

Drop-off Menus

A seamlessly-executed, chef-prepared meal for your party, get-together, or meeting is more attainable than you think. These menus are convenient to order, and are delivered to your home or workplace with the details already taken care of. Simply choose your preferred menu and any desired extras. For a small fee, you can even have one of our sous-chefs take care of setup and display. Just relax and enjoy!

The necessities

All menus include the following:

Recyclable aluminum chafing dishes

Compostable plates, napkins, and cutlery

Menu signs

Detailed service instructions for reheating and any necessary assembly

\$600 food order minimum (taxes, tips, & delivery fees not included)

Available for delivery between 9am-5pm, and extended hours may be possible on request

\$60 delivery fee for within 30 miles Sebastopol, \$100 delivery fee for Napa, East Bay & Sf Area

48 hours advance notice required and no substitutions, please & thank you!

Would you like for us to send a sous chef to heat, assemble, and stage your feast? Add \$120 (based on 2 hour maximum)

All of the following menus require on-site refrigeration & oven/stove to bring hot food to service temperature.

Latin Taco Bar (\$45 per person)

Chipotle black beans

Spanish rice with cilantro

Mexican shredded cabbage slaw with jalapeño

Chips & salsa

The fixins: pico de gallo, queso fresco, crema, fresh guacamole, shredded lettuce

choose one:

Flour tortillas

Corn tortillas

choose three:

Steak carne asada

Achiote-braised chicken

Chipotle shredded pork

Mixed veggie grill

Fajita-style chicken with bell peppers & caramelized onions

California Cuisine (\$45 per person)

Moroccan Ras el Hanout spiced chicken

Alder smoked salt-rubbed pork loin with apple chutney

Orecchiette pasta with red onions, rainbow chard, and bacon

Beet and goat cheese salad with fresh mint

Hearts of romaine Caesar with creamy meyer lemon dressing & Point Reyes blue cheese croutons

Eastern-inspired (\$45 per person)

Butternut Squash Yellow Curry with basmati rice & toasted pumpkin seeds

Five-Spice Pork Tenderloin with Hoisin BBQ sauce

Shredded spiced duck & soba noodle salad

Local veggie fried rice with Thai basil

Salad of mixed greens with Asian pears & ginger-sesame dressing

Sweater weather (\$45 per person)

Shepherd's pie with heirloom carrots and wild mushrooms

Chicken paprikash

Potato-leek gratin

Savory sausage & wild mushroom bread pudding

Butternut squash & arugula salad with toasted pecans & spiced honey vinaigrette

Clean eating (\$45 per person) Gluten free, no added sugar, & Paleo/Whole 30 friendly

Chicken caponata

Mild pork chile verde stew with fresh cilantro

Mixed roasted veggies

Cauliflower "polenta"

Hearts of romaine salad with cherry tomatoes, avocado, & lemon-garlic aioli

Elevated Mediterranean (\$45 per person)

Lamb shoulder tagine

Chicken & olives

Cauliflower charmoula

Provençal ratatouille

Salade niçoise

Extras

Desserts \$4 per person

Choose one. Additional styles \$2 per person

Chocolate ganache tart with raspberry drizzle

Apple tarte tatin & crème chantilly

Spiced sweet potato pie with toasted pecans

Red velvet cupcakes

Chocolate decadence bars

Wine-poached pear with seasonal gelato

Homemade cookies

Meyer lemon tart

Beverages \$4 per person (Cold drinks delivered with ice & paper straws)

Choose one. Additional styles \$2 per person.

Hibiscus iced tea

Home-made sweet tea

Market spice iced tea

Hot cocoa & marshmallows

Cold brew coffee

Decaf &/or regular coffee

Assorted Pellegrino, LaCroix, & canned/bottled sodas

