

# FROMAGE & FIG SPECIALTY CATERING, LLC

## MENU

### CHEESE PLATTERS

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#### Signature Cheese Platter

Our signature cheese platters come with an assortment of domestic & imported cheeses. Paired with bread/crackers and dried fruit/nuts

2-4 Guests - \$45

5-10 Guests - \$75

10-20 Guests - \$150

20-40 Guests - \$250

50+ Guests - call/message for quote

#### Farmers Market Cheese & Fruit Platters

Comes with an assortment of local California cheeses and fruits. Paired with bread/crackers and dried fruit/nuts

5-10 Guests - \$95

10-20 Guests - \$235

40+ Guests - \$375

70+ Guests - \$545

100+ Guests - call/message for quote

#### Charcuterie & Cheese Platters

Comes with an assortment of domestic & imported cheeses, meats, and fruits.

Paired with bread/crackers and dried fruits/nuts

5-10 Guests - \$125

10-20 Guests - \$275

40+ Guests - \$465

70+ Guests – \$625

100+ Guests – call/message for quote

#### His & Hers Cheese Platters

Our His & Hers cheese platters are perfect for the bride/bridesmaids in the bridal suite and the guys getting ready in the groom's suite. These platters come with an assortment of cheeses, meat, and fruits. A perfect light snack for the big day.

2-4 Guests per suite - \$95 each

5-10 Guests per suite - \$125 each

10+ Guests per suite - \$200 each

#### GRAZING TABLES

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Amaze your guests with something they've never seen before! Our grazing tables are huge and filled with every snack imaginable. Fruits, cheeses, bread, crackers, chocolate, spreads, dried nuts/fruits, and cookies are just a small example of what's on our tables. We use only the freshest, local and organic fruits (when available). Get your guests up, talking, and laughing with each other by letting them graze!

The Mini - 5-10 Guests - \$350

The Casual - 20-40 Guests - \$850

The Entertainer - 40+ Guests - \$1350

The Mini Show Stopper - 70+ Guests – \$1750

The Show Stopper - 100+ Guests – \$2250

150+ Guests – call/message for quote

#### APPITIZERS

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##### Caprese Bites

Marinated buffalo mozzarella balls, fresh basil and cherry tomatoes drizzled with a balsamic reduction

Tomato Basil Bruschetta

Classic tomato basil and garlic bruschetta served on crispy baguettes

Guacamole & Chips

Homemade guacamole with cilantro, onion, and spices. Served with corn tortilla chips

Hummus & Pita

Roasted garlic, red bell pepper, and pesto hummus. Served on grilled pita

Honey Chèvre & Mixed Berry Compote Bites

Whipped honey goat cheese topped with a mixed berry compote. Served in a phyllo cup

Mini Bacon Cheeseburgers (Extra charge)

100% angus ground beef smothered with smoked cheddar cheese. Topped with thick cut bacon, leaf lettuce, and roasted garlic aioli. Served on a brioche bun

Blackberry Orange Bourbon Meatballs

Beef, chicken, or pork meatballs. Served with a sweet and spicy blackberry orange sauce

Sesame Chicken Skewers

Grilled all-white meat chicken skewers. Marinated in a soy ginger sauce. Garnished with sesame seeds and green onion

Prosciutto Wrapped Melon w/Honey Balsamic Glaze

Sweet cantaloupe wrapped in salty prosciutto. Drizzled with a honey balsamic reduction

Fried Ravioli

Cheese ravioli breaded and fried. Served with homemade marinara and parmesan cheese

Stuffed Mushrooms

Spinach and gruyere cheese. Served with a bacon dust and bread crumb topping

Brie en Croute Bites w/Honey, Cranberry, Pecan, and Rosemary (Extra Charge)

Creamy brie with honey, cranberry, pecan, and rosemary wrapped in flaky puff pastry

### Kofta Skewers

Grilled ground beef and spice skewers. Served with a cucumber tzatziki sauce

### Shrimp & Crab Ceviche Shooters (Extra Charge)

Marinated shrimp and lump crab mixed with onion, cilantro, tomato, cucumber, avocado, and peppers

## STARTERS

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### Green Salad

Mixed greens topped with cucumber, tomato, and homemade croutons. Served with your choice of house made dressing

### Strawberry & Feta Salad

Mixed greens tossed with creamy balsamic vinaigrette. Topped with strawberries, crumbled feta, and candied walnuts

### Bacon & Blue Salad

Fresh spinach tossed with creamy house made blue cheese dressing. Topped with crumbled blue cheese, crispy bacon and homemade croutons

### Loaded Wedge Salad

Crispy iceberg lettuce wedge topped with tomato, onion, crispy bacon and homemade croutons. Served with your choice of house made dressing

### Classic Caesar Salad

Romaine lettuce tossed with house made Caesar dressing. Topped with shaved parmesan and homemade croutons

### Caprese Stack (Extra Charge)

Fresh mozzarella, basil and marinated heirloom tomato. Stacked and served with a drizzle of balsamic vinegar

### Heirloom Tomato Salad

Marinated heirloom tomatoes. Served with an oil/vinegar dressing and fresh herbs

## ENTREES

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### Bruschetta Chicken

Grilled all-white meat chicken breasts. Smothered with melted mozzarella and topped with a tomato basil bruschetta

### Braised Chicken Thighs

Slow braised chicken thighs that have been brined overnight. Served with a lemon garlic cream sauce

### Garlic Butter Shrimp Pasta

Grilled shrimp served over fresh fettuccine. Tossed with garlic, butter and spinach cream sauce

### Baked Honey Sesame Salmon

Marinated salmon filets baked with a sticky honey sesame sauce

### Blackened Chicken Pasta

All white meat blackened chicken breasts. Served over angel hair pasta. Tossed with a homemade garlic alfredo sauce

### Sous Vide Top Sirloin Steak (Extra Charge)

Sous Vide top sirloin steak finished off on the grill. Topped with an herbed compound butter

### Pan Seared Flank Steak (Extra Charge)

Marinated flank steak. Pan seared and basted in butter and garlic. Served with a chimichurri sauce

### Braised Pork Tenderloin

Pork tenderloin wrapped with an apple, spinach, and mushroom filling. Served with a mushroom pan gravy

## SIDES

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### Three Cheese Mashed Potatoes

Yukon gold potatoes mashed with a garlic and thyme infused cream, and three cheeses

### Roasted Asparagus

Served with a garlic lemon vinaigrette and topped with parmesan cheese

### Glazed Baby Carrots

Sautéed with butter, brown sugar and thyme

### Seasonal Roasted Vegetables

Roasted to perfection with olive oil and fresh herbs

### Mashed Twice Baked Potatoes

Russet potatoes mashed with cheddar and monterey jack cheeses, crispy bacon, and green onion

### Mushroom Risotto

Served with mushrooms and fresh herbs

### Herb Roasted Potatoes

Crispy roasted potatoes with herbs

### Seasonal Fruit Salad

Farmers market fresh seasonal fruits

### Rice Pilaf

Served with lemon and fresh herbs

### Potatoes Au Gratin

Served with a garlic béchamel and topped with gruyere cheese and fresh herbs

### Grilled Brussel Sprouts

Drizzled with a bacon balsamic glaze

## DESSERT

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Vanilla Panna Cotta w/Mixed Berry Coulis

Pistachio Baklava

Mini Cheesecake Bites  
Strawberry Shortcake Trifle  
Brownie Bites  
Assorted Cookies

### APPETIZER PRICING

Appetizers can be served tray passed or at stations. Service includes 1.5 hours serving time

- Tray passed includes: 1 server for every 35 guests, all serving trays, napkins and utensils as needed \$4 per piece (extra is \$6 per piece)
- Stations include: 1 server for every 50 guests, all serving trays, napkins and utensils as needed \$3 per piece (extra is \$5 per piece)

### ENTRÉE PRICING

- All entrees are priced at starting at \$38.99+tax and service charge per person
- Any entrée with an extra charge is \$5 extra per person
- Family Style and Plated are served at the family style and include: 1 Dining for every 20 guests, serving trays/utensils, 2 personalized menus for each table or individual menus for each guest (\$1 charge per guest) Plates, chargers, flatware, stemware, and folded napkins available for hire.
- We specialize in family style and plated meals and feel that it brings your guests together (and bonus...no lines!!) You may still inquire about buffet pricing as well.
- All entrees include choice of 1 starter (served plated for family style). Extra is \$2 per person
- All entrees include choice of 2 sides. Extra sides can be added for \$2 per person
- Plated meals include the choice of 2 meats for guest selection. Dual entrees are charged an extra \$4 per person

DESSERT PRICING

All desserts are \$4 per piece and include setup on dessert table, serving trays, and serving utensils

*Fromage & Fig*

SPECIALTY CATERING, LLC

Crazing Tables & Family Style Dining