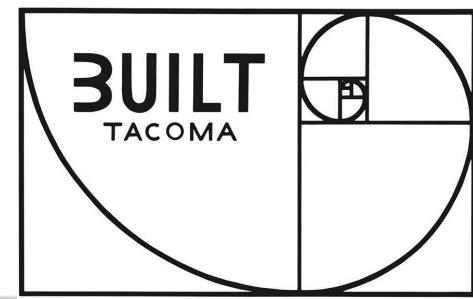


Catering by



Sacred cut

COPPA, DRY SALAMI, SPANISH CHORIZO, PROVOLONE, JARLSBURG SWISS, MT. TOWNSEND CREAMY'S CAMPFIRE SMOKED JACK, CORNICHON PICKLED SNAP PEAS, PEPPADEWS, AND LOCAL HERO GIARDINIERA SPIKED MUSTARD. SERVED WITH CRACKERS.

S \$35
L \$50

Cheese Plate

KOKO'S COCONUT GOUDA, LAURA CHENNELS GOAT CHEESE, AND BEECHERS WHITE CHEDDAR, ACCOMPANIED BY LOCAL HONEY, DRIED FRUIT, NUTS, FRESH SEASONAL FRUIT. SERVED WITH CRACKERS.

S \$40
L \$55

Pretzel Bites OPTION AVAILABLE

OUR WARM BAVARIAN STYLE PRETZEL BITES, TOPPED WITH MALDON FLAKED SEA SALT, SERVED WITH A POT OF WARM 253 PILSNER BEER CHEESE SAUCE OR GIARDINIERA SPIKED MUSTARD.

S \$35
L \$50

Crudité Vegetable Plate

PESTO RANCH DIP WITH FRESH CUCUMBERS, BELL PEPPERS, CELERY, CARROTS, AND CHERRY TOMATOES.

SMALL 12IN PLATTER
(SERVES 10-15)

LARGE 16IN PLATTER
(SERVES 15-20)

Salads

SERVED FAMILY STYLE
SERVES UP TO 20

KASBAH QUINOA   \$38

RED & GOLD QUINOA | CASHEWS | GOLDEN RAISINS
SHREDDED ORGANIC CARROTS | PICKLED RED ONIONS
AVOCADO | CUCUMBER | GOLDEN BEETS | DRESSED
WITH HARISSA TAHINI SAUCE & SERVED ON A BED OF
ORGANIC MIXED GREENS & ARUGULA.

GILDED GAIA  OPTION AVAILABLE \$38

GOLDEN BABY BEETS | FENNEL POLLEN LAURA CHANEL
GOAT CHEESE | PICKLED RED ONIONS | WALNUTS |
ORGANIC MIXED GREENS & ARUGULA - TOSSED WITH
BALSAMIC DRESSING.

KETO SALAD \$38

GRILLED CHICKEN BREAST | SHREDDED ORGANIC
CARROT | CASHEWS | TOMATO | CUCUMBER | BACON
GOAT CHEESE | ARUGULA | MIXED GREENS | TOPPED
WITH HALF AN AVOCADO - TOSSED WITH OIL &
VINEGAR.

 VEGAN  SPICY

50% Deposit is due when order is placed
Remainder is due 3 days before event