

hors d'oeuvre platters & such / 48 hour notice required / small serves 10-12 guests / large serves 18-20 guests

CHEESE & CHARCUTERIE

artisan cheese platter chef's selection of farmstead & artisanal cheese, nuts, dried fruit, preserves & crusty baguette may include; fromage d'affinois, point reyes bleu, aged chevre, vermont cheddar	small 120	large 160
charcuterie platter chef's selection of salumi & cured meats, sliced baguette, cornichons & mustards	small 145	large 195
antipasto misto soppresata, coppa, prosciutto de parma, roasted red peppers, grilled zucchini, eggplant & fennel; marinated artichokes, kalamata & picholine olives	small 140	large 185
mediterranean mixed olives, roasted peppers, squash & fennel, hummus, feta, israeli salad & crispy pita	small 145	large 195
grilled vegetable platter zucchini, squash, eggplant, red onion, bell peppers & asparagus; cilantro pesto & green goddess	small 110	large 155

SPECIALTY PLATTERS

protein platter herb roasted turkey breast; cranberry relish & blue cheese aioli sliced beef tenderloin, medium rare; creamy horseradish & grainy mustard sliced boneless leg of lamb; jalapeno yogurt & cucumber-tomato salad	small 145	large 195
smoked fish platter scottish smoked salmon & trout, tomato, red onion, capers, herbed cream cheese & crostini	per guest 18	per guest 16
smoked fish platter scottish smoked salmon & trout, tomato, red onion, capers, herbed cream cheese & crostini	small 165	large 240
butter lettuce platter asian pulled pork; cucumber, carrot & mango, rice noodles, pickled jalapeno & cashews shitake mushroom; cucumber, carrot & mango, rice noodles, pickled jalapeno & cashews	small 210	large 250
spicy ahi tartare platter sushi grade ahi; spicy asian aioli, scallions, tobiko caviar & ginger, wonton tiles & avocado	small 210	large 250
spicy ahi tartare platter sushi grade ahi; spicy asian aioli, scallions, tobiko caviar & ginger, wonton tiles & avocado	small 250	large 300
samosas revisted vegetarian samosa filling, cilantro stems, pickled red onion, mango chutney & crispy wontons	small 210	large 250

skewers a la carte:

chicken, pork OR tofu	\$30 dozen
beef OR shrimp	\$36 dozen
seared ahi	\$48 dozen

protein skewers platter

sweet & spicy beef; gingered carrots, cucumber & napa slaw	small 240	large 290
classic sirloin; horseradish cream, pickled red onions & arugula	small 240	large 290
beef satay; asparagus spears & gingered carrots	small 240	large 290
rosemary garlic chicken; grilled zucchini & sundried tomatoes	small 210	large 260
thai chicken satay; red onion-cucumber salad & sesame toasts	small 210	large 260
moroccan chicken; red pepper hummus & eggplant salad	small 210	large 260
roasted pork tenderloin; pineapple & granny smith apples	small 210	large 260
lemongrass shrimp; gingered asparagus & carrots	small 250	large 300
cocktail shrimp; lemon & lime wedges, cocktail sauce	small 250	large 300
ginger-hoisin tofu; portobello mushrooms, scallions & onion	small 200	large 250

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<p>vegetarian skewers platter / 2.5 each red & golden grape tomato or heirloom (seasonal), bocconcini & kalamata olive eggplant, mushroom, zucchini, grape tomato & pearl onion panzanella/french bread, tomato, english cucumber, red & yellow peppers</p>	<p>small 120</p>	<p>large 170</p>
<p>pasta/grains/beans platter cilantro pesto pasta/ blue cheese & tomato four bean pasta salad/black, garbanzo, pinto & red beans mediterranean cous cous salad/feta, tomato, cucumber, parsley & kalamata olives curried Israeli cous cous salad/dried cranberries, toasted almonds & curry vinaigrette quinoa - vegetable/kale, tomatoes, cauliflower, parsley & lemon vinaigrette</p>	<p>small 120</p>	<p>large 170</p>
<p>salad platter league/baby lettuce, green apples, pecans & blue cheese asian/napa & red cabbage, mango, scallion, almonds & sesame med/english cucumbers, tomato, dill, feta & olive tapenade, baby romaine wally/granny smith & red delicious apples, cashews, grapes, arugula</p>	<p>small 110</p>	<p>large 160</p>
<p>vegetable platter roasted brussels sprouts, carmelized onion & grainy mustard vinaigrette sautéed white corn, carrots, red onion & basil roasted root vegetables; fennel, sweet potato, carrots, onion & parsnips</p>	<p>small 140</p>	<p>large 190</p>
<p>fresh fruit platter / recommendation ¼ lb per person seasonal market fruit selection may include: melon, pineapple, papaya, kiwi, grapes & berries (seasonal)</p>	<p>small 90</p>	<p>large 140 per pound 18 ¼ lb per person recommended</p>
<p>crudites platter roasted & crisp market vegetables; herbed chevre & house vinaigrette may include: zucchini, asparagus, cherry tomato, young carrots, radishes, broccoli, cauliflower</p>	<p>small 90</p>	<p>large 140</p>
<p>vegetarian tea sandwich platter / 3 each herbed ricotta, red & golden grape tomatoes on country white cucumber, mango, cilantro cream cheese on pain de mie eggplant, roasted peppers & olive tapenade on whole wheat goat cheese & watercress on whole wheat</p>	<p>small 130</p>	<p>large 185</p>
<p>mini sandwich platter/ 3 each black forest ham, imported swiss, tomato, green leaf & spicy mustard on pain de mie artisan salami, spanish manchego, olive tapenade & house spread on country white herb roasted turkey breast, pickled onion, bbq aioli & mixed greens on whole wheat rosemary chicken salad & tomato on country white smoked salmon & herbed cream cheese on whole wheat</p>	<p>small 145</p>	<p>large 195</p>
<p>DESSERT a fine dessert platter fresh baked cookies, brownies & dessert bars, garnished with seasonal berries</p>	<p>small 85</p>	<p>large 145</p>
<p>individual pastries cranberry pastry twist / cinnamon swirl roll / french butter madeleine</p>		<p>per guest 9.50</p>
<p>specialty cakes we make fantastic cakes - pricing based on style, design & size</p>		<p>please inquire</p>
<p>mini sweets & treats we make incredible mini sweets - pricing based on dessert</p>		<p>please inquire</p>



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community fried chicken **14.50 per pound**
southern fried chicken (3 to 4 pieces per pound - 3 pound minimum)

fried chicken sides

sautéed garlic spinach (2 pound minimum)	12.50 per pound
mac & cheese	small 50 large 100
community cornbread (2 dozen minimum)	1.50 each
community plugra biscuit (2 dozen minimum)	2 each
community honey butter (pint)	8

additional vegetable sides (2 pound minimum = 1 quart, serves 6)
below sides may be served at room temperature

blue lake green beans/ shallots & pecans	18.50 per pound
sautéed brussels sprouts/ grainy mustard	16.50 per pound
sautéed baby broccoli/ lemon vinaigrette	16.50 per pound
roasted carrots/honey glaze & curry	14.50 per pound
roasted cauliflower/capers	16.50 per pound
roasted seasonal vegetables	18.00 per pound
roasted herb potatoes	14.50 per pound
roasted cauliflower/capers	12.50 per pound
potato salad/german - style	14.50 per pound

soups **13 per quart**
community soups change seasonally – please contact us for selections.
soups require reheating (4 quart minimum, per selection).
temperate soup options: gazpacho & carrot-apple-ginger

please note:

- selections presented on our white porcelain or ceramic-ware & will require a deposit of \$15.00 - \$35.00 per dish.
- deposit includes an \$7.00 non-refundable usage charge per dish – *we do not plate or bake foods in client dishware.*
- prices & ingredients may change at our discretion.
- food items requiring reheating will be packaged in disposable aluminum ware or boxed.
- disposable appetizer plates, cocktail napkins & demi-forks provided upon request at an additional charge.

ordering, full service catering & event planning:

- we invited you to visit our website communitylosofeliz.com to experience the aesthetic of our food.
- all orders require 48 hour notice unless otherwise specified.
- menu items change with seasons & are subject to availability.
- \$100 catering order minimum.
- if you would like full service catering for your special occasion, please email Jennyfer Rodgers & our Epicurean Umbrella events team.