



BI·RITE

CATERING & EVENTS



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.

RECEPTION SERVICE

SMALL BITES

Roasted Pears | whipped blue cheese, vaudovan, crushed walnuts, honey, crostini

Whipped Goat Cheese | seeded cracker, pickled beets, pistachio, fennel

Wild Mushroom Arancini | lemon, thyme, Parmigiano-Reggiano

Celery Root & Fennel Soup | sweet pickled apples, hazelnuts, olive oil

Roasted Potatoes | smoked trout, crème fraîche, grain mustard, dill

House-Made Fennel Sausage | puff pastry, toasted caraway

Slow-Roasted Heritage Pork Sandwich | lemon aioli, shaved fennel slaw

Lamb Albondigas | salsa negra, queso fresco, toasted sesame

Please note that due to seasonal changes and availability, menus may need to be adjusted up to two weeks prior to your event.

TASTING TAVOLAS

California Cheese Tour

Matos St. George, Cowgirl Creamery Mt. Tam, Point Reyes Farmstead Bay Blue, Cypress Grove Humboldt Fog

European Cheese Tour

Arte Queso Manchego, Marcel Petite Comté, L'Amuse Signature Gouda, Brillat-Savarin

Charcutier's Best

Pio Tosini Prosciutto di Parma, Jamón Serrano, Fra'Mani Salame Nostrano, Fra'Mani Soppressata, Olympia Provisions Capicola, Olympia Provisions Salami Cotto, Bi-Rite House-Made Duck Rillettes

Californian Meze

Hummus, baba ganoush, grilled eggplant, harissa-marinated chickpeas, tzatziki, dolmas, labneh, grilled artichokes with za'atar, chile-marinated olives, candied almonds with fennel pollen, grilled pita bread, extra virgin olive oil

FAMILY-STYLE SERVICE

STARTERS & SALADS

Chicory Salad | pomegranate, persimmon, hazelnuts, breadcrumbs, maple cider vinaigrette

Watercress & Fennel salad | toasted bread, apple, buttermilk sesame dressing

Roasted Wild Mushroom & Endive Salad | goat cheese, toasted cumin, purslane, warm medjool date vinaigrette

Calamari & Marinated Anchovies | wild arugula, fennel, chili, lemon vinaigrette

Duck Confit & Wild Arugula Salad | endive, star anise-poached cherries, honey gastrique, rye croutons

MAIN COURSES

Skillet-Seared Local Cod | roasted grapes, almonds, tarragon

Dungeness Crab-Stuffed Trout | braised swiss chard, balsamic reduction, herb salad, crispy breadcrumbs

Cider-Brined Heritage Pork Loin | roasted apple compote, rosemary brown butter

Seared Duck Breast | roasted figs, five-spice jus

Grilled Grass-Fed Hanger Steak | black-pepper roasted grapes, caramelized shallots, xo sauce

SIDES

Wild Mushroom & Leek Bread Pudding | caramelized onions, thyme, Parmigiano-Reggiano

Creamy Parsnip Purée | blistered grapes, tarragon

Toasted Farro | figs, olives, walnuts

Potato and Cabbage Gratin | apples, currants, sage

Roasted Brussels Sprouts | crispy bacon, whole grain mustard, red wine vinegar, parsley

Roasted Heirloom Squashes | pepitas, cumin, yogurt, cilantro

Whipped Yukon Gold Potatoes | buttermilk, green onions, cracked pepper, extra virgin olive oil

Grilled Autumn Vegetables | pomegranate, ginger, sage

Lentils | fennel, grilled chicories, preserved meyer lemon

DESSERTS

Seasonal Bi-Rite Creamery Ice Creams | pumpkin, salted caramel, maple walnut

Pot de Crème Trio | chocolate, coffee, salted caramel

Chocolate Salted Caramel Cake | salted caramel cream, chocolate ganache

Pumpkin Cheesecake | gingersnap crust

Opera Cake | almond, coffee buttercream, chocolate ganache

Heirloom Apple Tart | cinnamon ice cream, candied pecans

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.

Creamery

Aedan Foods

Five-Dot Ranch

Hikari Farms

Rancho Gordo

Orland Farmstead

BN Ranch

Triad Fisheries

Full Belly Farm



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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.**

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