

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
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
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spicy ahi tartare platter

sushi grade ahi; spicy asian aioli, scallions, tobiko caviar & ginger, wonton tiles & avocado

small 250 large 300

samosas revisited

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

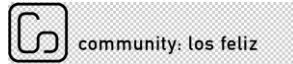
protein skewers platter

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

small 240 large 290
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small 210 large 260
small 210 large 260
small 210 large 260
small 210 large 260
small 210 large 260
small 250 large 300
small 250 large 300
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/arugula & red cabbage, mandarin, scallion, almonds & sesame med/english cucumbers, tomato, feta & olive tapenade, baby romaine wally/granny smith & red delicious apples, pecans, golden raisins, butter lettuce</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>



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***selections requiring reheating**

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:

- we invited you to visit our website communitylofeliz.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.