

## DESSERT

Sour cream coffee cake \$36 – SERVES 12-15  
Bundt cake - lemon or chocolate \$36 – SERVES 12-15  
Apple frangipane galette \$30 – SERVES 12  
Guinness gingerbread cake \$36 – SERVES 12-15

### Tartlets by the dozen

Meyer lemon meringue  
Chocolate cream  
Apple frangipane  
Chocolate caramel  
Coconut cream

\$36

### Cookies by the dozen

Shortbread - lemon or walnut  
Peanut milk chocolate chip  
Espresso chocolate chip  
Cake batter snicker doodle  
White chocolate pumpkin spice

\$24

Gluten-free selections available by request

## TO PLACE AN ORDER

### ORDER BY PHONE

Call us at 707 981 8100. 48 hours' notice required  
Payment processed at time of order. Order minimum - \$200

### DELIVERY RATES

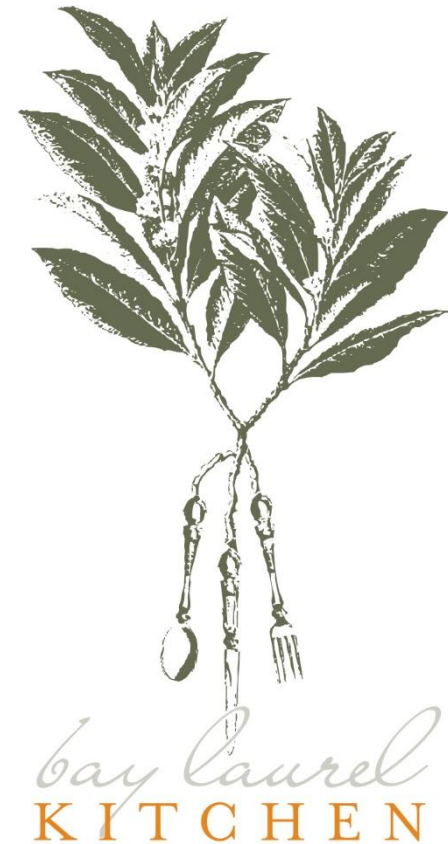
Petaluma City Limits — \$25.  
Over 10 miles — \$45  
Over 30 miles — \$75  
Over 40 miles — \$100

### PICK-UPS

Our kitchen is located right off the 101 at the Petaluma Blvd North exit. Easy off. Easy on. We will have your order waiting for you at your desired pick-up time.

Menu items are subject to change based on our desire to provide you with the best possible ingredients.

WINTER 2018



## FOOD FROM SCRATCH

We cook from scratch using seasonally & locally sourced ingredients.  
We will happily do our best to accommodate custom orders, dietary restrictions & special requests.

All our menu items are packaged in compostable or recyclable packaging. Minimal assembly & reheating may be required.  
Delivery available for additional fee.

1370 INDUSTRIAL AVENUE, SUITE A, PETALUMA CA 94952

[ORDERS@BAYLAURELKITCHEN.COM](mailto:ORDERS@BAYLAURELKITCHEN.COM) | 707 981 8100

## BREAKFAST

**MAPLE NUT GRANOLA** with Straus Family yogurt & BLC fruit compote  
**SEASONAL FRUIT MUFFINS** or **SOUR CREAM COFFEE CAKE**

Choice of breakfast entrée:

**FARMER'S MARKET VEGETABLE FRITTATA** with green chili salsa  
**BREAKFAST SANDWICH** sausage, egg, cheese & harissa

*served with freshly squeezed orange juice & Taylor Maid coffee with Straus milk*  
**\$25 PER PERSON, 12 PERSON MINIMUM**

## BROWN BAG LUNCHES

### BOWL

Soft golden polenta, ragu of sebastopol mushrooms, petaluma egg & dry jack

### BAGUETTE

Fennel roasted pork shoulder, provolone cheese, broccoli raab pesto & chile oil

### SALAD

Roast chicken, shredded cabbage & vegetables, sesame dressing & fried wontons

*served with farmer's market fruit cup & cake batter snicker doodle cookie*

**\$25 PER PERSON, 12 PERSON MINIMUM**

## FAMILY-STYLE MEALS

### IMPERIAL STOUT BRAISED BEEF SHORT RIBS

Butter whipped Kennebec potatoes, ginger broccoli raab, chicory salad

### ROASTED PORK LOIN WITH HAZELNUT SAUCE

Forbidden rice pilaf, brussel sprouts with guanciale, butter lettuce salad

### WEST COUNTY COQ AU VIN

Soft golden polenta, cumin roasted root vegetables, chicory salad

### LEMON-CHILE SINALOA BLUE PRAWNS

Leek & tomato cous cous, roasted garlic gigante beans, butter lettuce salad

*includes choice of cookie*

**\$30 PER PERSON, 18 PERSON MINIMUM**

## A LA CARTE

### NIBBLES *served with olive oil crostini*

LIBERTY DUCK RILLETTES **\$45 PER POUND**

SMOKED MOUNT LASSEN TROUT PATE **\$45 PER POUND**

### CHARCUTERIE & CHEESE BOX *served with traditional accompaniments*

SELECTION OF ARTISAN CHEESE & SALUMI **\$150 – SERVES 10-12**

### CRUDITÉ & CHEESE BOX *served with traditional accompaniments*

SELECTION OF ARTISAN CHEESE & SPREADS **\$150 – SERVES 10-12**

### SMALL BITES – \$75 small (30 pieces), \$135 large (60 pieces)

Artisanal salami & chevre finger sandwiches

Lamb & beef albondigas | salsa charro

Poached blue prawns | ginger cocktail sauce

Cold water fish cakes | lemon aioli

Buttermilk fried chicken sliders | pink peppercorn mayo

Potato & guanciale empanadas | chimichurri

Sausage & shitake stuffed mushrooms | herb breadcrumbs

### SALADS & SIDES **\$20/QUART**

MARIN FARMERS MARKET FRUIT

WINTER SQUASH ORECCHIETTE, TOASTED PINE NUTS & DRY JACK

COASTAL LETTUCES & CHICORIES, HERB VINAIGRETTE

BRUSSEL SPROUTS WITH GUANCIALE

CELERY ROOT REMOULADAE

### SOUPS **\$15/QUART**

CAULIFLOWER BISQUE/FARRO MINISTRONE/CHICKEN NOODLE

### ENTREES, ETC

BLC MEAT & CHEESE LASAGNA with 12-hour ragu & Sonoma Dry Jack

**\$50 (\$60 GLUTEN-FREE) – SERVES 6-8**

BLC VEGETABLE LASAGNA with roasted winter vegetables & ricotta

**\$50 (\$60 GLUTEN-FREE) – SERVES 6-8**

BLC PORK & BEEF MEATBALLS with Pomodoro Sauce

**\$35 (\$45 GLUTEN-FREE) – BY THE DOZEN**