



À LA CARTE
CATERING
MENU



À LA CARTE MENU

À LA CARTE menu selections are priced at a minimum portion of 24 servings; except cold boards & salads which are served platter style.

Additional items may be added in quantities of 6 (ie. 30, 36, 42 etc.). Please request pricing for additional quantities.

Catering selections can be made from à la carte menu *and/or* prix fixe menu.

Leftover items will be boxed up to take home.



SALADS

Caesar Salad 120

Baby Kale and Brussel Sprout Mix with Herbed Focaccia Croutons. Teardrop Peppers, Shaved Parmesan and Lemon Caesar Vinaigrette.

Lolita's Beet Salad 120

Arugula with Truffled Goat Cheese Mousse, Watermelon Radishes and Marcona Almonds. Quince Vinaigrette.

Sophia's Salad 120

Mixed Greens with Granny Smith Apples, Candied Pecans, Dried Cherries and Gorgonzola. White Balsamic Honey Vinaigrette.

TOASTS

Gorgonzola Mousse with Pear Honey and Walnuts 84

Pork Belly with Spicy Pimento Spread and Tamarind Glaze 84

Smoked Salmon Lavender Cream Cheese with Dill 84

FINGER SANDWICHES

Rosemary Ham and Sharp Cheddar with Apricot Moustarda on Mini Croissant 96

Signature Lemon Tarragon Chicken Salad on Mini Croissant 96

Smoked Salmon Lavender Cream Cheese and Dill on Pumpernickel 96

COLD BOARDS

Charcuterie Grazing Board 360

Chef's Selection of Assorted Meats and Cheeses, Accoutrements, Grilled Vegetables, and Hummus with Crostinis.

12 Person Board Available 180

Charcuterie Platter 300

Brie with Cabernet Berry Jam, Champagne Cheddar, Manchego, Smoked Gouda, Prosciutto, Rosemary Ham, Chorizo, Cornichons, Grapes, French Grain Mustard, Dried Apricots, Cornnuts.

12 Person Board Available 150

Fruit Platter 120

Mixed Fruit and Berry Platter with Honey Cinnamon Yogurt and Assorted Breakfast Pastries.



SCONES

Blueberry Lemon w/ Clotted Cream + Cabernet Jam	60
Chocolate Chip w/ Clotted Cream + Cabernet Jam	60
Cranberry Orange w/ Clotted Cream + Cabernet Jam	60

DESSERTS

Chocolate Truffles	72
Lemon Curd Tartlet with Raspberry	72
Shortbread with Rosewater Icing	72



You are welcome to bring a cake or dessert to celebrate. No other outside food or beverage permitted.

COLD BITES

Truffled Deviled Eggs	84
Shrimp Skewer with Bloody Mary Gazpacho	90

OPEN-FACED SANDWICHES

Butter with Cucumber and Cracked Pepper	90
Gorgonzola Mousse with Pear Honey and Crushed Walnuts	90
Lavender Ricotta with Strawberries and Balsamic Pearls	90
Truffled Egg Salad with Shaved Radishes on Pumpernickel	90

FRITTATAS

Bacon Gruyere and Caramelized Onion	90
Spinach Feta and Tomato	90