

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 | \$75 | \$115 |
| CHERRY TOMATO, PESTO, RICOTTA | \$75 | \$115 |
| AVOCADO, GREEN GODDESS, BACON, ARUGULA | \$75 | \$115 |

MEATBALLS (minimum order 30 pcs)

| | | |
|---|-----------|--|
| LAMB MEATBALLS <i>w/ sumac yogurt</i> | \$3.50 ea | |
| MEATBALLS (ITALIAN) <i>w/ roasted tomato and basil</i> | \$3.00 ea | |

PLATTERS

| | | |
|--|------------|-------------|
| SEASONAL CRUDITÉS <i>w/ buttermilk dressing and chickpea puree</i> | SM \$70 | LG \$100 |
| CHARCUTERIE & CHEESE PLATTER <i>prosciutto, soppressata, salumi and a selection of goat, sheep, and cow cheeses</i> | \$110 | \$185 |

PROTEINS

Small serves 8-12, Large serves 16-20

| | | |
|---|------------|-------------|
| ORGANIC FREE RANGE CHICKEN (Small – 3 whole chickens, Large – 5 whole chickens) | SM \$85 | LG \$135 |
| GRILLED SALMON (Small – 12 pieces, Large – 20 pieces) <i>Choice of topping: Mustard Onion / Tapenade / Blistered Cherry Tomato (seasonal)</i> | \$135 | \$215 |

SANDWICHES

Small - 6 whole, Large -10 whole

| | SM | LG |
|---|------|-------|
| ROASTED TURKEY ON BAGUETTE <i>aged white cheddar, lettuce, tomato, red onion, aioli</i> | \$90 | \$150 |
| SALAMI ON BAGUETTE <i>shredded lettuce, provolone, goathorn peppers, red onion, dijon mustard, aioli</i> | \$90 | \$150 |
| CHICKEN SALAD (made w/ choice of greek yogurt or aioli) <i>lettuce, sliced radishes, green onion</i> | \$90 | \$150 |
| HAM AND CHEDDAR <i>lettuce, tomato, mustard</i> | \$85 | \$135 |
| TUNA SALAD <i>celery, shallots, chives, radish</i> | \$85 | \$135 |
| EGG SALAD <i>chives, lettuce, radish</i> | \$85 | \$135 |
| AVOCADO <i>cabbage jalapeno slaw, tomato, aioli</i> | \$90 | \$150 |

| | | |
|---|-------|-------|
| HANGER STEAK <i>Choice of topping: Roasted Tomato or Chimichurri</i> | \$190 | \$320 |
|---|-------|-------|

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> | \$65 | \$110 |
| ARUGULA & KALE SALAD <i>feta, shallots, breadcrumbs, garlic lemon vinaigrette</i> | \$65 | \$110 |
| ROASTED BEETS <i>mustard, hard-boiled eggs, and chives</i> | \$65 | \$110 |
| MOROCCAN BEETS & CARROTS <i>ginger, shallots, and soft herbs</i> | \$65 | \$110 |
| ROASTED POTATOES <i>creme fraiche, chives, roasted garlic</i> | \$65 | \$110 |
| MAC & CHEESE | \$65 | \$110 |
| BULGUR WHEAT <i>cauliflower, golden raisins, and walnuts</i> | \$65 | \$110 |
| BROCCOLI <i>shallots, garlic, and chili flakes</i> | \$65 | \$110 |
| WHITE BEAN CASSOULET <i>onions, garlic, breadcrumbs</i> | \$65 | \$110 |
| SEASONAL MARKET FRUIT <i>arugula</i> | \$95 | \$130 |

QUICHE Serves 8

| | |
|---|-------|
| LORRAINE | Whole |
| | \$60 |
| RAPINI & GOAT CHEESE (SEASONAL) | \$60 |
| HAM & SWISS | \$60 |
| ROASTED TOMATO & CARAMELIZED ONION (SEASONAL) | \$60 |

SAVORY TARTS Serves 8-12

| | |
|---------------------------------------|-------|
| MUSHROOM, GRUYERE, CARAMELIZED ONIONS | Whole |
| | \$60 |
| RAPINI, GOAT CHEESE, SHALLOTS, CHILI | \$60 |
| CHERRY TOMATO & CORN (SEASONAL) | \$60 |
| ONION, BACON, CHEDDAR | \$60 |

DESSERTS

CAKES Serves 10-12

CARROT CAKE

With cream cheese frosting

CHOCOLATE CAKE

With chocolate frosting and chocolate ganache

BUTTERMILK CAKE

With cream cheese frosting and seasonal fruit

GERMAN CHOCOLATE CAKE

With coconut and pecan filling

PIES Serves 8-10

BLUEBERRY PIE

BANANA CREAM PIE

COCONUT CREAM PIE

CHOCOLATE CREAM PIE

SEASONAL FRUIT PIE

ie. Spring (Strawberry, Rhubarb), Fall (Apple, Pear), Winter (Pumpkin, Winter Squash), Summer (Peach, Nectarine, Apricot)

COOKIES & BROWNIES

min. order of 12 per item

GLUTEN-FREE BROWNIES

CHOCOLATE CHIP COOKIES

SUGAR COOKIES

OATMEAL COOKIES

Whole (8")

\$60

\$62

\$60

\$65

Whole

\$45

\$45

\$45

\$45

\$45

\$4/ea

\$3/ea

\$3/ea

\$3/ea

TARTS Serves 8-10

Available as whole or individual 3" tarts (\$7 ea)

*individual tarts require a min. of 12 orders

CHOCOLATE GANACHE TART

With caramel, candied hazelnuts, and whipped creme fraiche

LEMON MERINGUE TART

SEASONAL FRUIT TART

With vanilla bean pastry cream and fruit jam

Whole

\$50

\$45

\$50

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.