BI·RITE

EAT GOOD FOOD

SAMPLE EVENTS MENU

WINTER 2020

BI·RITE

EAT GOOD FOOD

That emotional connection when people gather around a table and share a good meal? We live for that feeling, and we aspire to share the stories of the farmers, ranchers and producers who make it possible.

As a Certified B Corporation, we are proud to celebrate, nurture, and support the people, systems, and environment that nourish us. Together, we love ***Creating Community Through Food***.

CONTACT US

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PASSED APPETIZERS

PRICED PER PIECE

COLD

Truffled White Bean Crostini, Smoky Mushrooms, Sage

Whipped Goat Cheese, Seeded Cracker, Pickled Beets, Fresh Dill, Toasted Pistachios

Petite Seasonal Vegetarian Cheese Tartlet

Hamachi Crudo, Crispy Wonton, Mango, Cucumber, Chili

Spiced Pear Crostini, Goat Cheese, Toasted Walnuts, Local Honey

Curried Chicken Salad, Lettuce Cup, Slivered Almonds

HOT

Mushroom Carnitas, Corn Tostada, Radish, Salsa Verde

Twice Baked Potato, Bacon, Caramelized Shallots, Cabot Vintage Cheddar

Dungeness Crab Cakes, Lemon Aioli

Smoked Trout, Horseradish, Dill, Roasted Potato

Porcini Mushroom Parmesan Arancini, Aioli

SKEWERS

COLD

Tuna “Poke” Skewer, Avocado Yuzu Mousse, Furikake

Grilled Hodo Soy Tofu Skewer, Sweet Sesame Glaze

HOT

Slow Cooked Pork Belly, Apple Butter, Brussels Sprouts

Lamb Meatballs, Ricotta Salata, Crispy Kale

Vietnamese Chicken Meatballs, Sweet and Spicy Glaze

SLIDERS

Fried Chicken Slider, Homemade Biscuit, Chipotle Aioli, Dill Pickles

Grassfed Beef Slider, Aged Cheddar, Tomato Jam, Lettuce

Smoky Brisket Slider, Horseradish Cream, Crispy Shallots, Watercress

SLIDERS CONT.

Pork Banh Mi Slider, Pickled Vegetables, Jalapeno

Lobster Roll, Celery, Remoulade, Buttered Roll

TAKE OUT BOXES

PRICED PER PIECE

Marinated Rice Noodles, Seasonal Vegetables

Slow Roasted Teriyaki Salmon Rice Bowl, Sesame, Scallion

Minced Chinese Chicken Salad, Almonds, Crispy Noodles, Citrus

PLATTER STATIONS

PRICED PER PERSON

Vegetarian Empanadas
spinach, wild mushrooms, goat cheese

Mediterranean Snacks
hand rolled dolmas, hummus, soft pita, marinated olives, halloumi cheese, persian cucumber

American Artisanal Charcuterie
cornichons, grain mustard, baguette

Seasonal Vegetable Crudité
your choice or hummus, red pepper romesco, or blue cheese dip

Cheese Monger's Selection of Imported Cheeses
fresh seasonal fruit, fruit compote, assorted crackers

Artisan Domestic Cheeses
fresh and dried fruit, assorted crackers

Sustainably Sourced Seafood and Vegetarian Sushi
wasabi, pickled ginger, tamari

Antipasti Platter
assorted salumi, grilled vegetables, house-made pickles, baguette

BUFFET & FAMILY STYLE

TO START

Butter Lettuce Salad
seasonal fruit, goat cheese, hazelnuts, herb vinaigrette

Mixed Green Salad
delicata squash, pumpkin seeds, cranberries, golden balsamic vinaigrette

Lacinato Kale Salad
shaved vegetables, sunflower seeds, lemon poppy seed dressing

Local Chicories
fennel, citrus, pistachios, feta cheese, sherry vinaigrette

Caesar Salad
romaine, parmesan, toasted house-made croutons

Cider Roasted Beets
persimmon, pomegranate, arugula, goat cheese, hazelnuts

Spinach Salad
roasted golden beets, dried cranberries, goat cheese, balsamic vinaigrette

Little Gem Salad
cucumbers, radishes, shaved carrots, focaccia croutons, green goddess dressing

Arugula Salad
rainbow carrots, radish, parmesan cheese, lemon vinaigrette

ENTRÉES

Moroccan Spiced Chicken Breast, Balsamic Caramelized Onions

Sumac Roasted Chicken, Green Chermoula

Lemon Thyme Roasted Chicken Breast, Shallot Jus

Duck Confit Farro, Tea Soaked Golden Raisins

Red Wine Braised Beef Short Ribs, Sweet Onion Soubise

Porcini Black Garlic Marinated Sirloin

Peppered Beef Sirloin, Chimichurri

Porcini Rubbed Beef Tenderloin, Charred Scallion Salsa Verde

Slow Roasted Salmon, Citrus-Fennel Gremolata

ENTRÉES CONT.

Tandoori Spiced Salmon, Cucumber Mint Yogurt

Slow Roasted Pork Loin, Spiced Apple Chutney

Slow Roasted Pork Loin, Heirloom Beans

Braised Pork Shoulder, Parmesan Polenta, Garlic Jus

VEGETARIAN/VEGAN OPTIONS

Heirloom Bean Cassoulet, Smoked Mushrooms, Turnips, Carrots

Parmesan Risotto Stuffed Portobello Mushrooms, Root Vegetable Puree, Crispy Shallots

Whole Roasted Delicata Squash, Brown Rice, Goat Cheese, Root Vegetables, Miso

KIDS MENU

Mac "n" Cheese

Roasted Chicken Breast, Seasonal Vegetables

Spaghetti, Marinara, Meatballs

SIDES

Acme Pan Epi Bread & Butter

Spiced Roasted Cauliflower, Sambal Tahini, Sunflower Seeds

Roasted Carrots, Ginger, Honey, Sesame

Cider Glazed Brussels Sprouts, Pomegranate Arils

Sautéed Bok Choy, Ginger, Garlic

Sautéed Broccoli Rabe, Calabrian Chili, Toasted Garlic

Spiced Roasted Root Vegetables, Rosemary Glaze

Roasted Cauliflower, Shaved Brussels Sprouts, Caper-Raisin Vinaigrette

Mama Mogannam's Carrots, Lemon-Tahini Dressing, Fresh Parsley

Braised Kale, Sweet Potatoes

SIDES CONT.

Smoky White Beans, Sautéed Broccoli

Roasted Fingerling Potatoes, Rosemary, Thyme

Saffron Scented Rice Pilaf, Butternut Squash

Smashed Yukon Gold Potatoes, Salsa Brava

Creamy Parmesan, Mascarpone Polenta

Farro, Roasted Mushrooms, Caramelized Onions

Mashed Potatoes, Butter, Chives

Horseradish Mashed Potatoes

Garlic Mashed Potatoes

MINI DESSERTS

Chocolate Pot de Crème
Passion Fruit Panna Cotta
Lemon Curd Tartlets
Chocolate Tartlets

Pecan Tartlets
Seasonal Fruit Galette
Boston Cream Pie Petite Four
Apricot Raspberry Petite Four

Seasonal Profiteroles
Assorted Cookies
Brownies & Blondie Bites

NON ALCOHOLIC BEVERAGES

COFFEE, TEA, & JUICE

Coffee, Tea Station, Half & Half, Almond Milk, Sweeteners, Orange & Cranberry Juice

ALL DAY COFFEE, TEA, & BEVERAGES

Coffee, Tea Station, Half & Half, Almond Milk, Sweeteners, Sparkling Water, Sodas, Dispensers of Iced Water

BOTTLED BEVERAGES

A Selection of Assorted Bottled Beverages to include Sodas, Iced Teas, Juices, Sparkling Water, and Dispensers of Iced Water

WINE & BEER PACKAGE

Wines	Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Sparkling Wine
Beers	Local Pilsner, IPA, Ale
Other	Sparkling Water, Sodas, Dispensers of Iced Water

SIGNATURE COCKTAILS

CLASSIC WHISKEY SOUR *bourbon, lemon juice, simple syrup, orange*

THE DALMATION *vodka, black peppercorn, organic grapefruit juice*

LA PALOMA *silver tequila, organic grapefruit juice, club soda, lemon wheel*

THE BEE'S KNEES *gin, lemon juice, honey, lemon wheel*

SAMPLE WINTER MENU #1

TO START

Butter Lettuce Salad
pears, goat cheese, hazelnuts, red wine vinaigrette

ENTRÉE COURSE

Slow Roasted Pork Loin, Spiced Apple Chutney

Roasted Salmon, Buttered Leeks, Citrus-Fennel Gremolata

Mama Mogannam's Carrots, Lemon-Tahini Dressing, Fresh Parsley

Saffron Scented Rice Pilaf, Butternut Squash

DESSERT

Passion Fruit Panna Cotta

Chocolate Tartlets

PRICED PER PERSON

SAMPLE WINTER MENU #2

TO START

Acme Pan Epi Bread & Butter

Local Chicories
fennel, citrus, pistachios, feta cheese, sherry vinaigrette

Caesar Salad
romaine, parmesan, toasted house-made croutons

ENTRÉE COURSE

Lemon Thyme Roasted Chicken Breast, Shallot Jus

Peppered Beef Sirloin, Chimichurri

Cider Glazed Brussels Sprouts, Pomegranate Arils

Roasted Fingerling Potatoes with Rosemary, Thyme

DESSERT

Chocolate Pot de crème

Lemon Curd Tartlets, Huckleberries

PRICED PER PERSON

ADDITIONAL INFO

DEPOSITS & GUEST COUNTS

A deposit of 50% is due at the time you sign your contract and is the only way to hold your date. A second deposit of 50% is due two weeks prior to your event along with your final guest count.

BOOKING

You are officially booked once you have returned a signed contract and your first deposit has been received.

FOOD & BEVERAGE MINIMUM

We ask that each event meet a food and beverage minimum of $5,000.

OPTIONAL GRATUITY

At the client's discretion, gratuity can be added to the proposal or final invoice. For your convenience, a gratuity line item will appear on your proposal. Please notify us if you would like to remove or adjust the percentage. Any gratuities received by Bi-Rite Catering will be distributed directly to the event staff who worked the event.

PRODUCTION FEE

A Production Fee is charged for all events and is applied to food, beverage, and rentals totals only. The Production Fee covers general production and operating expenses related to the execution of the catering event.

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