



## OFFSITE CATERING PICKUP

45 per person

Includes potato rolls, one salad, one main course, two sides, one dessert

Prices based on 10 person minimum

### TO BE SHARED

-optional-

WOOD GRILLED ARTICHOKE 6/half piece  
sauce gribiche, lemon

GRASS-FED MEATBALLS 5/ea  
tomato sauce, parmesan

PIMENTO CHEESE DIP 5/two oz  
housemade tortilla chips

SMOKED CHICKEN WINGS 2.5/ea  
alabama white sauce

HAM SANDWICHES 5/ea  
cured ham, pepper jelly

CHARCUTERIE & CHEESE 10/ two oz  
2oz portion, pickles, toast

### SALAD

-choice of one-

#### GARDEN GREENS

seasonal fruit, nuts, local cheese, citrus vinaigrette

#### LACINATO KALE SALAD

chili pequin, toasted parmesan, lemon dressing

#### CARAMELIZED BEETS A LA PLANCHA

skyhill farms goat cheese crema, greens, chimichurri

Add additional Salad | 7 pp

### MAIN COURSE

-choice of one-

#### ARBORIO RICE

seasonal vegetables

#### "BRICK COOKED" CHICKEN

salsa verde

#### HERITAGE PULLED PORK

#### HERITAGE ST. LOUIS RIBS

barbecue sauce

MARKET FISH (limited availability)

Add additional Main Course | 10 pp

### SIDES

-choice of two-

#### MAC & CHEESE

vella cheddar

#### POTATO SALAD

bacon, herbs

#### APPLE COLESLAW

#### HEIRLOOM CANNELLINI BEANS

salsa verde

Add additional Side | 7 pp

#### ARBUCKLE GRITS

vella cheddar

#### SEASONAL VEGETABLES

chef's preparation

### DESSERT

-choice of one-

ASSORTMENT OF HOUSEMADE COOKIES

### ADDITIONS

CHEDDAR BISCUITS with honey butter 3 per biscuit

Menus subject to change

Free drop off deliveries to St Helena (10 person min). \$40for local Napa Valley (Napa to Calistoga)