



415 Catering Menus
November 2016

Chicken & Dumplin's

Tuesday, November 1

Chicken & Dumplings

Braised chicken with veggies & dumplings
(contains gluten, dairy)

Carolina Pulled Pork

With chile verde vinegar sauce & mini hero rolls
(rolls, on the side, contain gluten)

Vegetable & Dumpling Stew

With hearty black eyed peas & dumplings
(contains gluten, dairy GF & vegan option available)

Roasted Cauliflower Salad

With cranberries, celery, sliced almonds & tarragon vinaigrette

Sweet Corn Pudding

With brown butter & basil
(contains dairy)

Arugula Salad with Apples

With spring onions, goat cheese & honeyed balsamic vinaigrette
(vinaigrette contains honey. Cheese on the side)

korean bbq

Wednesday, November 2

Korean-Style "Bulgogi Japchae"

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles (contains soy)

Spicy Chicken

With gochujang & grilled scallions
(contains soy, gluten)

Korean BBQ Tofu

Marinated with soy, garlic, ginger, brown sugar & hot pepper; tossed with cellophane noodles (contains soy)

Kimchi Fried Rice

With scallions, shredded veggies & nori
(contains soy)

Spicy Gai Lan

With pickled long beans, sesame & shiitake mushroom 'bacon'

Arugula and Radicchio Salad with Asian Pear

With pear vinaigrette

ECLECTIC AUTUMN

Thursday, November 3

Sliced Chicken Breast with Apricot-Miso Glaze

Served room temperature with sliced scallion

(Contains soy)

Ginger-Mirin Roasted Pork Loin

With sliced scallion

Layered Zucchini

With quinoa, cherry tomatoes, lemongrass corn, Thai basil and sesame breadcrumbs

(Contains gluten. GF version available)

Garlicky Potatoes, Green Beans & Cauliflower

With Korean chile flake & sherry vinegar

Roast Carrots with Cardamom

With ginger & chiles

Chicory Salad with Roasted Fennel & Figs

With star anise-spiced walnuts & roasted fig vinaigrette

(Contains nuts. Nut free version available)

German Lokal

Friday, November 4

Wurst & Kraut

Weisswurst slow-cooked in sauerkraut, with onions & caraway

Stewed Bone-In Chicken

With paprika

Schwammerl

Sautéed mushrooms and gigante beans in a herbed cream sauce (contains dairy; vegan option available upon request)

Herb Roasted Potatoes

Small butterball potatoes roasted with parsley & chives

Brussels Sprout Slaw

Thinly shaved sprouts with carrot, red onion & pickled currants with spicy mustard vinaigrette

Peppery Greens

Arugula, roasted parsnips, blue cheese & hazelnuts with horseradish vinaigrette

Chuckwagon Chili Bar!

Monday, November 7

Chipotle Braised Beef Chili

With black turtle beans

Roasted Poblano Turkey Chili

With tomatillos & baby butter beans

Vegan 3-Bean Chili

With ancho chile puree

Chili Condiment Bar

With chopped onions, cilantro, scallions, fried tortilla strips, sour cream (contains dairy) & cheddar cheese (contains dairy)

Housemade Cornbread

With whipped honey butter (contains gluten, dairy, egg)

Mixed Winter Squash Succotash

With sage & brown-butter vinaigrette

Romaine Salad

With cucumber, tomato, pepitas & choice of chipotle ranch or cilantro-lime vinaigrette (ranch contains dairy, egg)

HONDURAN CUISINE

Tuesday, November 8

Pollo con Coco y Platino

Slow cooked chicken in coconut milk with plantains

Honduran Quesada

With Potatoes braised in tomato sauce, served with Honduran guacamole

Tofu con Coco y Platino

Grilled tofu with curried coconut sauce and plantains (contains soy)

Calabasas con Verinjena

Squash grilled with cumin and tossed in a light tomato sauce

Arroz con Chile Dulce

Steamed white rice with sweet bell peppers & cilantro

Ensalada de Repollo

Cabbage salad with red onion, cucumber, tomato & cilantro-lime vinaigrette

Sonoma County Luncheon

Wednesday, November 9

Whole Roasted Chickens

With orange, rosemary, balsamic & cipolini onions

Grilled Local Italian Pork Sausages

With plumped figs, fennel & Lagunitas IPA-mustard jus
(Contains alcohol)

Stuffed Acorn Squash Rings

With kale, wild mushroom, dried currant & tempeh stuffing

Parmesan Farro

With roasted carrots & cavolo nero
(contains gluten, dairy; dairy-free option available)

Roasted Brussels Sprouts

With sherry-plumed cranberries & sliced almonds
(contains nuts; nut-free option available)

Late Autumn Salad

Mixed chicories with persimmon, hazelnuts, ricotta salata
(contains nuts, dairy. Nut & dairy free version available)

TACO BAR!

Thursday, November 10

Pollo Asado

Rubbed with spices and grilled

Carnitas

Slow-roasted pork with chile rojo

Chipotle-Butternut Squash Tacos

Cilantro-Lime Rice

Cinnamon & Chile Spiked Black Beans

Grilled Yucca & Russet Potatoes

With celery, onion, roasted corn and cilantro lime aioli (contains dairy)

Salsa Bar

Pico de gallo, salsa verde, queso fresco, guacamole

Green Salad with Mango & Radishes

With pumpkin seeds, queso fresco & lime vinaigrette
(cheese on the side)

Lasagna!

Friday, November 11

Lasagna with Beef & Pork Bolognese

Béchamel, beef & pork Bolognese, mozzarella (contains gluten, dairy, egg)

Lasagna with Turkey Bolognese

Béchamel, turkey Bolognese, mozzarella (contains gluten, dairy, egg; paleo option available)

Butternut Squash Lasagna

With sage, ricotta & brown butter (contains gluten, dairy, egg; vegan option available)

Grilled Bread with Agliolio

With garlic, chile & parsley
(contains gluten)

Roasted Broccoli

With pesto

Antipasti Salad

With marinated peppers, cheeses, olives & pickled veggies
(cheese on the side)

BRAZILIAN CHURRASCARIA

Monday, November 14

"Picanha" Grilled Steak

Served with Malaguetta BBQ Sauce and Housemade Chimichurri

Frango de Cebolada

Lemon & garlic grilled chicken thighs with paprika & coriander

Vegetarian Feijoada

With smoked tempeh and black beans in rich broth
(contains soy)

Spring Vegetable 'Farofa'

Toasted quinoa with spring peas & herbs

"Beterraba e Laranja"

Roasted beets, oranges, currants and argula with a ginger vinaigrette

Jicama, Cucumber & Mango Salad

With "Caipirinha" vinaigrette

Fall in Provence

Tuesday, November 15

Frisee & Chicory Salad

With fines herbs, black olive croutons, marinated golden beets, cherry vinaigrette & warm chèvre (cheese & croutons on the side)

French Batard

(contains gluten)

Herbes du Provence Roast Chicken

Breast & thigh pieces sliced on site

Grained Dijon Pork Loins

Sliced on site

No-Egg Salad with Fines Herbes

With roasted fennel & thyme salt

Sandwich Toppings

Mayo (contains egg), Dijon mustard, lettuce, tomato & onion

Gigante Bean Salad

With fresh herbs, olives, piquillo peppers & persevered lemon vinaigrette

Autumn Root Vegetable Barigoule

Warm fennel & carrot

(butter, on the side, contains dairy)

ITALIAN POT ROASTS

Wednesday, November 16

Arugula, Radicchio & Romaine

With marinated beets, goat cheese & herbed lemon vinaigrette
(cheese on the side)

Lemon Mascarpone Polenta

(contains dairy; dairy-free option available)

Stracotto - Italian-Style Pot Roast

With porcini, sage & gremolata

Nonna's Chicken

Spicy tomato-braised bone-in chicken legs with Castelvetrano olives

Nonna's Vegan "Chicken"

Spicy tomato-braised faux chicken 'cutlets' with Castelvetrano olives
(contains gluten, soy)

Flash-Sautéed Spinach

With toasted garlic & Calabrian chile

Classic Comforts

Thursday, November 17

Bacon-Wrapped Meatloaf

Pork & beef meatloaf with crispy bacon & chipotle tomato glaze
(contains gluten, egg)

Glazed Turkey Meatloaf

With chipotle-tomato glaze
(contains gluten, egg; Paleo option available)

Vegetarian Oat & Lentil Meatloaf

With chipotle-tomato glaze
(contains gluten, egg; vegan & GF option available)

Creamed Spinach

Wilted Bloomsdale spinach with a touch of cream & lemon zest
(contains dairy; dairy-free option available)

Root Vegetable Mash

With herbed onion gravy
(contains dairy; dairy-free option available)

Wedge Salad

Iceberg & radicchio wedges with scallions, blue cheese, bacon, herbed croutons, blue cheese and balsamic vinaigrettes
(Salad contains pork, dairy and gluten. Blue cheese dressing contains egg, dairy. Chopped romaine and radicchio salad available as vegan/GF alternative)

Eastern Mediterranean

Friday, November 18

Zucchini & Lamb Kofta

With yogurt & sumac sauce
(sauce, on the side, contains dairy)

Roast Chicken

Sliced thin and served room temperature with fennel bulb & lemon

Zucchini & Quinoa Croquettes

With yogurt & sumac sauce
(sauce, on the side, contains dairy)

Chickpeas & Rice

Roasted Saffron Cauliflower

With golden sultanas & green olives

Roasted Grape & Mixed Greens Salad

With pita chips, feta & white balsamic dressing
(contains gluten & dairy; vegan salad available)

thai LEMONGRASS GRILL

Monday, November 21

Lemongrass Grilled Chicken

Marinated with ginger & lime leaves

Lemongrass Grilled Pork

Marinated with ginger & lime leaves

Blistered Eggplant & Tofu

With Thai red curry caramel
(contains soy)

Green & Yellow Bean Salad

With cucumber, bean sprouts, chili sauce, peanuts & Thai basil
(contains nuts; nut-free option available)

Coconut Rice Noodles

With fresh cilantro & veggies

Napa Cabbage Salad

With baby mustard greens, jicama, cucumber, tomato, crispy shallots, mint leaves, spicy cashews, tamarind vinaigrette
(nuts on the side)

SOUVLAKI WRAP BAR

Tuesday, November 22

Thin Lavash Wraps

(Contain gluten)

Greek Grilled Pork Souvlaki

Marinated with lemon, garlic & herbs

Greek Grilled Chicken Souvlaki

Marinated with lemon, garlic & herbs

Tofu Souvlaki

Marinated with lemon, garlic & herbs

(Contains soy)

Broiled Eggplant & Potatoes

With Bloomsdale spinach, oregano & hot paprika

Traditional Greek Salad

With olives, cucumbers, tomato, peppers, feta & fresh oregano

(Cheese on the side)

Souvlaki Condiment Bar

Tabouleh (Contains gluten), hummus, tzatziki (contains dairy), olive-tomato tapenade & harissa

Thanks Meal

Wednesday, November 23

Cider-Brined, All-Natural Roasted Turkey

With sourdough, hazelnut & dried cherry stuffing; natural gravy
(stuffing contains gluten, dairy, eggs)

Slow-Roasted Pork Roulade

Stuffed with apricot chutney, served with herbed jus

Stuffed Delicata Squash

With goat cheese, currants, braised greens, pomegranate seeds
(contains dairy; dairy-free option available)

Garnet Yams with Bourbon-Maple Glaze

With candied walnuts
(contains nuts, alcohol; nut-free option available)

Classic Southern Green Bean Casserole

With Crispy Fried Onion Crust
(contains gluten, dairy; GF & vegan option available)

Classic Mashed Potatoes

(contains dairy; dairy-free option available)

Simple Autumn Mixed Chicories Salad

With Cabernet vinaigrette

Housemade Cranberry-Citrus Chutney

FRENCH BISTRO

Monday, November 28

Baby Lettuces

With fines herbs, radishes & housemade avocado green goddess dressing
(dressing contains egg, dairy)

Greek Yogurt Chicken Salad

With tarragon, celery & golden raisins

Grilled Tri Tip

Sauce Bar

Basil pistou, Creamy Dijon (contains dairy), Bordelaise (contains alcohol, dairy)

Warm Quinoa & Lentil Cakes

With kale, leeks, mirepoix & Reggiano
(contains dairy, egg, gluten; vegan & GF option available)

Potatoes Dauphinois

With crème fraiche & fines herbs
(contains dairy)

Grilled Broccoli Rabe

With preserved lemon & Fresno chile

SLIDER BARI

Tuesday, November 29

American Dinner Rolls

(contains gluten, dairy, egg. GF buns available)

Barbecued Beef Sliders

With housemade BBQ sauce

Pulled Pork Sliders

With spicy Cajun rub

Roasted Eggplant Slider

With balsamic reduction & a sun-dried tomato tapenade

Pea Pesto Orzo Salad

With English peas, snap peas, mint & preserved lemon

Creamy Southern Slaw

(contains dairy, egg)

Cobb Salad

With romaine, tomato, hard egg, blue cheese, grilled chicken breast, grilled lemon & green goddess dressing
(All items on the side)

MALAYSIAN CUISINE

Wednesday, November 30

Malaysian Satay Chicken

With spicy peanut sauce

(contains peanuts; nut-free option available)

Beef Rendang

Slow-stewed with coconut, ground spices, ginger, lemongrass & shallots

Malaysian Stir Fried Vegetables & Tofu

With toasted coconut, lemongrass & kecap manis (contains soy)

Hokkien Mee

Thick soy-braised noodles with cabbage & sesame (contains gluten)

Sambal Eggplant and Gai Lan

With ginger and sambal, and pickled 'acar' vegetable relish

Nasi Ulam

Rice, vegetable & fresh herb salad with tamarind vinaigrette (contains soy)