



CATERING MENU

Owner/Chef Thomas Odermatt
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STARTERS

Artisan Cheese Arrangement

The new renaissance in cheesemaking sets the perfect stage for gatherings. We'll construct a bountiful display of the finest local and imported chesses, accompanied by flatbreads and seasonal fruit. Delight your guests the moment they arrive.

Charcuterie Plate

Assortment of cured meats: Rossette De Lyon a classical, French style salami; Saucisson de Paris a cooked garlic sausage; and Bresaola a dry cured beef originating from the Swiss Alps. Served with whole grain mustard and French cornichons.

Assorted Bruschetta

Thick-sliced country bread lightly toasted and topped with your choice of: shrimp ceviche, sweet little cherry tomatoes with creamy cheese or classic olive tapenade.

Summer Spreads with Crostini

Thinly sliced French baguette accompanied with your choice of spreads: perfectly ripe avocado with French gray sea salt and minced rosemary, soft herbed cheese or pesto and crème fraiche.

Cucumber Canapé

Chilled cucumber bites filled with light goat cheese cream.

Shrimp Satays

Skewered and roasted shrimp served with a choice of dipping sauce: oil infused with lime juice and spice, cilantro- jalapeño pesto, or mint basil pesto. Served cold.

Vegetable Crudités

A variety of fresh vegetables from picked at the farmers' markets with your choice of two dips: herbed crème fraiche, blue cheese and pear, or aioli dip.

Mini Tartlets

Fresh baked mini tartlets filled with braised mushroom & leek with Parmesan cheese, and caramelized onion with crème fraiche.

ENTREES - FRESH FROM THE GRILL

RoliRoti Gourmet Rotisserie Chicken™

Crispy...juicy...and fragrant with a generous sprinkling of our own mix of herbs and spices. We grill only the freshest corn-fed chicken from Sonoma County. Quartered and served piping hot with a squeeze of lime for a burst of flavor.

Roasted Leg of Lamb

Tender free range lamb, seasoned with orange zest and Dijon mustard, expertly roasted and carved to order for your guests. Each serving is complemented with our classic tarragon sauce.

Rotisserie Porchetta

Heritage's free range pork loin rolled into the belly with Thomas's original herb mix with lemon zest. Grilled on the rotisserie for four hours until crispy brown on the outside, succulent on the inside. Very popular item at Ferry Plaza Farmers' Market on Saturday.

Thomas's Ten Rib Pork Roast

Heritage's free range ten rib pork is marinated in Thomas's special twelve spices brine and roasted to perfection. Popular item at the Farmers' Markets.

Rotisserie Ribs

Heritage's free range pork ribs marinated with fresh herbs and slowly grilled over the rotisserie until they are "fall off the bone tender". Served with balsamic onion marmalade.

Free Range Beef Tri Tip Roast

Rotisserie-grilled to medium rare perfection and carved into thin slices and served with a dollop of lemon thyme oil aioli. This is beef at its best.

Dry-aged Top Round Roast

Bursting with the sweet and smoky flavor of our own BBQ sauce, this top round is one of the most satisfying cuts of meat you'll ever have.

Bistecca California

Rotisserie-grilled Niman Ranch TriTip roast cooked to medium rare perfection and carved into thin slices. Served with a traditional chimichurri sauce.

Rotisserie Porchetta Sandwich

Heritage Foods USA's Italian Style pork roast rolled with fresh herbs, curly grass from Star Route Farm, onion marmalade, served on sweet deli rolls from Acme Bread Company.

Chicken Breast Sandwich

Grilled free range chicken breasts on bed of tangy iceberg lettuce salad. Served on sweet deli rolls from Acme Bread Company.

Sides, Salads & Grains **(Seasonal)**

Rosemary Roasted French Fingerling Potatoes

Golden brown potatoes roasted under our rotisserie grills in the juice drippings from the meat above. The classic side for all rotisserie entrees.

Potato Gratin a la France

Potatoes baked with a combination of cream and Swiss Gruyere cheese and spiced with a hint of fresh garlic and grated nutmeg.

Mixed Wild Rice Pilaf

California wild rice simmered with our own chicken stock, golden raisins and diced seasonal vegetables.

Asparagus with Shaved Parmesan

Served only at the height of the season. Bathed in orange-infused extra virgin olive oil and garnished with shredded Parmesan cheese.

Grilled French Beans

A beautiful combination of yellow and green French bush beans, cooked to tender perfection under the heat of our rotisserie grill.

Farro and Forbidden Black Rice with Green Garlic and Pea Shoots Salad

Farro and Black Rice cooked in white wine and tossed with fresh pea shoots. A hearty salad with a refreshing and light flavor.

Roasted Beets, Avocado Salad with Meyer Lemon Salsa

Not yet Summer - first Star Rout Farm beets from Bolinas and Wills Avocados are the perfect combination to welcome spring. Dressed with Meyer Lemon Salsa.

Top-of-the-season Succotash Salad on a Watercress Bed

Heirloom squash variety dressed with a simple lemon vinaigrette, sweet early girl tomatoes and opal basil served on a bed of watercress. The best sunny summer flavors on one plate.

Steakhouse Salad with Early Girl tomatoes, red onion, and Roquefort

This lettuce free, classic steakhouse salad made with sweet early girl tomatoes, young torpedo onions and slabs of aged Roquefort is a perfect side dish for bistecca californica.

Summer Fruit Salad with Arugula, Curley Cress, and toasted Almonds

Best of season fruits dressed with sherry vinegar and chunky mission figs to highlight the fresh, full flavor of summer.

Roasted Beet Salad with fried chickpeas, green olives, and ricotta salata with a light cumin vinaigrette

Star Route Farms mixed beets roasted to sweet perfection and tossed with fried chickpeas and green olives for a savory mid summer faire.

Little Gem Salad

Organic little gems from Star Route Farms with anchovies and pea sprouts. Dressed in a light shallot vinaigrette.

Summer Corn Salad

Charred corn and fresh avocados tossed in punchy lime - jalapeño vinaigrette. Garnished with halved cherry tomatoes, bell pepper chunks and cilantro.

Heirloom Tomato Salad with Crispy Shallot Vinaigrette

Slices of colorful heirloom tomatoes from the Farmers' Market bathed with savory vinaigrette flavored with roasted crispy shallot.

Insalata Caprese

Vine-ripened Heirloom tomatoes and fresh basil over rounds of fresh mozzarella. Drizzled with balsamic vinegar and extra virgin olive oil.

Crisp Cucumber Salad

Cool, refreshing summer treat. Crunchy cucumbers and cherry tomatoes tossed with dill scented fruity extra virgin olive oil. Garnished with chives and tarragon, picked from the garden.

Arugula & Roasted Red Onion Salad

Peppery arugula and Bibb lettuce tossed with charred red onions. Garnished with shaved Parmesan cheese.

Garden Salad Berkeley Style

Organic mixed greens with grapes and walnuts. Lightly tossed in white wine vinaigrette with shallots.

Salad Verde

Freshest variety of greens from Farmers' Market tossed with RoliRoti's original French vinaigrette.

Baby Spinach Salad with Grapes and Gorgonzola

Fresh-picked baby spinach leaves with grapes, walnuts, and Gorgonzola crumbles. Served with orange flavored balsamic vinaigrette.

Roasted Summer Squash Salad

A colorful mixture of fire roasted summer vegetables – zucchini, eggplant, bell pepper and red onions with a hint of lemon thyme. Served room temperature.

Lemony Garbanzo Beans & Potato Salad with Mixed Greens

French fingerling potatoes and garbanzo beans tossed in light Dijon vinaigrette, served over organic mixed greens.

Farfalle & Summer Squash Salad

Bowtie pasta with fresh blanched summer squash, red peppers, green onions, parsley and a creamy gorgonzola dressing.

Caesar Salad

Crisp young romaine with tangy homemade Caesar dressing, Parmesan cheese, and croutons.

Spicy Cole Slaw

Ribbons of red and green cabbage tossed with our tangy vinaigrette and sprinkle with celery seeds. A perfect match for BBQ or rotisserie chicken.

Quinoa & Green Bean Salad

Quinoa, a grain from the South American Andean, with fresh green beans, bell peppers and jalapeño tossed with fresh pressed lime juice.

Couscous

Mediterranean couscous salad with cherry tomatoes and sweet bell peppers. Lightly dressed with fresh orange and red wine vinaigrette.

Barley

Light yet satisfying salad of barley berries tossed with diced tomatoes and chopped fresh herbs. Dressed with lime juice, vinaigrette, and soy sauce.

Lentils

French green lentils served Mediterranean style tossed with mozzarella cubes, fresh herbs, and a red wine vinaigrette.

Ratatouille

Authentic French stew of summer vegetables slow-simmered in wine. Can be served hot or cold.

Vegetarian Chili

Homemade chili stewed for hours, for the perfect combination of sweet and savory. Served with diced sweet onions, grated cheddar cheese, and hot chili sauce.

Vegetarian Lasagna

Served warm with two sauces: roasted tomato sauce and creamy Parmesan.

Bread

Assortment of freshly baked baguettes and artisan breads from local bakeries.