



# 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

Wild Pacific Salmon Rillettes | crushed peas, shaved artichokes, tahini

Lamb Meatballs | green chermoula, toasted pistachios, feta

Ahi Tuna Poke | miso, heirloom radish, avocado, crispy nori

Banh Mi | five-spiced duck rillettes, jalapeño mint jam, pickled vegetables, pain de mie

Sopecitos | tomatillo-braised heritage pork, heirloom beans, queso fresco, chicharrónes

Chilled Asparagus Soup | sweet peas, fennel yogurt, mint

Deviled Eggs | anchovy, bacon, capers, celery

Hikari Farms Cucumber Minarets | Japanese cucumber, pickled vegetables, edamame, togarashi

*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

Niçoise Salad | olive oil-poached tuna, soft-boiled egg, snap peas, roasted fingerling potatoes, Castelvetrano olives, salsa verde, Aleppo pepper

Spring Caesar | little gem lettuces, asparagus, spring peas, crispy quinoa, pickled turnips, Caesar dressing, togarashi

Grilled Asparagus & Japanese Cucumber Salad | pickled kumquats, Japanese greens, red shiso, miso ginger vinaigrette

Spring Chicories Salad | blood oranges, toasted pistachios, feta, honey, sherry vinaigrette

Local Mixed Greens Salad | charred asparagus, broccolini, herbed couscous, ricotta salata, mint

Moroccan Roasted Carrot Salad | sugar snap peas, spring radish, baby lettuces, green chermoula vinaigrette

Cracked Wheat & Spring Pea Salad | little gem lettuces, radish, mint, fried shallot, buttermilk dressing

## SOUPS

*Served plated.*

Artichoke Soup | cashew cream, crispy artichoke chips, fennel

Creamy Nettle Soup | harissa yogurt, rye crouton, chervil

## MAIN COURSES

Lasagna Verde | heirloom squash, fennel cream, blistered peppers, sheep's milk ricotta

Seasonal Risotto | asparagus, English peas, Parmigiano-Reggiano fonduta

Seared Day Boat Scallops | crushed fava beans, peppergrass, miso-yuzu gastrique

Wild King Salmon Baked in a Fig Leaf | olive oil sabayon, lemon

Pan-Seared Halibut Grand-Mère | warm saffron-olive vinaigrette

Roasted Organic Mary's Chicken | spiced carrot purée, Castelvetrano olives, preserved lemon, coriander salsa verde

Cumin-Rubbed Roasted Leg of Lamb | shaved fennel, crispy merguez, harissa yogurt

Brown Butter-Seared Bavette Steak | horseradish gremolata

Short Ribs Braised in Red Wine & Cocoa | cocoa nibs, braised celery

## SIDES

Creamy Rancho Gordo Beans | crispy bacon, soffrito

Roasted Fingerling Potatoes | pole beans, fava greens, grilled lemon, fines herbes

Spiced Carrot Purée | Castelvetrano olives

Fried Smashed Potatoes | extra virgin olive oil, sea salt, lemon, parsley

Creamy Brown Butter Polenta | grilled broccolini, Calabrian chili

Country-Style Eggplant Caponata | peppers, onions, capers, anchovy

Grilled Local Asparagus | crispy sourdough, green garlic pesto

Braised Baby Artichokes | white beans, soffrito, chili flake

# DESSERTS

Seasonal Bi-Rite Creamery Ice Creams | rhubarb crumble, ricanelas, green tea

Pot de Crème Trio | chocolate, coffee, salted caramel

Chocolate Salted Caramel Cake | salted caramel cream, chocolate ganache

Three-Layer Carrot Cake | cream cheese mousse, candied walnuts

Profiteroles | vanilla, salted caramel, chocolate

Citrus Cheesecake | lemon swirl, graham cracker crust



# 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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## **CATERING & EVENTS**

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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