

## Catering Menu

Minis

(serves one dozen)

BOOKSHELF BURGER

bacon, apple, stone ground aïoli, house smoked blue cheese, on a slider bun

\$90 each

CIRCA VEGAN BURGER

house white bean & mushroom patty, roasted red pepper, mixed greens, flaxseed 'aioli', on a slider bun

\$85 each

FRIED CHICKEN

gochujang mayo, bacon, kale, rosemary honey, on a slider bun

\$80 each

Crostini

(serves one dozen)

OREGON MUSHROOM

white bean Oregon mushroom duxelle, garlic, onions

\$55 each

SEARED FLAT IRON

seared flat iron steak, gremolata, herbed ricotta

\$65 each

Platters

(serves one dozen)

FRUIT

assorted fresh fruit

\$30 each

MEAT AND CHEESE BOARD

cured meats, imported and domestic cheese, crackers, pickled vegetables \$65 each

CRUDITÉS

raw seasonal vegetable, white bean dip \$30 each



## Salad and Sides

(serves one dozen)

BELMONT HOUSE gathered greens, white balsamic vinaigrette, cucumber, pickled red onion	\$60 each
ROASTED VEGETABLES seasonal, fresh vegetable medley	\$45 each
KALE CAESAR baby kale, parmesan, croutons, Caesar dressing	\$70 each
GARLIC MASHED POTATOES whipped russets, garlic confit	\$40 each
COPPA WRAPPED DATES blue cheese, sherry reduction	\$50 each
CAULIFLOWER BITES chili lime peanut sauce	\$45 each
CHILLED SHRIMP SKEWERS	



CAVATAPPI PRIMAVERA

lemon marinated, cocktail sauce

(serves one dozen)

FRIED CHICKEN BITES honey mustard, buttermilk ranch, gochujang mayo	\$160 each
BAKED MACARONI AND CHEESE	
cavatappi, garlic, white wine, three cheese cream sauce	\$135 each
spinach, caramelized onion, roasted garlic, tomato, peppers	\$24 per topping

\$60 each

\$155 each

cavatappi, garlic, white wine, three cheese cream sauce spinach, caramelized onion, roasted garlic, tomato, peppers bacon, arugula, mushrooms said per topping chicken, duck confit \$48 per topping



SEA SALT CHOCOLATE CHIP COOKIES

seasonal vegetables, tomato coulis, crispy basil, basil oil

the perfect cookie \$50 each

ASSORTED LIQUOR TRUFFLES \$60 each