

FORAGE

CATERING MENU

SMALL BITES

Small serves 10-12, Large serves 18-20

| | | |
|------------------------------------------|------|-------|
| 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)

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|-----------------------------------------------------------|-----------|--|
| 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

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|-------------------------------------------------------------------------------------------------------------|------|-------|
| 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 10-12, Large serves 18-20

| | | |
|------------------------------------------------------------------------------------|-------|-------|
| 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 10-12, Large serves 18-20

| | 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.

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

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|----------------------------------------------|------|
| MUSHROOM, GRUYERE, CARMELIZED ONIONS | \$60 |
| RAPINI, GOAT CHEESE, SHALLOTS, CHILI, GARLIC | \$60 |
| BACON, CHEDDAR, ONION | \$60 |
| TOMATO CONFIT, GARLIC, ARUGULA | \$60 |
| SEASONAL | \$60 |

ORDERING INFORMATION

- Please order by emailing catering@foragela.com. 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.
- A credit card authorization is required to confirm any orders. Cancellations within 24 hours will result in a cancellation fee.
- Catering orders can be picked up at the restaurant. Delivery or drop-off services are based on availability for an additional fee. Drop-off service includes on-site preparation of certain menu items by kitchen staff member and basic set-up of food.
- Our restaurant is closed on Sundays and Mondays. Catering orders for those days will be based on availability.