

FAQS

We source **beyond-organic produce** and **pasture-raised meats** from small farms for all of our dishes. Substitutions based on seasonality reflect our mission to cook only the freshest ingredients. Our eggs, milk, and cream are certified organic. Everything is made by hand in our own kitchen.

OUR SERVICES

Our **Individually-Packaged Options** are delivered in aluminum pans or compostable packaging, depending on the menu item. We provide kraft paper and are happy to set up everything on a client provided table or countertop. Compostable plates, utensils, and napkins are available upon request for an additional fee. Service, rentals, and alcoholic beverages are not provided with drop off catering. We are happy to refer you to our preferred vendors - ask us!

If you are interested in **Full Service Catering** for a large or small gathering, we are happy to work on a custom proposal for you! There are many variables that determine overall cost for Full Service Catering, such as venue, timeline, style of service and guest count. Rental items and bar programs would be separate costs to consider. Holiday rates may apply.

ONLINE ORDERING

We strongly encourage you to place an [ONLINE ORDER](#) for the most expedited service.

Deliveries

Monday - Friday 7:30 am - 5:15 pm

Saturday - Sunday 7:30 am - 1:15 pm

Pick Ups

Monday - Friday 9:00 am - 4:45 pm

Saturday - Sunday 9:00 am - 1:00 pm

Order Minimum

At this time, the food + beverage minimum for pickup is \$250 and delivery is \$500.

DELIVERY AND SET-UP FEE FOR DROP OFF CATERING

Delivery and set-up rates are based on date, time, and location of delivery. **Delivery and set-up rates for timed deliveries** start at \$85. Additional mileage fees are charged for deliveries outside of a 10 mile radius from our Cypress Park location. Multiple deliveries in one day will incur multiple delivery fees. Delivery times and location can be adjusted up until noon on the business day prior to your event.

MENU CHANGES

Drop Off Catering menu revisions must be made three business days in advance. Full Service Catering menu revisions are subject to terms listed in our contract.

ORDER CONFIRMATION

Drop Off Catering requires full payment three business days prior to your event. Full Service Catering events are confirmed after a 50% deposit has been received. By submitting payment, you are agreeing to the terms and policies stated on your invoice.

CANCELLATIONS

Once payment is processed, all sales and menu selections are final.

PRICING

Pricing and availability of menus is based on seasonality. All pricing is subject to change until an estimate is created.

PLATTERS

Minimum order of 3 per item

Crostini Station

Seasonal Selection of Fresh Milk Cheeses, Cured Meats, Marinated Olives, House-Pickled Vegetables, Toasted Nuts and Seeds, and a Variety of House-Made Dips, served with Brioche Toasts, Baguette Tuille, and Whole Wheat Crostini

Vegetarian and Gluten Free Options Available

\$19 / Individual Serving

Seasonal Fruit Platter (V, GF)

Sliced Seasonal and Assorted Farmer's Market Fruit

\$14 / Individual Serving

Seasonal Garden Vegetable Crudit  (V, GF)

Farmer's Market Vegetables served with Braised Parsnip, Cauliflower and Roasted Garlic Spinach Dip, Bean Puree, and Almond Romesco Sauce

\$13 / Individual Serving

Local Cured Fish Platter

Cured Smoked Fish with Caper Berries, Lemon, Shaved Red Onions, Tomato Slices, Hard Boiled Egg Slices, Butterleaf Cups, Shaved Persian Cucumber and Castelvetrano Olives, Beet Cream Cheese, served with Brioche Toasts, Baguette Tuille, and Whole Wheat Crostini

Gluten Free Option Available

\$16 / Individual Serving

Paleo Platter (GF)

Shaved Grass Fed Roast Beef, Pasture Raised Soft Boiled Eggs, Olive Oil & Herb Poached Local Seafood, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Chicken Pate, Raw Carrot and Broccoli Crudit , Spicy Grilled Squash with Jalape os and Smashed Avocados.

\$16 / Individual Serving

Vegan Paleo Platter (V, GF)

Shaved & Marinated Roasted Beets, Citrus & Serrano Pickled Raw Cucumbers, Olive Oil & Herb Poached Fingerling Potatoes, Coconut Oil Roasted Sweet Potatoes, Shallot & Garlic Pumpkin Pate, Raw Carrot and Broccoli Crudit , Spicy Grilled Squash with Jalape os and Smashed Avocados.

\$16 / Individual Serving

Market Vegetable Ecology Platter (V, GF)

Tricolor Quinoa Pilaf served with Whipped Hummus, Raw Cucumber, Tomato and Garbanzo Bean Salad, Broccoli Sprouts, Saut ed Veggie Tops, Grated Carrot Slaw and Charred Hard Squashes

\$13 / Individual Serving

GREEN SALADS

Minimum order of 3 per item

\$14 / Individual Entr e Salad

Heirloom LA Garden Salad (GF)

Mixed Seasonal Greens with Shaved Carrots and Radishes, Sliced Cucumber, Shaved Rutiz Farm Fennel, Cherry Tomatoes, Apple Slices, Ricotta Cheese, Pumpkin Seeds, and Lemon Vinaigrette Dressing

Vegan Option Available

Kale & Endive Caesar Salad

With Grated Parmesan Cheese, Sunflower Seeds, Anchovy Vinaigrette, and Crispy Brioche Croutons

Cilantro, Caramelized Parsnip and Avocado Salad (GF)

Kale and Cilantro, Caramelized Parsnips, Sliced Avocado, Pumpkin Seeds, Baked Ricotta and Chili Lime Vinaigrette

Vegan Option Available

Purple Kale & Butternut Squash Salad (GF)

With Oven Roasted Beets, Pepitas, Baked Ricotta, and Orange Vinaigrette

***Vegan Option Available**

Green Apple, Broccoli, Radish & Cheddar Salad (GF)

Sliced Apples, Blanched Baby Broccoli, Shaved Radishes, White Cheddar, Radicchio, and Endive, Chipotle Lemon Dressing and Roasted Walnuts

***Vegan Option Available**

Ruby Red Grapefruit Salad (GF)

With Endive Spears, Gem Lettuces, Figs, Roasted Sunflower Seeds, Peeled Pecorino, Macerated Fig Dressing and Fingerling Potatoes

Vegan Option Available

Red Bell Pepper Salad (GF)

With Lemon and Baby Broccoli, Herb Marinated Feta Cheese, Red and White Endive Spears, Arugula, Red Wine Vinaigrette and Almonds

Vegan Option Available

Zucchini Salad (GF)

With Raw Shaved Baby Zucchini, Yellow Patty Pan Squash, Roasted Wong Farm Tomato Vinaigrette, Spicy Pumpkin Seeds, Crumbled Feta Cheese and Grilled Calabacitas

Vegan Option Available

Wedge Salad

With Grilled Carrots, Gem Lettuce, Persian Cucumber, Crunchy Crispy Shallots, Creamy Ranch Dressing, Crumbled Blue Cheese, Roasted Almonds and Basil

Prepared Greek Salad (GF)

Greek Olive, Cherry Tomato, Cucumber & Red Bell Pepper Salad with Lemon and Farm Baby Broccoli, Herb Marinated Feta Cheese, Red and White Endive Spears, Garden Of Farm Arugula and Fat Uncle Farms Almonds

TACO FIXINS

Minimum order of 3 per item

\$16 / Individual Serving with Tortillas, Rice, Beans, and Salsa

Grilled Mary's Chicken Tacos (GF)

Achiote Marinated Chicken with Grilled Onions, Cabbage, and Peppers

"Carne Asada" Style Stemple Creek Grass-fed Beef Tacos (GF)

With Marinated and Grilled Casino Roast, Grilled Onions, Cabbage, and Peppers

Grilled Seasonal Whitefish Tacos (GF)

With Salsa Verde Marinated and Grilled Wild Caught Whitefish, Pickled Peppers, and McGrath Farm Arugula

Roasted Vegetable Caponata Tacos (V, GF)

With Seasonal Vegetables and Sweet and Sour Onions

Roasted Wild Mushroom Tacos (V, GF)

Grilled and Marinated Oyster and Portobello Mushrooms with Cabbage, Red Onion, Cilantro, and Thyme

House-Made Tortilla Chips (V, GF)

Hand Cut Non-GMO Corn Tortillas, Fried and Dusted with Chili Lime Seasoning

\$4 / Individual Serving

Avocado Guacamole (V, GF)

With Lime, Cilantro, and Red Onions

\$6 / 1 Cup

Toasted Guajillo Chile Oaxacan Salsa (V, GF)

\$6 / 1 Cup

Cherry Tomato Pico de Gallo (V, GF)

\$6 / 1 Cup

Cumin Crema (GF)

\$6 / 1 Cup

Jalapeño Pickled Vegetables (GF)

\$10 / 1 Cup

SANDWICHES

Minimum order of 3 per item

\$13 / Each / 2 Halves Per Sandwich

\$15 / Each on Gluten Free Bread

Sourdough Caprese Sandwich

With Basil, Mozzarella and Charred Tomatoes on Sourdough Bread

Pasture-Raised Chicken Sandwich

With Mozzarella Cheese, Arugula, Sweet and Sour Onions and Lemon Aioli

Roasted Pasture-Raised Turkey Breast Sandwich

With Garlic Aioli, Arugula, Sweet and Sour Onions and Mozzarella Cheese

Smoked Grass-Fed Beef Brisket Sandwich

With Horseradish Crème Fraîche, Arugula and Sweet and Sour Onions

Portobello Mushroom Sandwich (V)

With Lemon Zest, Black Bean Hummus, Grilled Mushrooms, and Sweet and Sour Onions

TARTINES

Minimum order of 3 per item

\$9 / 2 Pieces / Individual Serving

Tartine with Beef, Caramlized Onions, & Mozzarella

Shaved Beef Brisket, House Made BBQ Sauce and Caramelized Onions on Toasted Garlic Rubbed Artisan Bread with Shredded Mozzarella

Tartine with Cherry Tomato & Mozzarella

Farmers Market Cherry Tomato, Basil and Mozzarella on Toasted Garlic Rubbed Artisan Bread with Red Onion & Balsamic Glaze

Tartine with Shaved Turkey, Bacon & Cheddar

Shaved Organic Turkey Breast with Bacon Aioli, Arugula and White Cheddar on Toasted Garlic Rubbed Artisan Bread

Tartine with Summer Squash and Beet Balsamic Purée (V)

Garlicky Summer Squash Tossed in Vegan Pesto on Toasted Garlic Rubbed Artisan Bread and Red Beet & Balsamic Hummus Spread

ORDER ONLINE

FLATBREADS

Minimum order of 3 per item

\$9 / Each

Cured Meat Flatbread

Confit Garlic Rubbed Flatbread with Cured Meats, Peppers, Parmesan, and Mozzarella Cheese. Served with Charred Pepper Romesco Sauce

Vegetable Caponata Flatbread

Confit Garlic Rubbed Flatbread with Roasted Seasonal Vegetables, Peppers, Sweet & Sour Onions, Arugula, Parmesan, and Mozzarella Cheese. Served with Charred Pepper Romesco Sauce

Grilled Mushroom and Mozzarella Flatbread

Confit Garlic Rubbed Flatbread with Roasted Mushrooms, Lemon, Parmesan, and Mozzarella Cheese. Served with Charred Pepper Romesco Sauce

Vegan Option Available with Hummus

ENTREES

Minimum order of 3 per item

Pasture-Raised Chicken Harvest (GF)

Lemon and Thyme Roasted Pasture-Raised Chicken Cooked Over French Carrots, with Hearty Greens, Garlic, and Leeks

\$17 / Individual Serving

Grass Fed Beef Harvest (GF)

Platters featuring Red Wine and Demiglace Braised Short Rib served with Garden Herb Salsa Verde, Shaved Sea Salt and Root Vegetables

\$17 / Individual Serving

Wild, Local, Line-Caught Whitefish (GF)

With Braised Greens, Lemon Beurre Blanc, and Broccolini

Dairy Free Option Available

\$18 / Individual Serving

Braised Cauliflower Quarters (V, GF)

with Cilantro Pesto, Caramelized Turnips, Fresh Lime, Cilantro

\$15 / Individual Serving

Veggie Burgers (V, GF)

Green Garbanzo and Chickpea Veggie Burger with Farm Heirloom Carrot Ketchup, Macerated JF Organic Farm Peppers & Zucchini, and Sautéed Shiitake Mushrooms

\$15 / Individual Serving / 2 Veggie Burgers

ENTREES

Minimum order of 3 per item

Braised Chicken and Biscuit Pot Pie

Diced Pasture-Raised Chicken with Peas, Carrots, Potatoes, and Gravy topped with Buttermilk Biscuit and Sea Salt

\$7 / Individual Serving

Vegan Shepherds Pie (V, GF)

Caramelized Sunchoke, Farmer's Market Carrot and Cauliflower, Fennel Gravy and topped with Smashed Sage Roasted Yams

\$13 / Individual Serving

Lettuce Wraps - Blanched Cauliflower Romanesco

(V, GF)

With Radishes, Preserved Lemon Dressing and Oven Roasted Endive. Served with Lettuce Cups

\$10 / Individual Serving

Lettuce Wraps - Egg Salad (GF)

Soft Boiled & Diced Eggs tossed with Pickled Peppers, Garlic Aioli, Organic Celery, Dill and Celery Leaves. Served with Lettuce Cups

\$11 / Individual Serving

Lettuce Wraps - Chicken Salad (GF)

Shredded Pasture Bird Chicken Salad with Garlic Aioli, Sweet and Sour Onions, Arugula and Black Pepper. Served with Lettuce Cups

\$12 / Individual Serving

Lettuce Wraps - Roast Beef Salad (GF)

Grass-Fed Shaved Roast Beef with Black Pepper and Rosemary, Preserved Lemon Salsa Verde and Arugula

\$12 / Individual Serving

Lettuce Wraps - Whitefish Salad (GF)

Wild Local Seafood Line-Caught Whitefish Roasted and Marinated with Preserved Lemon Salsa Verde and Arugula. Served with Lettuce Cups

\$12 / Individual Serving

ORDER ONLINE

SIDES

Minimum order of 3 per item

\$8 / Individual Serving

English and Snow Pea Sauté (GF)

English Peas and Snow Peas with Parmesan and Mustard Roasted Endive

Spaghetti Squash "Carbonara" (GF)

With Smoked Peppers, Butter, Black Pepper, and Parmesan Cheese
Vegan Option Available

Three-Bean Casserole (V, GF)

Haricot Vert, Blue Lake Beans, and Wax Bean Casserole with Roasted Mushrooms, Preserved Lemon, and Roasted Almonds

Parsnips and Artichoke Bruschetta (V, GF)

With Garlic and Fennel, Fresh Orange Juice, and Yellow Onions

Green and Yellow Wax Beans (V, GF)

Marinated String Bean Salad with Sliced Treviso, Padron Peppers, Arugula, Fat Uncle Farms Almonds, Shaved Parmesan Cheese, and Red Chili Vinaigrette

Eggplant "Caponata" (V, GF)

With Roasted Eggplants, CA Extra Virgin Olive Oil, Fried Carrot Tops, Roasted Peppers, and White Wine Vinegar Pickled Onions

"All-Blue" Potato Salad (V, GF)

With Roasted Carrots, Green Onions, Whole Grain Mustard Vinaigrette, and Garlicky Aioli

Japanese Sweet Potato & Red Onion Gratin (V, GF)

With Vegan Butternut Squash "Queso" and Shaved Jalapeños

Plancha Toasted Romano Beans (GF)

With Basil Pesto, Grilled Red Onions, Wilted Spinach, and Sea Salt

Spicy Broccoli (GF)

With Chili Flakes, Grass Fed Butter, Lemon Zest and Grilled Coastal Farm Radicchio

Braised McGrath Farm Baby Beets (V, GF)

With Mixed Baby Beets, Beet Greens, and Toasted Pecans

Roasted Carrots and Squashes (V, GF)

With Arugula Pesto, Arugula Leaves, and Atomic Red Carrot Shavings

Smashed Potatoes (GF)

Skin-On Smashed Sierra Gold Potatoes with Roasted Garlic and Whipped Cream Cheese

SIDES

Minimum order of 3 per item

\$8 / Individual Serving

Fingerling Potatoes (V, GF)

Roasted Fingerling Potatoes and Crispy Kale with Garlic and Rosemary

Roasted Wild Mushrooms (V, GF)

Assorted Large Mushrooms sautéed with Purple and Green Kale and Sea Salted English Peas

Cauliflower "Couscous" Salad (V, GF)

Raw, Seasonal, Shaved Vegetables, Crumbled Cauliflower "Couscous", Curry Vinegar, and Roasted Nuts

Whole Roasted Jimenez Farm Baby Brussels Sprouts (GF)

With Honey Whole Grain Mustard Vinaigrette, Caramelized Sunchokes, and Greens

Harissa Sweet Potato Salad (GF)

Sweet Potato Salad with Harissa Aioli with Local California Honey, Lemon, Parsley and Candied Fennel

Marinated Cumin Carrot and Quinoa Salad (GF)

Roasted McGrath Farm Carrots, White Quinoa, Baked Ricotta, Spicy Pumpkin Seeds and Crispy Kale with Cumin Vinaigrette

Vegan Beet Couscous Salad (V)

Roasted Beets, Couscous, Raisins, and Toasted Pecans, with Cumin Vinaigrette

Wheat Berry & Turnip Pilaf (V)

With Lemon and Sautéed Spinach

Semolina Pasta Salad

Semolina Pasta Tossed with Preserved Peppers, Sundried Tomatoes, Dark Balsamic Dressing, Sliced California Olives and Fried Marjoram

Cole Slaw (V, GF)

Shredded Cabbage and Carrots with Garlic Aioli, Pickled Peppers, Shaved Jalapeno & Cilantro

\$5 / 1 Cup / Individual Serving

ORDER ONLINE

RISOTTO

Minimum order of 3 per item

\$8 / Individual Serving

Sweet Pea and Broccoli Risotto (V, GF)

With Blanched English Peas, Roasted Broccoli, Arugula, Fennel, and Fennel Puree

Pumpkin Sage Koda Rice Risotto (V, GF)

Olive Oil and Sage Caramelized Pumpkin Risotto, cooked in Oven Roasted Pumpkin Soup, finished with Lemon, Sea Salt, and Braised Greens

Mushroom and Leek Risotto (V, GF)

With Kale, Leeks and Arugula Salad, Lemon Garlic Puree and Fresh Basil

BAKED PASTAS

Vegetarian Lasagna Cupcakes

\$9.50 Per Cupcake

Meat Lasagna Cupcakes

\$9.50 Per Cupcake

Flavors Subject to Availability

KID'S MENU

Minimum order of 3 per item

Brioche Grilled Cheese Dippers with San Marzano Tomato Soup

Three Grilled Cheese and One Cup of Soup

\$10 / Individual Serving

Chicken Tenders

Four Buttermilk Fried Chicken Tenders with Sweet and Sour Dipping Sauce

\$12 / Individual Serving

Grass-Fed Mini Cheeseburgers

Two Mini Cheeseburgers on Brioche Buns with Pickles, Ketchup, and Yellow Mustard

\$10 / Individual Serving

Pasture-Raised Chicken Quesadilla with Mild Salsa & Sour Cream

Slow Roasted Chicken Layered with Mozzarella Cheese, Green Onions and Flour Tortilla, Served With a Small Side of Mild Salsa and Sour Cream

\$9 / Individual Serving

Pigs in a Blanket Dippers

Four Oven Baked Grass-fed Beef Hot Dogs wrapped in Puff Pastry with Honey Mustard and Ketchup Dipping Sauces

\$14 / Individual Serving

Cheddar Cheese Mac 'n Cheese Nuggets

Six Cheddar Cheese Nuggets With Molten Cheddar Cheese Dipping Sauce

\$12 / Individual Serving

ORDER ONLINE

DESSERTS

Minimum order of 3 per item

Chocolate Chip with Sea Salt Cookies

Valrhona 70% and 40% Chocolate Chips Sprinkled with Sea Salt

Vegan and Gluten Free Options Available

\$3 / Each

Oatmeal & Cranberry Cookies

Giusto's Organic Old Fashioned Rolled Oats and Cranberries with Lemon Glaze

\$3 / Each

Fudgy Chocolate Brownies

Valrhona 70% Fudgy Chocolate Brownie

\$7 / Three Pack

Brown Sugar Blondies

Buttery Brown Sugar Blondie

\$7 / Three Pack

DESSERTS

Butterscotch Budino

Butterscotch and Salted Caramel Pudding with Whipped Crème Fraîche and Rosemary Crumble

(Contains trace amounts of alcohol)

\$32 / Half Dozen 6 Ounce Servings

***Packaged Individually**

Cashew Cheesecake (V, GF)

Blended California Cashew Cream with Lemon Curd, Seasonal Fruit, Garden Blossoms and Cashew Crumble

\$32 / Half Dozen 6 Ounce Servings

***Packaged Individually**

Seasonal Fruit Cobbler

Seasonal Fruit Cobbler with Scone Topping

Vegan and Gluten Free Option Available

\$32 / Half Dozen 6 Ounce Servings

***Packaged Individually**

Vanilla Panna Cotta (V)

With Seasonal Fruit & Candied Walnuts

\$32 / Half Dozen 6 Ounce Servings

***Packaged Individually**

[ORDER ONLINE](#)

BREAKFAST & BRUNCH

Minimum order of 3 per item

Breakfast Burritos

Organic Egg Scramble with Cured Meats, Roasted Seasonal Vegetables and Mozzarella wrapped in a Flour Tortilla served with House-Made Salsa

Vegetarian and Vegan Options Available

\$13 / Each

Breakfast Frittata (GF)

Organic Egg Frittata with Cured Meats, Roasted Seasonal Vegetables, Parmesan, and Mozzarella with a side of Salsa

Vegetarian Option Available

\$9 each / Cut Into 2 Wedges

Breakfast Potatoes (V, GF)

Herb Roasted Potatoes with Sweet Peppers, Grilled Onions, and Pickled Pepper Chutney

\$8 / Individual Serving

Assortment of Pastries

Our Chef's Selection of Pastries; may include house-made Scones, Muffins, and Seasonal Breads, Hand Pies, and Danishes

Vegan Option Available

\$39 / Dozen / Sold by the Dozen

***Packaged Individually**

BREAKFAST & BRUNCH

Minimum order of 3 per item

Honey Ricotta French Toast

Honey Ricotta Stuffed Brioche French Toast, battered with Vanilla Custard, served with Sweet Cream Butter and Blueberry Maple Glaze

\$14 / Individual Serving

House-Made Belgian Waffles

Served with Sweet Cream Butter and Maple Syrup

\$13 / Individual Serving

Seasonal Fruit Compote Add On

\$3 / Individual Portion

Fruit Parfait (GF)

Straus Farm Organic Greek Yogurt with Seasonal Fruit and House-Made Jam

\$7 each

Overnight Oats (V, GF)

Almond Milk Soaked Oats with Peacock Farm Raisins and Seasonal Fruit, topped with Pumpkin Seeds and Almond Butter

\$7 each

Chia Pudding (V, GF)

Organic Chia Seeds with Almond Milk, Vanilla, Maple Syrup, Coconut Milk, and a Pinch of Salt

\$9 each

House-Made Granola (GF)

Giusto's Rolled Oats, Pecans, Almonds, Pumpkin Seeds, Maple Syrup, Honey, and a Pinch of Salt

Vegan Option Available

\$1 / Add On for Fruit Parfaits, Overnight Oats, and Chia Pudding

ORDER ONLINE

BEVERAGES

Hot Coffee Set-up (V, GF)

Includes Organic Half & Half, Almond Milk, Raw Sugar, Stevia, Compostable Cups, and Stir Sticks

Decaffeinated Coffee Available by Request

\$38 / 9, 8oz Servings

Hot Tea Set-up (V, GF)

Includes Hot Water, Assorted Tea Bags, Honey, Lemon, Compostable Cups, and Stir Sticks

Wedges

\$28 / 9, 8oz Servings

Cold Brew Coffee (V, GF)

\$6 / Individual 12 Ounce Bottle / Minimum 6

Orange Juice (V, GF)

\$7 / Individual 12 Ounce Bottle / Minimum 6

Grapefruit Juice (V, GF)

\$7 / Individual 12 Ounce Bottle / Minimum 6

Ginger Plum Iced Tea (V, GF)

\$5 / Individual 12 Ounce Bottle / Minimum 6

Fresh Squeezed Lemonade (V, GF)

Fresh Squeezed Lemon Juice and Organic Cane Sugar

\$5 / Individual 12 Ounce Bottle / Minimum 6

Boxed Water (V, GF)

\$2.50 / 16.9oz Box

La Croix Sparkling Water (V, GF)

Assorted Flavors

\$2.00 / Each

SNACKS

Minimum order of 3 per item

Chili Lime Popcorn (V, GF)

\$4 / Bag

Crispy Parmesan and Herb Crostini Breads

\$5 / Bag

Garden Herb and Garlic Marinated California Olives in Olive Oil (V, GF)

\$7 / Cup

Olive Oil, Rosemary, & Sea Salt Roasted Fat Uncle Farms Almonds (V, GF)

\$11 / Pint

Sweet and Spicy Almonds, Pecans, & Walnuts (V, GF)

\$11 / Pint

COMPOSTABLE UTENSILS

VerTerra

Premium Environmentally-Friendly Dinnerware Made from Fallen Palm Leaves and Water, Paired with Bamboo Utensils and a Recycled Napkin

\$3.25 / Appetizer-Sized Place Setting

\$6 / Dinner-Sized Place Setting

Cornware

Standard Biodegradable Plate and Utensils, Paired with a Recycled Napkin

\$4 / Place Setting

Potatoware Utensils

Individually-Wrapped Biodegradable Utensils and Napkin

\$1 / Place Setting

[ORDER ONLINE](#)