

CROSSROADS

KITCHEN



OFF-SITE CATERING MENU

Page 1: Price Options

Page 2: Appetizers, Salads, Vegetables, Pasta, Protein & Dessert

Page 3: Canapés & Platter

*** ALL OPTIONS: 10 PERSON MINIMUM REQUIRED**

OPTION A \$75 PER PERSON

Select 2 Appetizers
Select 1 Salad
Select 1 Vegetable
Select 1 Pasta
Select 1 Protein
Dessert

OPTION C: \$120 PER PERSON

Select 5 Appetizers
Select 3 Salads
Select 3 Vegetables
Select 2 Pastas
Select 2 Proteins
Dessert

OPTION B: \$95 PER PERSON

Select 3 Appetizers
Select 2 Salads
Select 2 Vegetables
Select 1 Pasta
Select 1 Protein
Dessert

OPTION D: \$150 PER PERSON

Select 5 Appetizers
Select 3 Salads
Select 3 Vegetables
Select 3 Pastas
Select 3 Proteins
Dessert

Pricing and availability subject to change.
Applicable sales tax and 6% event fee will apply to all events.
Chef fee, staffing fee and equipment rental fee will be additional.

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



CROSSROADS

KITCHEN



APPETIZERS

FIGS & FETA (GFO)

white balsamic glaze / grilled sourdough

IMPOSSIBLE CIGARS

spicy almond yogurt

STUFFED ZUCCHINI BLOSSOMS (GF)

almond ricotta / marinara

CHIPS & DIP

potato chips / french onion dip

MEATBALLS

Impossible meatballs / marinara
ricotta cheese

TRUFFLE MUSHROOM BIANCA PIZZA

(Sicilian style)

foraged mushrooms
Vertage mozzarella cheese

ITALIAN SAUSAGE PIZZA

(Sicilian style)

olives / onions / Vertage mozzarella cheese

SALADS

ROMAINE CAESAR (GFO)

garlic focaccia croutons / house caesar dressing

MIXED BABY LETTUCE (GF)

cucumber / radish / Vidalia onion
picked herbs / red wine vinaigrette

WEDGE (GF)

iceburg / cherry tomatoes / Umarmo bacon
pickled red onions / house blue cheese dressing

VEGETABLES

BRUSSELS SPROUTS (GF)

pine nuts / currants
maple dijon vinaigrette

TRUFFLE POTATOES (GF)

fresh thyme / shaved parmesan

BROCCOLI & CALABRIAN CHILI (GF)

toasted pine nuts
parmesan cheese garlic chips

FRESH PASTA

SPICY RIGATONI VODKA

ROASTED VEGETABLE LASAGNA

grilled leeks / eggplant / roasted peppers
pesto ricotta / puttanesca sauce

CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper

MUSHROOM GNOCCHETTI

herbs / parmesan cheese

PROTEINS

SCALLOPINI CACCIATORE (GF)

onions / roasted peppers / olives
white wine tomato broth

SCALLOPINI PICCATA (GF)

lemon / capers / herbs

PUMPKIN SEED TOFU MARSALA

shimeji mushrooms / marsala demi

HOMEMADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce

HEIRLOOM BUTTER BEANS (GF)

kale / oven roasted tomatoes / parmesan cheese

DESSERTS

SEASONAL SORBET (GFO)

SEASONAL DESSERT

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CANAPÉS

CANAPÉS PER PERSON (select items)

3 ITEMS \$15

5 ITEMS \$25

7 ITEMS \$35

SMOKE CARROT LOX

almond créame fraiche / kelp caviar / chives

MUSHROOM TARTS

boursin cheese / chives

IMPOSSIBLE CIGARS

spicy almond yogurt

HEART OF PALM CRAB CAKES

horseradish aioli / micro basil

SEASONAL BRUSCHETTA

CELERY ROOT SOUP (GF)

POTATO ROSTI

truffle aioli

BEEF TARTARE

capers / parmesan cheese / crostini

BLUE CHEESE STUFFED DATES

SEASONAL ARANCINI

PLATTERS

PLATTERS

MEZZE PLATTER (FEEDS 10) \$125

CHEESE PLATTER (FEEDS 10) \$125

MEZZA

hummus / baba ganoush / white bean dip / marinated olives / dolmas / marinated peppers
marinated tomatoes / vegetable agrodolce / assorted crackers / lavash / grilled flatbread

CHEESE PLATTER

camembert / blue / boursin / whipped feta / grapes
assorted dried fruits / quince paste / fig cake / assorted crackers

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PARTY TRAYS TAKE OUT MENU

Half trays serves: 8-12 people • Full trays serves: 15-20 people
Please allow a 24 hour lead time.

APPETIZERS

IMPOSSIBLE CIGARS

spicy almond yogurt
half tray \$60 (20 pieces)
full tray \$120 (40 pieces)

MEATBALLS

marinara / almond ricotta / basil
half tray \$75 (30 pieces)
full tray \$150 (60 pieces)

SALADS

CAESAR SALAD (GFO)

Choice of romaine or kale
garlic focaccia croutons
Caesar dressing
half tray \$65
full tray \$130

WEDGE SALAD (GF)

iceberg / cherry tomatoes
Umaro bacon / pickled red onion
house blue cheese dressing
half tray \$65
full tray \$130

MIXED BABY LETTUCE (GF)

cucumber / radish / Vidalia onion
picked herbs / red wine vinaigrette
half tray \$65
full tray \$130

SIDES

BRUSSELS SPROUTS (GF)

pine nuts / currants / maple dijon vinaigrette
half tray \$55
full tray \$110

TRUFFLE POTATOES (GF)

fresh thyme / parmesan cheese
half tray \$70
full tray \$140

PASTAS

SPICY RIGATONI VODKA

half tray \$100
full tray \$200

ROASTED VEGETABLE LASAGNA

grilled leeks / eggplant / roasted peppers
pesto ricotta / puttanesca sauce
half tray \$100
full tray \$200

CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper
half tray \$100
full tray \$200

PROTEINS

HEIRLOOM BUTTER BEANS (GF)

kale / oven roasted tomatoes / parmesan cheese
half tray \$70
full tray \$140

HOUSE MADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce
half tray \$80
full tray \$160

TOFU MARSALA (GFO)

foraged mushrooms / marsala demi
half tray \$95
full tray \$180

SCALLOPINI MARSALA (GFO)

foraged mushrooms / marsala demi
half tray \$95
full tray \$180

SCALLOPINI PICCATA (GFO)

lemon / caper / herbs
half tray \$95
full tray \$180

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OFF-SITE THEMED CATERING MENU

\$45 PER PERSON / MINIMUM 20 PEOPLE

ALL AMERICAN BACKYARD POP-UP

CHILI BURGERS

CHILI DOGS

POTATO SALAD

MACARONI SALAD

HOUSE SMOKED BAKED BEANS

ROMAINE CAESAR

FRENCH ONION DIP & KETTLE CHIPS

MEXICAN-STYLE FAST FOOD POP-UP

CRISPY HARD SHELL TACOS

BEAN AND CHEESE BURRITOS

MEXICAN RICE

NACHO BAR

MIXED GREEN SALAD

CHIPS & SALSA

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