

FORAGE

CATERING MENU

SMALL BITES

Small serves 8-12, Large serves 16-20

CROSTINI (small 12 pcs, large 20 pcs)	SM	LG
DATE JAM, HAZELNUT, GOAT CHEESE	\$65	\$105
CHERRY TOMATO, PESTO, RICOTTA	\$65	\$105
AVOCADO, GREEN GODDESS, BACON, ARUGULA	\$65	\$105

MEATBALLS (minimum order 30 pcs)

LAMB MEATBALLS <i>w/ sumac yogurt</i>	\$3 ea	
MEATBALLS <i>w/ roasted tomato and basil</i>	\$2.50 ea	

PLATTERS

SEASONAL CRUDITÉS <i>w/ buttermilk dressing and chickpea puree</i>	SM \$60	LG \$90
CHARCUTERIE & CHEESE PLATTER <i>prosciutto, soppressata, salumi and a selection of goat, sheep, and cow cheeses</i>	\$100	\$175

PROTEINS

Small serves 8-12, Large serves 16-20

ROASTED PETALUMA FARMS FREE RANGE CHICKEN (Small – 3 whole chickens, Large – 5 whole chickens)	SM \$80	LG \$130
GRILLED SALMON (Small – 12 pieces, Large – 20 pieces) <i>Choice of topping: Mustard Onion / Tapenade / Blistered Cherry Tomato (seasonal)</i>	\$130	\$210

SANDWICHES

Small - 6 whole, Large -10 whole

	SM	LG
PORK BELLY <i>cabbage jalapeno slaw, tomato, aioli</i>	\$85	\$140
ROASTED TURKEY <i>aged white cheddar, lettuce, tomato, red onion, aioli</i>	\$85	\$140
ROASTED TURKEY BLTA <i>avocado, bacon, tomato, red onion, aioli</i>	\$90	\$140
SALAMI <i>shredded lettuce, provolone, goathorn peppers, red onion, dijon mustard, aioli</i>	\$83	\$135
CHICKEN SALAD <i>lettuce, sliced radishes, green onion</i>	\$83	\$135
HAM AND CHEDDAR <i>lettuce, tomato, mustard</i>	\$80	\$130
TUNA SALAD <i>celery, shallots, chives</i>	\$80	\$130
EGG SALAD <i>chives, lettuce, tomato</i>	\$80	\$130
AVOCADO <i>cabbage jalapeno slaw, tomato, aioli</i>	\$80	\$130

HANGER STEAK <i>Choice of topping: Roasted Tomato / Red Wine / Chimichurri</i>	\$190	\$320
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SIDES

Small serves 8-12, Large serves 16-20

*Seasonal sides from the restaurant menu are available at foragela.com.

	SM	LG
MARKET LETTUCE SALAD <i>radish, pickled shallots, and parsley</i>	\$60	\$100
ARUGULA & KALE SALAD <i>feta, shallots, breadcrumbs, garlic lemon vinaigrette</i>	\$60	\$100
ROASTED BEETS <i>mustard, hard-boiled eggs, and chives</i>	\$60	\$100
MOROCCAN BEETS & CARROTS <i>ginger, shallots, and soft herbs</i>	\$60	\$100
ROASTED POTATOES <i>creme fraiche, chives, roasted garlic</i>	\$60	\$100
MAC & CHEESE	\$60	\$100
BULGUR WHEAT <i>cauliflower, golden raisins, and walnuts</i>	\$60	\$100
BROCCOLI <i>shallots, garlic, and chili flakes</i>	\$60	\$100
WHITE BEAN CASSOULET <i>onions, garlic, breadcrumbs</i>	\$60	\$100
SEASONAL MARKET FRUIT <i>arugula</i>	\$80	\$120

QUICHE Serves 8

LORRAINE	Whole
SPINACH & GOAT CHEESE	\$55
HAM & CHEDDAR	\$55
ROASTED TOMATO & CARAMELIZED ONION	\$55

SAVORY TARTS Serves 8-12

MUSHROOM, GRUYERE, CARAMELIZED ONIONS	Whole
RAPINI, GOAT CHEESE, SHALLOTS, CHILI	\$55
BEEF GREENS, CARAMELIZED ONION, GOAT CHEESE	\$55
ONION, BACON, CHEDDAR	\$55

ORDERING INFORMATION

- Please order by emailing catering@foragela.com. A credit card authorization is required to confirm any orders.
- To ensure quality and availability, we recommend placing your orders at least 72 hours in advance. Our best efforts will be made to accommodate any last-minute needs.
- Catering orders can be picked up at the restaurant. Delivery/drop-off is available for orders greater than \$500. Drop-off service includes on-site preparation of certain menu items by kitchen staff member. Charges vary depending on order size, location, date, and time.
- Disposable plates, utensils and napkins are available for \$1/person.
- Our restaurant is closed on Sundays and Mondays. Catering orders for those days require a \$1,000 food minimum.

DESSERTS

CAKES

SOUR CREAM CHEESECAKE WITH SEASONAL FRUIT
Traditional sour cream cheesecake with shortbread crust and seasonal farmers market fruit

RICOTTA CHEESECAKE WITH VANILLA WHIPPED CREAM & BERRIES
Made with fresh ricotta and lemon zest, baked with no crust

CLASSIC CARROT CAKE
Made with cream cheese frosting & walnuts

CHOCOLATE LAYER CAKE
With ganache frosting and choice of filling:
- Peanut Butter and Malted Crumble
- Chocolate Mousse
- Vanilla Buttercream

SEASONAL FRUIT CRISP
Seasonal farmers market fruit baked with cinnamon streusel

BERRY PAVLOVA WITH VANILLA CREAM
Crisp meringue layered with vanilla whipped cream and mixed farmers market berries

Whole
\$44
(serves 8-10)

\$55
(serves 8-12)

Cake Sizes:
8 in. - \$60
(serves 10-12)

9 in. - \$72
(serves 12-18)

10 in. - \$96
(serves 20-25)

\$48
(serves 6-8)

\$66
(serves 12-14)

TARTS

SEASONAL FRUIT GALETTE WITH ALMOND FRANGIPANE
Puff pastry with sweetened almond paste, topped with seasonal fruit

CARAMEL-NUT TART WITH CHOCOLATE GANACHE
Chocolate sable crust filled with toasted nuts, gooey caramel, topped with chocolate ganache and sea salt

COOKIES & BROWNIES

min. order of 12

BROWNIES WITH WALNUTS *(gluten free)*
Small squares of classic fudgy chocolate cake

BROWN BUTTER BLONDIES
With dulce de leche and cashews

CHOCOLATE CHIP COOKIES WITH SEA SALT

MEXICAN CHOCOLATE SHORTBREAD

ROCKY ROAD MARSHMALLOW SANDWICHES

OATMEAL COCONUT DATE COOKIE *(vegan, gluten free)*

Whole
\$44
(serves 8)

\$60
(serves 10-12)

\$3.50 ea

\$3.50 ea

\$2.75 ea

\$2.75 ea

\$4.50 ea

\$3 ea