



BI·RITE

EAT GOOD FOOD



We believe that your most memorable moments are created over Good Food, and the best events combine thoughtful ingredients with genuine service to inspire and delight even your most discerning guests.

Our menus are constantly evolving as our chefs are inspired by the freshest seasonal ingredients and innovative techniques. This sample menu serves as a starting point to create your perfect experience, with the help of our expert event coordinators.

RECEPTION SERVICE

SMALL BITES (PASSED)

Truffled White Bean Crostini | Smokey Mushrooms | Sage

Pork Belly Bite | Apple Butter | Brussels Sprouts

Tuna "Poke" Skewer | Avocado | Yuzu | Furikake

Lamb Albondigas | Salsa Roja | Queso | Crispy Kale

Vadouvan Spiced Pear Tart | Whipped Goat Cheese | Pink Peppercorn

Roasted Butternut Squash Soup Sip | Brown Butter | Pepitas Gremolata

Honey-Sesame Tofu Skewer | Togarashi | Sweet Glaze

Fried Chicken | Cream Biscuit | Pickle | Spicy Aioli

Duck Pastrami | Sauerkraut | Seeded Crisp | Russian Dressing

SMALL BITES (STATIONED)

Petit Fried Chicken Sandwich | Brioche | Dill Pickle | Spicy Aioli

Slow Cooked Brisket Slider | Brioche | Horseradish | Cress

Heritage Pork Bahn Mi Slider | Pickled Vegetables | Jalapeno

Lobster Roll | Remoulade | Celery | Toasted Pan de Mie

Grass-Fed Beef Slider | Brioche | Aged Cheddar | Lettuce | Tomato Jam

Ancho Chicken Skewer | Chipotle-Lime Aioli

Grilled Portobello Mushroom Skewer | Romesco

Grilled Beef Sirloin Skewer | Chimichurri

Mozzarella And Cherry Tomato Skewer | Pesto

Shrimp Tikka Skewer | Cilantro Chutney

Seasonal Savory Tartlet | Selection Varies

STATIONARY DISPLAYS

American Charcuterie | Cornichons | Grain Mustard | Sliced Baguette

Antipasti Platter | Salumi | House Made Pickles | Grilled Vegetables | Sliced Baguette

Seasonal Vegetable Crudite | Choose: Point Reyes Blue Cheese | Romesco | Green Goddess | Housemade Hummus

Cheesemonger's Choice Display | Fresh Seasonal Fruit | House Made Fruit Compote | Toasted Nuts and Assorted Crackers

Domestic Cheese Display | Fresh and Dried Fruit | Toasted Nuts | Assorted Crackers

Mediterranean Mezze Display | Pomegranate Marinated Chicken Skewers | Wild Mushroom Flatbread Bites | Hummus | Babaganoush | Soft Pita | Marinated Olives | Za'atar Spiced Chickpeas | Haloumi Cheese | Persian Cucumber

FAMILY-STYLE DINNER SERVICE

Our Signature Style Of Service, Guests Enjoy Beautifully Prepared Platters Shared Together at Each Table.

Please Inquire About Menus for Buffet or Plated Service.

SALADS

Butter Lettuce Salad | Seasonal Fruit | Whipped Goat Cheese | Hazelnuts | Fines Herbs

Lacianato Kale Salad | Shaved Vegetables | Sunflower Seeds | Lemon Poppy Seed Dressing

Local Chicories | Fennel | Winter Citrus | Pistachios | Feta Cheese | Sherry Vinaigrette

Cider Roasted Beets | Persimmon | Pomegranate | Arugula | Goat Cheese | Hazelnuts

Baby Spinach | Roasted Golden Beets | Dried Cranberries | Goat Cheese | Balsamic Vinaigrette

ENTREES

Pan Seared Free Range Chicken Breast | Seasonal Vegetables | Heirloom Carrot Puree | Natural Jus

Red Wine Braised Beef Short Ribs | Crispy Parsnip | Sweet Onion Soubise

Porcini Rubbed Beef Tenderloin | Wild Mushrooms | Crispy Leek | Demi Glace

Potato Gnocchi | Delicata Squash | Maitake Mushrooms

Olive Oil Poached Wild Salmon | Fennel | Citrus | Cauliflower | Olive

Slow Roasted Pork Loin | Seasonal Chicories | Parmesan

ACCOMPANIMENTS

Roasted Fingerling Potatoes | Rosemary & Thyme

Shaved Brussels Sprouts | Roasted Cauliflower | Golden Raisins and Capers

Momma Mogannom's Carrots | Lemon | Tahini | Herbs

Saffron Scented Rice Pilaf | Roasted Fall Squashes

Charred Broccolini | Preserved Meyer Lemon

DESSERTS

Seasonal Fruit Galette | Frangipani | Vanilla Ice Cream

Dark Chocolate Tart | Butter Crust | Salted Caramel | Crème Brulee Ice Cream

Lemon Tart | Candied Citrus | Honey-Lavender Ice Cream

FARMS

We select the finest seasonal, local, sustainably-produced ingredients from trusted farmers, ranchers, and makers to best showcase our renowned passion for beautiful, delicious food at your special event.

Heritage Foods
Triad Fisheries
Rancho Gordo

Hikari Farms
McFarland Springs
Five Dot Ranch

Aedan Foods
Orland Farmstead

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That emotional connection when people gather around a table and share a good meal? We live for that feeling, and we aspire to share the stories of the farmers, ranchers and producers who make it possible.

As a Certified B Corporation, we are proud to celebrate, nurture, and support the people, systems, and environment that nourish us. Together, we love *Creating Community Through Food.*

V2 - 6.13.16