



# 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

Watermelon | feta, mint, orange blossom water, Aleppo pepper

Fried Squash Blossoms | sheep's milk ricotta, mint, basil

Little Gem Lettuces | cracked wheat, sweet peas, feta, radish, mint

Summer Squash Arancini | lemon, basil, goat cheese

Burrata | eggplant caponata, pepper cress, toasted bread

Heirloom Tomato Gazpacho | blue crab, pickled okra, Old Bay sea salt

Tuna Poke | sweet onion, toasted sesame, avocado, jalapeño, crushed macadamia nuts, nori

Fried Chicken Biscuit | summer slaw, shiso-ranch dressing

Prosciutto-Wrapped Melon | mint, basil, pickled shallot

*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

Watermelon & Cucumber Salad | feta, mint, arugula, orange-blossom vinaigrette, Aleppo pepper

Zucchini & Little Gems Lettuce Salad | summer peas, buttermilk-blue cheese dressing, pickled radish, crispy fried

shallots Wild Arugula & Radicchio Salad | roasted heirloom squash, avocado, crispy lavash, preserved lemon vinaigrette

Burrata | dry-farmed tomato, avocado, cilantro-chili salsa verde, pepitas, torn bread

Marinated Heirloom Squashes | mozzarella, pine nuts, Castelvetrano olives, peppery greens

Heirloom Tomato Gazpacho | crispy tortilla, queso fresco, cilantro

Skillet-Seared Spot Prawns | sweet corn succotash, toasted coconut, curry-lime brown butter

## MAIN COURSES

Watermelon & Cucumber Salad | feta, mint, arugula, orange-blossom vinaigrette, Aleppo pepper

Zucchini & Little Gems lettuce Salad | summer peas, buttermilk-blue cheese dressing, pickled radish, crispy fried shallots

Wild Arugula & Radicchio Salad | roasted heirloom squash, avocado, crispy lavash, preserved lemon vinaigrette

Burrata | dry-farmed tomato, avocado, cilantro-chili salsa verde, pepitas, torn bread

Marinated Heirloom Squashes | mozzarella, pine nuts, Castelvetrano olives, peppery greens

Heirloom Tomato Gazpacho | crispy tortilla, queso fresco, cilantro

Skillet-Seared Spot Prawns | sweet corn succotash, toasted coconut, curry-lime brown butter

## SIDES

Coconut Creamed Corn | crispy bacon, sunflower seed, basil pistou

Summer Squash & Sweet Corn Risotto

Llano Seco Beans | swiss chard, toasted garlic

Summer Succotash | corn, blistered peppers, Rancho Gordo beans, charred peppers

Roasted Carrots & Seasonal Stone Fruit | whipped feta, carrot top pesto

Grilled Cucumbers | Padrón peppers, lime, cilantro, avocado green goddess dressing

Marinated Heirloom Tomatoes | charred shishito peppers, miso ginger vinaigrette, black sesame

## DESSERTS

Seasonal Bi-Rite Creamery Ice Creams | balsamic strawberry, crème fraîche, peach

Pot de Crème Trio | chocolate, coffee, salted caramel

Chocolate Salted Caramel Cake | salted caramel cream, chocolate ganache

Pavlova | crème Chantilly, berries

Strawberry Shortcakes | vanilla ice cream, whipped cream

Peach Cobbler | peach leaf ice cream, toasted almonds



# 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



# **BI·RITE**

## *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.***

V2-6.13.16