



Sandwiches

- Olive Oil Poached Tuna Sandwich
with Shaved Fennel, shallots, Lemon Confit and Lemon Aioli
-
- BBQ Chicken Breast Sandwich
with Bacon, Aged Cheddar, Roasted Jalepeno and BBQ Sauce
-
- Pesto Chicken Breast Sandwich
with Roasted Peppers, Fontina Cheese, Arugula and Fresh Pesto Aioli
-
- Spanish Style Chicken Breast Bocado
with Roasted Red Peppers, Manchego Cheese and Chipotle Aioli
-
- Smoked Tri-Tip Sandwich
with Roasted Pasilla Chilis, Asiago Cheese and Chipotle Aioli
-
- Truffled Italian Sandwich
with Arugula, Roasted Mushrooms, Fontina Cheese, Prosciutto, Capicola, Genoa and White Truffle Oil
-
- Heirloom Caprese Sandwich
with Fresh Handmade Mozzarella, Heirloom Tomatoes, Fresh Basil and an Aged Balsamic Reduction
-
- Roasted Vegetable Sandwich
with Grilled Portabello, Peppers and Goat Cheese
-
- Roasted Chicken Club
with Bacon, Avocado, Arugula and Charred Leek Aioli
-
- Sicilian Tuna Sandwich
On Baguette with Shallots, Pernod, Cultured Butter and Micro Mixed Greens
-
- Porchetta Sandwich
with Crispy Shallots, Almond-Caper Gremolata and Lemon Aioli
-
- Spanish Style Tri-Tip Bocado
with Smoked Tri-Tip and fresh Salsa Verde

Sides

- Truffle Mac and Cheese
Gemelli Pasta in Tallagio-Fontina Cream Sauce with Cognac Reduction and White Truffle Oil
-
- Roasted Brussel Sprouts
Marinated Brussel Sprouts Roasted and Tossed in a Tamari-Brown Sugar Glaze
-
- Chipotle Jalepeno Roasted Sweet Potatoes
Smashed with Chipotle Jalepeno Cream
-
- Fire Roasted Lime-Crema Corn
Fire Roasted Corn in a Light Cream and Lime Zest
-
- Ginger-Lemongrass Potato Salad
Red Potatoes with Fresh Lemon Grass, Ginger and Yogurt Cream
-
- Roasted Garlic Cheese Toast
Toasted Rustic Bread with Roasted Garlic Butter, Melted Cheese and Chives
-
- Rosemary-Sea Salt Potato Chips
Russet Potato Chips with Fresh Rosemary and Sea Salt
-
- Pan Roasted Mushrooms
with Garlic, Fresh Thyme and Black Truffle Oil
-
- Roasted Vegetable Gratin
Roasted Root Vegetables with Heirloom Tomatoes and Goat Cheese
-
- Roasted Cauliflower Gratin
with Curried Horseradish Cream and Fontina Cheese
-
- Roasted Patatas Bravas
Roasted Olive Oil Tossed Potatoes with a Smoked Tomato Sauce



Soups

Cauliflower Bisque
with Red Pepper Romesco and Black Truffle oil

Roasted Tomato Bisque
with Fresh Basil and Crème Fraiche

Spring Pea Soup
with Cognac, Mint, and Crispy Pancetta

Potato Leek Soup
with Crispy Onion and Chive Confetti

Butternut Squash Soup
with Spiced Nutmeg Crème Fraiche

Salads

Caprese Salad
Fresh Handmade Mozzarella, Heirloom Tomatoes and Basil, lightly dressed with a local olive oil vinaigrette

Traditional Caesar Salad
with Aged Parmesan and Toasted Anchovy Crostini

Mediterranean Salad
with Butter Lettuce, Supremed Oranges, Candied Walnuts, Black Olives and Citrus Shallot Vinaigrette

Roasted Mexican Corn Salad
with Red Peppers, Black Beans and Chives

Mexican Caesar
with Crispy Tortilla Strips, Roasted Pepitas and Roasted Pasilla Cilantro Dressing

Campari Tomato Salad
with Feta, Fresh Basil and Sherry Balsamic Herbed Vinaigrette

Farro Salad
with Farro, Fresh Arugula, Cucumbers, Peppers, Feta and an Herbs de Provence Vinaigrette

Desserts

Assorted Cookies
Oat Nut Chocolate Chip / Raisin Oats / Snickerdoodle

Dark Chocolate Fudge Decadance Brownies
with Valrhona Chocolate

Meyer Lemon Bars
Short Bread Crust with Meyer Lemons and Confectioners Sugar

Rosemary Bread Pudding
with Warm Berry Coulis

Business Hours

Monday through Friday 9AM to 5PM.

Delivery Hours and Charges

7 days a week between 6am and 5pm.

Deliveries outside of that window may be subject to additional charges.

Delivery Charges are based on Date, Time, and Location of Delivery. Delivery Charges start at \$75.00

To qualify for delivery catering services, we require a \$250 food minimum.

All meats are seasoned and prepared in house...

Along with all roasted vegetables and dressings. Breads are sources from local artisanal bakers.