

# 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
ROMESCO SPREAD, ROASTED CIPPOLINI ONIONS	\$75	\$115
ARUGULA PESTO, PINE NUTS, RICOTTA	\$75	\$115
SEASONAL CROSTINI	\$75	\$115
ROASTED GRAPES, GOAT CHEESE, SPECK	\$90	\$140

## 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	

## SANDWICHES

Small - 6 whole, Large -10 whole

ROASTED TURKEY ON BAGUETTE <i>aged white cheddar, lettuce, tomato, red onion, aioli</i>	SM	LG
	\$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
AVOCADO <i>cabbage jalapeno slaw, tomato, aioli</i>	\$90	\$150
ROASTED EGGPLANT TARTINE <i>onion, sumac, parsley, hummus</i>	\$85	\$135

## PROTEINS

Small serves 8-12, Large serves 16-20

ORGANIC FREE RANGE CHICKEN (Small - 3 whole chickens, Large - 5 whole chickens)	SM	LG
	\$85	\$135
SALMON W/ SEASONAL GARNISH (Small - 12 pieces, Large - 20 pieces)	\$135	\$215
HANGER STEAK <i>Choice of topping: Chimichurri or Seasonal Garnish</i>	\$190	\$320

## SIDES

Small serves 8-12, Large serves 16-20

	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
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 SIDES	\$65	\$110

\*\*Seasonal sides from the restaurant menu are available at [foragela.com](http://foragela.com).

## PLATTERS

	SM	LG
SEASONAL MARKET FRUIT	\$95	\$130
CHARCUTERIE & CHEESE <i>prosciutto, soppressata, salumi and a selection of goat, sheep, and cow cheeses</i>	\$110	\$185
SEASONAL CRUDITÉS <i>w/ buttermilk dressing and chickpea puree</i>	\$70	\$100

## FOCACCIAS

Serves 8

MUSHROOM, GRUYERE, CARMELIZED ONIONS	\$60
RAPINI, GOAT CHEESE, SHALLOTS, CHILI, GARLIC	\$60
BACON, CHEDDAR, ONION	\$60
TOMATO CONFIT, GARLIC, ARUGULA	\$60
SEASONAL	\$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 inquire about seasonal menu items.
- Please order by emailing [catering@foragela.com](mailto: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 Mondays. Catering orders for those days require a \$1,000 food minimum.