



Catering Menu

Small Bites

SM serves 10-12 | LG serves 18-20

Crostini

SM 12 pcs LG 20 pcs	SM	LG
	\$95	\$145

Date Jam, Hazelnut, Goat Cheese

Romesco, Roasted Cippolini Onions

Cherry Tomato, Arugula Pesto, Ricotta

Roasted Beets, Cumin, Chickpea Spread

Roasted Eggplant, Sumac Yogurt, Parsley

Seasonal Crostini

Meatballs

minimum order 30 pcs

Lamb Meatballs \$4 each
with sumac yogurt

Italian Meatballs \$3.75 each
with marinara

Sandwiches

SM 6 whole LG 10 whole	SM	LG
	\$110	\$175

Roasted Turkey on Baguette
provolone, lettuce, tomato, avocado, sprouts, aioli

Italian on Baguette
sopressata, mortadella, provolone, arugula, pickled peppers, red onion, dijonnaise

Chicken Salad
made w choice of greek yogurt or aioli, lettuce, tomato, radish, scallion

Forage OG Pork Belly Sandwich
jalapeño lime slaw, tomato, aioli

Avocado Sandwich
*jalapeño lime slaw, tomato, aioli *can be made with veganaise*

Roasted Eggplant Tartine
onion, sumac, parsley, chickpea puree

Avocado Tartine
breakfast radish, scallion, sesame seeds

Proteins

SM serves 10-12 | LG serves 18-20

	SM	LG
Organic Free Range Chicken <i>SM 3 whole chickens LG 5 whole chickens</i>	\$100	\$170

Salmon w Seasonal Garnish <i>SM 12 pieces LG 20 pieces</i>	\$180	\$290
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Flank Steak with Chimichurri	\$180	\$290
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Sides

SM serves 10-12 | LG serves 18-20

	SM	LG
	\$95	\$145

Market Lettuce Salad

radish, shallots, cucumber, cherry tomato, champagne vinaigrette

Kale & Arugula Salad

feta, shallots, breadcrumbs, lemon garlic vinaigrette

Moroccan Beets & Carrots

cumin, coriander, parsley, sherry vinaigrette

Roasted Potatoes

creme fraiche, chives, roasted garlic

Mac & Cheese

Bulgur Wheat

cauliflower, pomegranate, almond, urfa biber dressing

Curried Couscous

eggplant, shallots, dried apricots, almonds, cumin vinaigrette

Broccoli

shallots, garlic, chili flake

White Bean Cassoulet

onions, garlic, breadcrumbs

Seasonal Sides

available from our restaurant menu at foragela.com

Desserts

Chocolate Chip Cookies \$55 / dozen

Forage Fudgy Brownies (GF) \$65 / dozen

Ricotta Cheesecake (GF) \$55 / cake
whipped cream, seasonal fruit

Platters

	SM	LG
Seasonal Market Fruit	\$125	\$160

Charcuterie & Cheese

selection of charcuterie, selection of goat, sheep, & cow cheeses with fruit, nuts, and other accoutrements

\$135	\$200
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Seasonal Crudités

with buttermilk dressing & chickpea puree

\$95	\$135
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Focaccias

serves 8 for \$70

Roasted Garlic, Rosemary

Cherry Tomato, Pesto, Pecorino

Bacon, Cheddar, Onion

Tomato Confit, Garlic, Arugula

Mushroom, Gruyere, Caramelized Onion

Rapini, Goat Cheese, Shallots, Chili, Garlic

Seasonal Focaccia

Ordering Info

- To ensure quality & availability, place your order at least 72 hours in advance. Our best efforts will be made to accommodate any last-minute needs.
- Serveware can be provided at an additional cost.
- Catering orders can be picked up at the restaurant. Delivery or drop-off services are based on availability for an additional fee.
- Our restaurant is closed on Mondays. Catering orders for Monday will be based on availability.
- A 15% service charge is added to your order to ensure the wellbeing of our staff. Please let us know if you would like the charge removed.

Breakfast Catering Menu

All items portion sized for 8-12 people

Eggs \$65

Soft Scrambled
Schaner Farms Eggs

Cheesy Scramble
Schaner Farms Eggs, Cheddar

Hard or Soft Boiled Eggs

Egg Frittatas \$50

Bacon, Potato, Scallion, Cheddar

Roasted Seasonal Vegetables, Mozzarella,
Pecorino Romano

Quiche \$60

Broccoli Cheddar

Quiche Lorraine

Breakfast Toasts \$110

Avocado, Radish, Shallot, Tajin

Smoked Salmon, Scallion Cream Cheese, Dill

Smoked Whitefish, Onion, Parsley

Egg Salad, Chives, Celery

Breakfast Platters

Bagel Platter \$120

*assorted bagels, smoked salmon, smoked trout, egg
salad, cream cheese, tomato, cucumber, red onion,
capers, dill*

Cheese & Charcuterie **SM \$135 LG \$200**

*selection of charcuterie, selection of goat, sheep,
& cow cheeses with fruit, nuts, & accoutrements*

Seasonal Market Fruit **SM \$125 LG \$160**

French Toast \$55

Maple Syrup, Powdered Sugar, Seasonal Fruit

Breakfast Burritos \$135

Cheesy Scrambled Eggs, Sautéed Kale, Crispy
Potato, Pico de Gallo, Poblano Pepper

Breakfast Tacos \$95

Scrambled Egg, Cheddar, Pico de Gallo, Corn
Tortilla

Potato, Chorizo, Pico de Gallo, Corn
Tortilla

Proteins \$60

Bacon

Sausage

Parfait \$50

Strauss Yogurt, Seasonal Fruit, House-made
Granola

Breakfast Potatoes \$75

Paprika, Herbs de Provence