

À la Carte Event Platters Menu

WINTER 2022

Snacks

FURIKAKE BAR MIX | \$45

1 quart | vv | gf

CANDIED WALNUTS WITH FRIED SAGE | \$45

1 quart | vv | gf

EVERYTHING CHEESE STRAWS | \$40

3 dozen | v

CHEDDAR CHIVE AND THYME DROP BISCUITS | \$42

2 dozen | v

ROSEMARY MAPLE CRACKERJACK | \$40

2 quart | v | gf

BASKET OF MORELL'S TORDU AND COUNTRY LOAF | \$15

vv

CUMIN SESAME CHICKPEA CRACKERS | \$27

2 dozen | vv | gf

MARINATED OLIVES | \$27

herbs, citrus & garlic | 1 pint | vv | gf

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Build-Your-Own-Bite Appetizers

WINTER SQUASH & ARUGULA TORTILLA | \$75

dukkah, chive aioli | 10" round | v | gf

PICKLED, RAW & ROASTED VEGETABLES | \$135

Abundant raw, roasted & pickled vegetables, carrot tahini dip, white bean dip with salsa verde | 2 half pints dip | vv | gf

**add half pint garlic toum | \$11 | vv | gf*

SMOKED FISH SALAD | \$184

endive, pickled mustard seed, citrus, shaved radish & fennel | 16 oz. smoked fish salad | contains dairy | gf

CHARCUTERIE & PICKLES | \$225

local bread, prosciutto, salami, chicken liver mousse, housemade chutney, mustards | 16 oz. meat, half pint paté | gf option

**add vegan walnut lentil paté | \$17 half pint | vv | gf*

**add salumi | \$26 | 8 oz.*

**add a basket of Morell's bread | vv | \$15*

VEGAN CHARCUTERIE | \$130

walnut lentil paté, caponata, smoked carrot & bahri date with pistachio pistou, half pint celery root skordalia, adventure toast, seasonal dipping vegetables | vv | gf

**add white bean dip and chili crisp | \$11 half pint | vv | gf*

**add a basket of Morell's bread | vv | \$15*

THREE SMALL-PRODUCTION CHEESES | \$225

seasonal fresh and preserved accompaniments, crispbreads | 24 oz. cheese | v | gf option

**add fourth cheese | \$36 | 8 oz.*

**add a basket of Morell's bread | vv | \$15*

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Composed Appetizers

WINTER STUFFED EGGS | \$115

kosho, funky togarashi, pickled sea bean | 30 pieces | v | gf | df

SESAME FRIED CHICKEN | \$165

salsa macha, lime | 24 pieces
prepared without gluten +\$9

BRESAOLA, DRIED FIG | \$99

rosemary walnut pistou, on picks | 24 pieces | gf | df

SMOKED CARROT BARHI DATE | \$95

pistachio olive citrus pistou | 24 pieces | vv

SWEDISH-STYLE MEATBALLS | \$170

gravy, spicy berry jam | 36 meatballs
also makes a great entrée!

HAND PIES | BEEF, STILTON & STOUT | \$165

rosemary & soft herb dipping sauce | 24 pieces

HAND PIES | HAM, PEAR & CARMODY | \$165

parsley pistou | 24 pieces

HAND PIES | MIXED MUSHROOMS & RICOTTA | \$135

gremolata | 24 pieces | v

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Salads & Soup

Each serves 10-12

SAUERKRAUT SOUP | \$90

paprika, mushrooms, potato | 2 quarts | vv | gf

**add bacon | \$10*

FRASSINETTO KALE SALAD | \$131

fennel, torn olives, red onion, mint, chervil, cilantro | vv | gf

SMOKED POTATO SALAD SALAD | \$106

pickled mustard seed, celery, parsley, medium egg | v | gf

LITTLE GEMS, SHAVED CARROT | \$91

orange flower citronette, torn dates, sunflower seeds, parsley | vv | gf

SPICY CHICKPEA SALAD | \$91

roasted cauliflower, scallion, cilantro, mint | vv | gf

SHAVED BRUSSELS SPROUTS | \$78

pickled grapes, seeds and nuts, marinated crescenza, mustard vinaigrette | gf

CHICORY & PERSIMMON SALAD | \$115

parmigiano, toasted walnuts, honey lemon vinaigrette | v | gf

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Sandwiches & More

For sandwiches prepared without gluten, add \$11

ROASTED BUTTERNUT SQUASH SANDWICH | \$167

fromage blanc, agrodolce onions, arugula, firebrand focaccia | 24 pieces | v | vv option

CLASSIC JAMBON BUERRE | \$198

ham, good butter, pickled mustard seed, on tordu baguette | 24 pieces

BRAISING GREEN & FETA GALETTE | \$125

leeks, chermoula, nigella | 10" round | 16 pieces | v

Mains & Side Dishes

each serves 10-12

SPATCHCOCKED TAHINI YOGURT CHICKEN | \$225

bunching onion, sumac, herb pile | 2 chickens | gf

ROASTED DELICATA SQUASH | \$125

pomegranate molasses, spiced pepitas, popped amaranth, thyme pistou | vv | gf

RED WINE SHORT RIBS | \$250

mirepoix vegetables, thyme, black pepper | gf | df

FRENCH GREEN LENTIL | \$65

fennel, broccoli rabe, mint, parsley, cilantro, preserved lemon | 2 quarts | vv

CRUSHED POTATO & ROASTED RADICCHIO | \$75

creme fraiche, black pepper | v | gf | vv option

BRAISED GREENS | \$40

toasted almond, citrus, garlic | 1 quart | vv | gf

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Sweets

MERINGUES | \$65

cocoa nib & cardamom | 4 dozen | v | gf

SNICKERDOODLE COOKIES | \$77

warming spice | 4 dozen | v | gf

JAM THUMBPRINT COOKIES | \$77

4 dozen | v

ALMOND OLIVE OIL CAKE | \$70

blood orange icing | 12 pieces | v

MEYER LEMON CURD TART | \$70

10 pieces | v

Beverages

ELDERFLOWER TONIC | \$47

2 quarts | vg | gf

MIXED BERRY SHRUB | \$37

2 quarts | vg | gf

SAGE LEMONADE | \$37

2 quarts | vg | gf

**Please note, there is a \$2000 minimum on food before tax, disposableware, and delivery. For parties with more than 50 guests, please call us at (510) 982-6672.*