

Edible Events

Catering the spectrum of food from simple to spectacular!

"Lighter Lunch"

Summer 2010

Soup and Salad

(choose one of the following)

Chilled Tomato Cucumber Gazpacho

Chilled Tomato-Tarragon with Croutons

Farmer's Market Corn and Potato with Crisp Prosciutto

Minestrone with Tomato-Basil Pesto

Salad Selection

(choose one of the following)

Caesar, Housemade Croutons, Parmesan Cheese and Creamy Caesar Dressing

Mixed Greens, Tomatoes, Croutons, Asiago and Balsamic Vinaigrette

Spinach, Apples, Bleu Cheese, Sundried Cherries, Spicy Nuts and Orange Vinaigrette

Arugula, Nectarines, Goat Cheese, Candied Walnuts and Sherry Vinaigrette

Arugula, Shaved Parmesan, Red Onion, Garlic Croutons and Citronette

Butter Lettuce, Cucumbers, Jarlsberg Cheese, Red Onion and Herb Vinaigrette

Butter Lettuce with a Creamy Poppyseed and Tarragon Dressing

Bread Selection

Beer Bread

Cheddar Rosemary Scones

La Brea French Rolls

La Brea Rosemary or Roasted Garlic French Bread

Herbed Cheese Buttermilk Biscuits

Cookie Selection

Chewy Chocolate Chip

White and Dark Chocolate Chip

Milk Chocolate Pecan

White Chocolate Coconut

Chocolate Chip and Peanut Butter with Oats and Raisins

Oatmeal Raisin

Snickerdoodles

Molasses

Double Fudge Brownies

Butterscotch Blondies with Chocolate Chips and Coconut

Toffee Chip Brownies

All of our soups are housemade using the freshest ingredients available.

Cost per person is \$10.00 + sales tax and delivery fee. Price includes your choice of one soup, one salad, your choice of cookies and all "green" paper products.

Assorted sodas, bottled waters, housemade ice tea and lemonade, served in pitchers are an additional \$1.50 per person. Flavored Calistoga waters are \$2.00 each

Minimum order of 12 guests