

MAISON

CAFE + MARKET

CATERING MENU



	SM (FEEDS 6-8)	MD (FEEDS 10-18)	LG (FEEDS 20-25)
PASTRY BOARD muffins, croissants, chocolate croissants, scones & brown butter cookies	\$40	\$65	\$120
CHEESE BOARD chef's selections with accoutrements and sliced baguette	\$45	\$65	\$120
MEAT & CHEESE BOARD chef's selections with accoutrements and sliced baguette	\$60	\$80	\$150
HUMMUS PLATTER house made white bean hummus, flat bread and seasonal vegetables	\$45	\$65	\$120
CITRUS CHICKEN mary's organic free range chicken with citrus, wine, new potatoes and herbs	\$100	\$140	\$200
BRAISED SHORT RIBS parmesan cheddar polenta, pickled onions, horseradish crème	\$110	\$160	\$220
SEASONAL CHOP heirloom lettuce, seasonal fruit and vegetables, sherry vinaigrette, goat cheese	\$40	\$65	\$95
GRAIN SALAD farro, cucumbers, dried figs, roasted roots, herbed labneh and oregano vinaigrette	\$40	\$65	\$95
QUICHES each roasted vegetable tomato, basil, goat cheese rapini & cheddar sausage and kale	\$45		
BROWN BUTTER COOKIES	\$30	{dozen}	
PIES each butter pecan dutch apple key lime caramel chocolate tart	\$45		