 with re-heating instructions

Polenta Lasagna - $57
Creamy polenta, seared onion, roasted mushroom & bell pepper, pesto, marinara, mozzarella, Parmesan (gf)

Traditional Meat Lasagna - $60
Fresh pasta, Bolognese sauce, Niman Ranch beef, mushroom, bechamel, cheese

Deluxe Mac N' Cheese - $52
Gluten free penne, Dubliner, Swiss, sour cream, Parmesan (gf)

NIBBLES

Sea Salt Grissini 8oz. - $5.50
Rosemary Crisps 6oz. - $5
Savory Rice Thins (gf) 3.2oz. - $2.85
Sweet-Spicy-Nut-Seed-Brittle
Almond, walnut, pepita, sunflower (gf, v) 1/2 pt - $8.50

Go Nuts! - Smokey almonds, spiced cashews, candied walnuts, rosemary (gf, v) 1/2 pt - $8.50

All items are fully cooked and sent with reheating instructions when applicable. 48 hour notice is appreciated on all orders.