



casual catering: plated lunch & dinners

Choice of sandwiches, one salad and one dessert	\$16.95 per person
Choice of one entrée, one salad and one dessert	\$21.95 per person
Choice of one entrée, two salads and one dessert	\$23.95 per person

All selections are presented on white ceramic platters or bowls to be passed “family style” or placed on your buffet. Serving utensils, plates and flatware are also available.

Minimum 6 persons.

salads

fig & arugula salad. “Laura Chenel” chevre, pancetta, pecans and fig & port vinaigrette

simple green salad. greens, olives, radishes, seasonal vegetables & champagne vinaigrette.

pearl couscous salad. pearl pasta, olives, carrots, celery & champagne vinaigrette.

Provencal potato salad. potatoes, capers, marinated olives, red onions, parsley, olive oil & whole grain mustard.

sandwiches

roasted turkey. cheddar, apricot fig chutney on a baguette.

salami. pears, red onion confit & brie cheese on a baguette.

Niman Ranch ham. Comte cheese, Dijon mustard on a baguette.

roast beef. blue cheese, caramelized onions on foccacia bread.

roasted portabella mushroom. goat cheese, roasted red peppers on foccacia bread.

entrees

salmon nicoise. cold poached salmon, fingerling potatoes, hard boiled eggs, radishes, olives & caper berries.

grilled steak platter. thinly sliced tri-tip served chilled on a bed of seasonal grilled vegetables.

mixed grilled vegetables. a selection of seasonal grilled vegetables served over firm polenta.

grilled chicken. grilled chicken breast with grilled seasonal vegetables.

desserts

decadent chocolate brownie. rich bittersweet chocolate.

fig & walnut crisp. dried black mission figs & walnut topping.

assorted cookies. chef's choice, house baked.

caramel nut bar. caramel filling with toasted almonds, pistachios, pecans and walnuts.



casual catering: baskets & platters

Small baskets & platters serve 10 and large baskets & platters serve 20 unless otherwise noted.

wine country breakfast basket. \$40/\$75

croissants, chocolate croissants, muffins, morning cakes, the girl & the fig preserves & butter.

bagels & cream cheese basket. \$45/\$85

assorted bagels, flavored cream cheeses and butter, smoked salmon, red onions, sliced tomatoes & capers.

seasonal fruit platter. \$25/\$50

grapes, melon, berries, the best fruit the season has to offer.

petite quiche platter. \$30/\$55

an assortment of miniature quiches; traditional quiche lorraine, spinach & smoked salmon.

artisan cheese platter. \$75/\$140

Our cheese platter includes six artisan cheese selections, house olives, fresh fruit and whole grain mustard. Served with sliced baguette.

cheese & charcuterie platter. \$100/\$190

Three artisan cheese selections, pate or terrine, sliced aged Niman Ranch meats & sausages, house olives, cornichons, fresh fruit and whole grain mustard. Served with sliced baguette.

crudite platter. \$35/\$65

Seasonal fresh vegetables, red pepper coulis, house-made blue cheese dressing & sea salt.

deli platter. \$100/\$180

Roast beef, sliced turkey, artisan salami, jambon, sliced comte and fontina cheeses, , roasted garlic, artichokes, tapenade, olives, roasted peppers. Served with sliced baguettes & crostini.

frittata platter. \$30 serves 10

Your choice; sausage, arugula, roasted onions & cheddar or spinach, red pepper & goat cheese. Served with grapes, baguette & butter.

leek tart – 10". \$30 serves 8

flaky crust, slowly braised leeks & cream.

quiche – 10". \$35 serves 10

Choose from; quiche lorraine, garden vegetable or smoked salmon.

brownie & cookie basket. \$30/\$55

a collection of our decadent brownies and assorted cookies.



casual catering: salads

Small salad platters serve 10 and large salad platters serve 20.

fig & arugula salad. \$30/\$55

Our signature salad; “Laura Chenel” chevre, pancetta, pecans and fig & port vinaigrette.

caesar salad. \$30/\$55

Hearts of romaine, blue cheese croutons, creamy anchovy-parmesan vinaigrette.

chicken caesar salad. \$40/75

Grilled chicken, hearts of romaine, blue cheese croutons, creamy anchovy-parmesan vinaigrette.

simple salad. \$25/\$50

Field greens, olives, radishes, seasonal vegetables & champagne vinaigrette.

chopped cobb salad. \$40/\$75

Iceberg lettuce, chopped egg, avocado, tomatoes, turkey, bacon & blue cheese.

spinach salad. \$30/\$55

Applewood smoked bacon, chopped eggs, blue cheese, red onions & bacon vinaigrette.

Provencal potato salad. \$30/\$55

Potatoes, capers, marinated olives, red onions, parsley, olive oil & whole grain mustard.

lentil salad. \$30/\$55

French lentils, carrots, celery, red onion, tarragon and mustard vinaigrette.

barley salad. \$30/\$55

Barley, green onions, zucchini, eggplant, olives, parsley & thyme.

pearl couscous salad. \$30/\$55

Pearl pasta, marinated olives, carrots, celery & champagne vinaigrette.



casual catering: desserts

*Individual desserts serve 1 and family style desserts serve 10 unless otherwise noted
Individual desserts - minimum order of 6*

cheesecake. \$5/\$40

Your choice; luscious lemon or pumpkin.

chocolate torte. \$45

Rich chocolate ganache, hazelnuts & brandied cherry sauce.

fig crisp. \$3/\$25

dried black mission figs, crisp walnut topping, served with whipped crème fraiche.

creme brulee. \$5

Your choice; chocolate, lavender or Tahitian vanilla.

bread pudding. \$30

Chocolate, fig & apple or vanilla.

lemon curd tart. \$5/\$35

Shortbread crust, tart lemon curd & candied orange peel.

caramel nut tart. \$35 serves 8

Caramel filling with toasted almonds, pistachios, pecans and walnuts. Served with whipped crème fraiche.

seasonal clafouti. \$30

Seasonal fruit cooked in a luscious custard base. Served with port syrup & whipped cream.

brownies & cookies. \$30 serves 10, \$55 serves 20

An assortment of our decadent brownies & assorted cookies.