

# Gourmet to Go



## Sonoma Market

### SONOMA LOCATION

Sonoma Market – (707) 996-3411

## ABOUT GOURMET TO GO

Our team of chefs, bakers and cheesemongers handcraft an extraordinary variety of party platters featuring homemade favorites for you to enjoy! From appetizers to entrées, breakfast to dessert, we offer all sorts of delicious chef-prepared foods made fresh in our kitchens with the highest quality ingredients. You select the platters and our skilled associates handcraft them and prepare them for in-store pick-up.

Do you have questions about our menu?  
Are you ready to place an order?  
Call your local store today!

## POLICIES

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We kindly ask you place your order at your earliest convenience. All orders require 48 hours' notice.

Our team is available to help you craft the perfect order. If you'd like to place an order for items not included in our Gourmet to Go menu, simply tell our team. A \$15 platter fee will apply for all items ordered that are not a part of the menu.

All prepared food will be cold at the time of pick-up.

Heating preferences can be accommodated at select stores. Please contact your store for more information.

Delivery is available at select stores for orders of \$250 or more. Delivery fees start at \$25. Please contact your store for more information.

Our stores are mixed-use facilities that utilize flour, soy, tree nuts, milk and other possible allergens in all parts of our kitchens.

All prices and availability are subject to change.

# Specialty Cheese Boards

## ARTISAN BOARDS

Make entertaining easy with one of our pre-arranged artisan cheese boards! Each selection of cheese is expertly paired with seasonal fruit, savory accompaniments, a selection of charcuterie and a delicious spread all arranged on a reusable cheese board.

**Medium Cheese Board (serves 10–15) – \$120.00**

**Large Cheese Board (serves 15–20) – \$150.00**

## California Favorites

This board highlights five of the best artisan cheeses produced in the golden state. Cheeses include – Valley Ford Estero Gold, Sierra Nevada Bella Capra, Cowgirl Creamery Mt Tam, Cypress Grove Humboldt Fog and Point Reyes Original Blue.

## Old World Classics

This board showcases some of the finest fromage from different countries in Europe, with a wide range of textures, flavors and milk types. Cheeses include – Istars P'tit Basque, Forever Cheese Drunken Goat, Auricchio Taleggio, Long Clawson Stilton and Guilloteau Fromager d’Affinois.

## Best of Both Worlds

This board includes three American favorites and two European classics. Cheeses include – Sartori BellaVitano Balsamic, Point Reyes Toma, Marin French Triple Crème, Long Clawson Cotswold and Rocinante 6 Month Manchego.

## BUILD YOUR OWN BOARDS

For each large or medium customizable cheese board, select your choice of 5 cheeses, 4 fruits, 3 accompaniments, 2 charcuterie and 1 spread. For a petite cheese treat, select 3 cheeses, 2 fruits and 1 charcuterie—it’s as simple as that! If you need a little extra inspiration, our friendly and talented cheesemongers are always happy to help.

**Petite Cheese Board (serves 3–5) – \$40.00**

**Medium Cheese Board (serves 10–15) – \$120.00**

**Large Cheese Board (serves 15–20) – \$150.00**

## Cheese

**Petite Board – Select 3**

**Medium or Large Board – Select 5**

## SOFT

**Cowgirl Creamery Mt Tam**

Cow’s milk, Petaluma, CA  
(Organic, Vegetarian)

**Guilloteau Campagnier**

Cow’s milk, France

**Marin French Triple Crème**

Cow’s milk, Petaluma, CA (Vegetarian)

**Guilloteau Fromager d’Affinois**

Cow’s milk, France

**Auricchio Taleggio**

Cow’s milk, Italy

**Cypress Grove Fresh Chevre**

Goat’s milk, Arcata, CA (Vegetarian)

**Cypress Grove Humboldt Fog**

Goat’s milk, Arcata, CA (Vegetarian)

**Laura Chenel’s Chevre Log**

Goat’s milk, Sonoma, CA (Vegetarian)

**Point Reyes Original Blue**

Raw cow’s milk, Pt. Reyes Station, CA  
(Kosher)

**Shaft’s Serendipity**

Cow’s milk, Wisconsin (Vegetarian)

**Long Clawson Stilton**

Cow’s milk, England

**Societe Bee Roquefort**

Raw sheep’s milk, France

## FIRM

**Boni Parmigiano Reggiano**

Raw cow’s milk, Italy

**Valley Ford Estero Gold**

Raw cow’s milk, Sonoma, CA

**Point Reyes Toma**

Cow’s milk, Pt. Reyes Station, CA

**Canadian Black Diamond Cheddar**

Cow’s milk, Canada

**Kaltbach Cave–Aged Gruyère**

Raw cow’s milk, Switzerland

**Prairie Breeze Aged Cheddar**

Cow’s milk, Iowa (Vegetarian)

**Sartori BellaVitano Balsamic**

Cow’s milk, Wisconsin (Vegetarian)

**Long Clawson Cotswold**

Cow’s milk, England

**Beemster Paradiso**

Cow’s milk, Holland

**Sierra Nevada Bella Capra**

Goat’s milk, Willows, CA (Vegetarian)

**Cypress Grove Midnight Moon**

Goat’s milk, Holland (Vegetarian)

**Forever Cheese Drunken Goat**

Goat’s milk, Spain

**Rocinante 6 Month Manchego**

Sheep’s milk, Spain

**Istars P’tit Basque**

Sheep’s milk, France

**Cheeseland Ewephoria**

Sheep’s milk, Holland

**Maple Leaf Smoked Gouda**

Cow’s milk, Wisconsin (Vegetarian)

**Central Formaggi Moliterno al Tartufo**

Sheep’s milk, Italy

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# Specialty Cheese Boards

**Specialty Cheese Boards,**  
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## **Fruit\***

**Petite Board – Select 2**

**Medium or Large Board – Select 4**

### **FRESH FRUIT**

Blueberries  
Raspberries  
Strawberries  
Green Grapes  
Red Grapes  
Figs

### **DRIED FRUIT**

Quince  
Guava Paste  
Dried Apricots  
Dried Dates  
Dried Cranberries

*\*Item selection may vary based  
on availability and seasonality.*

## **Accompaniments**

**Medium or Large Board – Select 3**

Spanish Marcona Almonds  
La Saison Herbed Almonds  
Candied Walnuts  
Olives  
Cornichons  
Joyful Bakery Cheese Crisps  
Cello Parmesan Whisps  
Peppadew Peppers

## **Charcuterie\*\***

**Petite Board – Select 1**

**Medium or Large Board – Select 2**

Molinari Dry Italian Salami  
Columbus Secchi Salami  
Columbus Renaissance Sopressata Salami  
Zoe's Turkey Salami  
Olli Calabrese Salami  
Fabrique Delices Duck Mousse with Port Wine  
Three Little Pigs Truffle Pâté

*\*\*One additional cheese can be substituted  
in place of two charcuterie items.*

## **Spreads**

**Medium or Large Board – Select 1**

Dalmatia Fig Spread  
Dalmatia Fig and Orange Spread  
Dalmatia Sour Cherry Spread  
Dalmatia Organic Apricot Spread  
Dalmatia Green Olive Tapenade  
Kelly's Jelly Marionberry Habanero Jelly

# Party Platters

Medium Platter serves 10–15

Large Platter serves 20–25

## APPETIZER PLATTERS

### Antipasto Platter

Medium – \$75.00

Large – \$125.00

Shaved prosciutto di Parma, sopressata, feta, Greek dolmas, Kalamata olives, oven-roasted tomatoes and roasted red peppers.

### Vegetarian Meze Platter

Medium – \$70.00

Large – \$120.00

Dolmas, tabbouleh salad, Kalamata olives, artichoke hearts, English cucumbers, Greek feta, hummus, baba ghanoush and grilled flatbread. (Vegetarian)

### Fresh Vegetable Crudité Platter

Medium – \$45.00

Large – \$75.00

Fresh broccoli, sugar snap peas, red and yellow bell peppers, cherry tomatoes, English cucumbers and organic rainbow carrots with your choice of housemade romesco sauce, ranch dressing or hummus. (Vegetarian)

### Fresh Fruit Platter

Medium – \$60.00

Large – \$100.00

Watermelon, pineapple, canteloupe, honeydew, strawberries, blueberries, raspberries and orange slices with our homemade honey yogurt dip. (Vegetarian)

### Grilled Vegetable Platter

Medium – \$60.00

Large – \$95.00

Eggplant, zucchini, yellow squash, red onions, red and yellow bell peppers brushed with California-grown olive oil and grilled to perfection. Paired with a basil aioli or romesco sauce. (Vegetarian)

### Spinach Dip Platter

Medium – \$30.00

Large – \$50.00

Our homemade spinach dip with fresh sourdough bread. (Vegetarian)

### Bruschetta Platter

Medium – \$30.00

Large – \$50.00

Homemade crostini with a fresh bruschetta topping. (Vegan)

### Crostini & Dip Platter

Medium – \$25.00

Large – \$40.00

Homemade crostini with your choice of one of our homemade specialty dips or hummus.

### Crostini Platter

Medium – \$14.00

Toasted baguette slices drizzled in extra virgin olive oil and lightly sprinkled with sea salt. (Vegan)

### Baguette Platter

Medium – \$14.00

Fresh, hearth-baked baguette sliced and ready for serving with your favorite pairing. (Vegan)

### Pretzel Platter with Mustards

Medium – \$50.00

European inspired pretzels topped with a variety of seeds or cheese served with Dijon, honey and yellow mustard.

### Meatball Platter

Medium – \$50.00

Large – \$75.00

Homemade, bite-sized chicken meatballs with marinara dipping sauce.

### Chicken Wing Platter

Medium – \$45.00

Large – \$70.00

Chef-prepared chicken wings with your choice of dipping sauce.

### Shrimp Cocktail Platter

Medium – \$115.00

Large – \$190.00

Succulent poached shrimp with a homemade cocktail sauce.

### Smoked Salmon Platter

Medium – \$95.00

Large – \$155.00

Smoked salmon, English cucumbers, red onions, Roma tomatoes and capers with mini bagels and whipped cream cheese.

### Meat & Cheese Platter

Medium – \$85.00

Large – \$140.00

Your choice of three sliced meats and three sliced cheeses.

### Fresh Fixin's Platter

Medium – \$35.00

Large – \$55.00

All the toppings to go with your Meat & Cheese Platter—crisp lettuce, tomatoes, onions, cucumbers, pickles, pepperoncini, olives, and mayonnaise and mustard packets.

### Beef Canapé Platter

Large – \$160.00

Build-your-own canapé platter featuring chef-prepared tri-tip, caramelized onions, pan-roasted mushrooms, fresh-baked sourdough bread and a horseradish cream sauce.

### Grilled Chicken Canapé Platter

Large – \$135.00

Build-your-own canapé platter featuring chef-prepared grilled chicken breast, caramelized onions, pan-roasted mushrooms, fresh-baked sourdough bread and a spicy verde salsa.

### Classic Deviled Egg Platter

24 Count – \$19.99

Classic deviled eggs with sweet relish, mustard and a hint of paprika. (Vegetarian)

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# Party Platters

**Party Platters,**  
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## **Traditional Aram Wrap Platter**

**Medium – \$75.00**

**Large – \$125.00**

Your choice of roast beef, turkey or ham with crisp lettuce, fresh Roma tomatoes and whipped cream cheese wrapped in cracker bread.

## **Roast Beef with Caramelized Onions Aram Wrap Platter**

**Medium – \$95.00**

**Large – \$160.00**

Chef-prepared roast beef, caramelized onions, organic spinach and whipped cream cheese wrapped in cracker bread.

## **Turkey Cranberry Aram Wrap Platter**

**Medium – \$95.00**

**Large – \$160.00**

Chef-prepared turkey, organic spinach, cranberry sauce and whipped cream cheese wrapped in cracker bread.

## **Smoked Salmon & Dill Aram Wrap Platter**

**Medium – \$95.00**

**Large – \$160.00**

Smoked salmon, fresh dill, alfalfa sprouts, capers and whipped cream cheese wrapped in cracker bread.

## **Mediterranean Veggie Aram Wrap Platter**

**Medium – \$95.00**

**Large – \$160.00**

Artichoke hearts, black olives, red bell peppers, scallions, oven-roasted tomatoes, organic spinach and whipped cream cheese wrapped in cracker bread. (Vegetarian)

## **Achiote Chicken Skewer Platter**

**Medium – \$65.00**

**Large – \$115.00**

Achiote-marinated chicken skewers with a spicy verde salsa.

## **Chicken Satay Skewer Platter**

**Medium – \$65.00**

**Large – \$115.00**

Tender chicken marinated with soy sauce, curry and sesame oil paired with our homemade Thai sesame dressing.

## **Gacho Steak Skewer Platter**

**Medium – \$85.00**

**Large – \$135.00**

Flank steak skewers coated with our homemade chimichurri sauce.

## **Caprese Skewer Platter**

**Medium – \$50.00**

**Large – \$85.00**

Mozzarella pearls, fresh basil and sweet cherry tomato skewers with our own basil pesto.

# Entrées & Sides

All pricing for our entrées and sides (with the exception of casseroles) is listed per serving. We kindly ask for a minimum order of 10 servings per dish.

## MEAT

### Lemon Grilled Chicken Breast

**\$8.00 per serving**

Tender, grilled chicken breast made with a zesty lemon marinade.

### Roasted Turkey

**\$8.00 per serving**

Boneless turkey breasts from Diestel Turkey Ranch seasoned with our special herbs and spices and roasted to perfection in-house.

### Roasted Pork Loin

**\$8.00 per serving**

Tender pork rubbed in herbs and slow-roasted in our rotisserie oven.

### Roast Beef

**\$9.00 per serving**

Slow-roasted USDA Choice cap-off top round beef seasoned with our special blend of herbs and spices for a truly authentic, rich flavor.

### Burgundy Pepper Tri-Tip

**\$10.00 per serving**

Tender tri-tip seasoned with a blend of Burgundy wine, sea salt, onions, garlic and spices.

### Herbed Salmon

**\$12.00 per serving**

Pan-seared salmon coated with dill, chives and Italian parsley.

## PASTA

### Macaroni & Cheese (Vegetarian)

**Entrée – \$5.00**

**Side – \$2.50**

A traditional mac and cheese preparation that will please the whole family.

### Fettuccine Alfredo (Vegetarian)

**Entrée – \$6.00**

**Side – \$3.00**

A classic pasta dish in creamy Alfredo sauce.

### Penne with Bolognese Sauce

**Entrée – \$7.00**

**Side – \$3.50**

Penne pasta in a savory beef Bolognese sauce.

### Penne with Basil Pesto (Vegetarian)

**Entrée – \$7.00**

**Side – \$3.50**

Penne pasta with a rich, creamy sauce and our homemade basil pesto.

## VEGETABLES

### Grilled Vegetable Medley (Vegan)

**\$3.00 per serving**

### Seasonal Roasted Vegetables

(Vegan)

**\$3.00 per serving**

### Green Beans (Vegetarian)

**\$3.00 per serving**

Prepared almondine or with Pecorino Romano or sesame seeds.

## POTATOES & POLENTA

### Mashed Potatoes (Vegetarian)

**\$2.50 per serving**

### Roasted Potatoes (Vegetarian)

**\$2.50 per serving**

### Creamy Polenta (Vegetarian)

**\$2.00 per serving**

## CASSEROLES

**Half Steam Pan (serves 6-8) – \$75.00**

**Full Steam Pan (serves 12-15) – \$140.00**

### Chicken Enchiladas

Chicken braised in tomatoes, onions, jalapeños, cumin, chili powder and garlic wrapped in tortillas with cheddar and jack cheeses and topped with a verde sauce.

### Lasagna Bolognese

Rich, meaty beef Bolognese sauce layered with fresh ricotta, mozzarella and delicate pasta sheets.

### Artichoke Lasagna (Vegetarian)

A twist on a classic lasagna with an artichoke Bolognese sauce, ricotta cheese, mozzarella and Pecorino Romano.

### Mexican Lasagna

A south-of-the-border twist on an old favorite with braised chicken, mozzarella and layers of corn tortillas topped with salsa verde.

# Salads

Pricing for salads is per serving. We kindly ask for a minimum order of 10 servings per dish.

## LEAFY GREEN SALADS

### Caesar Salad

**\$3.75 per serving**

Fresh chopped romaine lettuce with parmesan, croutons and our Caesar dressing.

*Served with chicken – \$1.00 extra per serving*

*Served with kale – \$1.00 extra per serving*

### Strawberry & Almond Salad

**\$4.00 per serving**

Mixed baby greens, fresh strawberries, almonds and goat cheese with our homemade balsamic vinaigrette. (Vegetarian)

### Spinach with Goat Cheese

**\$4.50 per serving**

Baby spinach with dried cranberries, glazed walnuts and goat cheese served with our homemade raspberry poppy seed vinaigrette. (Vegetarian)

### Mixed Greens with Grapes

**\$4.50 per serving**

Sweet red grapes and glazed walnuts on a bed of mixed baby greens with our homemade raspberry poppy seed vinaigrette. (Vegetarian)

### Chinese Chicken Salad

**\$5.00 per serving**

A crisp cabbage salad with grilled chicken breast and almonds, served with our own sesame soy dressing.

### Golden Beet Salad

**\$5.00 per serving**

Organic mixed greens, golden beets, mandarin oranges, dried cranberries and crumbled goat cheese with our homemade balsamic vinaigrette. (Vegetarian)

## COMPOSED SALADS

### The Mac Salad

**\$2.50 per serving**

Ditalini noodles with bell pepper, onion and olives mixed with a spiced mayonnaise. (Vegetarian)

### Karl's Potato Salad

**\$2.50 per serving**

Our chef-prepared, scratch-made, all-natural potato salad. (Vegetarian)

### Crunchy Cabbage Slaw

**\$2.50 per serving**

Cabbage with toasted almonds and green onions tossed in a sweet, tangy honey and apple cider vinaigrette. (Vegetarian)

### Broccoli Bacon Coleslaw

**\$2.50 per serving**

Crisp broccoli, bacon and dried cranberries in an apple cider dressing.

### Pesto Pasta Salad

**\$2.50 per serving**

Farfalle and rotini pasta cooked al dente and tossed with basil pesto, peas, pine nuts and Pecorino Romano. (Vegetarian)

### Quinoa Salad

**\$2.50 per serving**

A vegan salad of quinoa with sweet peppers, bright herbs, Kalamata olives and our homemade oregano vinaigrette. (Vegan)

### Tabbouleh

**\$2.50 per serving**

Parsley, green onion, tomatoes and cucumbers mixed with bulgur wheat. (Vegan)

### Quinoa Edamame

**\$2.50 per serving**

Edamame, feta, fresh veggies and a twist of lime with our homemade oregano vinaigrette. (Vegetarian)

### Greek Salad

**\$2.50 per serving**

Ripe Roma tomatoes, cucumbers, red onion, Kalamata olives and feta cheese lightly dressed with our homemade oregano vinaigrette. (Vegetarian)

### Fruit Salad

**\$2.50 per serving**

A blend of fresh-cut melon, pineapple and berries. (Vegan) *Any currently featured seasonal fruit-based salad may be substituted in place of the Fruit Salad.*

# Sandwiches

We kindly ask for a minimum order of 10 sandwiches or wraps.

## BOXED LUNCHES

Each boxed lunch includes a Build Your Own or Specialty sandwich (half or whole sandwich), bag of kettle chips, a seasonal salad, an apple or orange, a cookie, condiments and utensils.

### Half Sandwich

**Build Your Own – \$13.00**

**Specialty – \$15.50**

### Whole Sandwich

**Build Your Own – \$16**

**Specialty – \$18**

## WRAPS

### Greek Chicken

**\$8.00 each**

Grilled chicken breast wrapped with red pepper hummus, romaine lettuce, cucumber, Kalamata olives, red onion and Greek feta in a flour tortilla.

### Caesar Chicken

**\$8.00 each**

Grilled chicken breast wrapped with our homemade Caesar aioli, romaine lettuce, parmesan cheese and shredded carrots in a spinach tortilla.

### Asian Chicken

**\$8.00 each**

Grilled chicken breast wrapped with teriyaki spread, shredded cabbage, carrots, bell peppers, celery, scallions and cilantro in a flour tortilla.

### Veggie

**\$8.00 each**

Romaine lettuce, cucumber, Kalamata olives, red onion, Greek feta and red pepper hummus wrapped in a tomato tortilla. (Vegetarian)



# Dessert Platters

## Cookie Platter

**48 count – \$45.00**

Assortment of fresh-baked cookies made with premium ingredients like Callebaut chocolate.

## Petite Bar Platter

**35 count – \$100.00**

Homemade dessert bars baked fresh in-house. Options include brownies, lemon bars, Nutella bars and pumpkin bars.

## Tart Platter

**12 count – \$125.00**

Buttery shortbread tart shells coated in chocolate, filled with custard and topped with fresh seasonal fruit or meringue.

## Mini Tart Platter

**24 count – \$125.00**

Petite versions of our classic tarts, made with chocolate-coated shortbread shells, custard and fresh seasonal fruit or meringue.

## Cupcake Platter

**25 count – \$80.00**

Chocolate, white or red velvet cupcakes topped with buttercream or cream cheese icing and decorated in-house.

## Macaroon Platter

**24 count – \$50.00**

**48 count – \$100.00**

Coconut macaroons baked in-house. Available plain or dipped in chocolate.

## Macaron Platter

**60 count – \$130.00**

Artisan French macarons scratch-made locally using all-natural ingredients. (Local)

## Chocolate-Dipped Strawberry Platter

**35 count – \$125.00**

Fresh strawberries dipped in chocolate and decorated by hand.

## Baklava Platter

**32 count – \$50.00**

Layers of filo dough filled with chopped nuts and honey.

## Fruit Mousse Cup Platter

**16 count – \$120.00**

Chocolate cups filled with chocolate mousse and topped with seasonal fresh fruit.

## Éclair Platter

**10 count – \$60.00**

Delicious éclairs filled with vanilla custard, dipped in Callebaut chocolate ganache and drizzled with white chocolate.

## Tiramisu Platter

**12 count – \$70.00**

Delicate sponge cakes soaked in coffee, filled with layers of cream and topped with chocolate shavings and cocoa powder.

## Cannoli Platter

**25 count – \$80.00**

Cannoli shells filled with sweet cream, dipped in Callebaut chocolate chips and pistachios, and topped with a cherry.

# Breakfast

## À LA CARTE

All pricing for our Breakfast À La Carte menu is per serving. We kindly ask for a minimum order of 10 servings for each item ordered.

### Scrambled Eggs

**\$2.00 per serving** (Vegetarian)

### Scrambled Eggs with Veggies

**\$3.00 per serving** (Vegetarian)

### Scrambled Eggs with Meat

**\$3.50 per serving**

### Bacon

**\$3.00 per serving**

### Sausage

**\$2.00 per serving**

### Breakfast Potatoes

**\$2.00 per serving** (Vegan)

### Greek Yogurt Cup

**\$4.50 per serving** (Vegetarian)

With fresh berries and granola.

### Oatmeal

**\$2.00 per serving** (Vegetarian)

With brown sugar and dried fruit.

### Fruit Salad

**\$2.50 per serving**

A blend of fresh-cut melon, pineapple and berries. (Vegan) *Any currently featured seasonal fruit-based salad may be substituted in place of the Fruit Salad.*

## BREAKFAST BURRITOS

All breakfast burritos include eggs, cheese and potatoes.

### Veggie

**\$5.99 each** (Vegetarian)

### Meat

**\$6.99 each**

Choose bacon, ham, sausage or chorizo.

## QUICHES

**\$16.99 each**

Approximately 6 servings.

### Lorraine

Our take on the classic quiche with bacon, green onions and Swiss cheese.

### Florentine

A simple, elegant quiche of spinach and Swiss cheese. (Vegetarian)

### Mediterranean

A flavorful quiche filled with roasted tomatoes, Kalamata olives and feta cheese. (Vegetarian)

### Ham & Cheese

A classic quiche filled with smoked ham and Swiss cheese.

## PASTRIES & BREADS

### Pastry Platter

**One dozen – \$35.00**

Mix and match fresh-baked artisan pastries scratch-made with premium ingredients including Plugra European-style butter, Callebaut chocolate and fresh fruit.

### Muffin Platter

**16 count – \$30.00**

Assortment of muffins baked fresh in-house. Flavors include banana, blueberry, bran with raisin, chocolate chip, cranberry orange, lemon poppy seed and pumpkin.

### Scone Platter

**One dozen – \$35.00**

**Two dozen mini-scones – \$35.00**

Homemade and fresh-baked seasonal scones.

### Smoked Salmon Platter

**Medium – \$95.00 Large – \$155.00**

Smoked salmon, English cucumbers, red onions, Roma tomatoes and capers with mini bagels and whipped cream cheese.

### Bagel Platter

**One dozen – \$35.00**

Homemade, West Coast-style bagels, steamed and baked fresh, served with local, organic Sierra Nevada cream cheese.

### Turnover Platter

**One dozen – \$35.00**

Puff pastry sprinkled in crystal sugar, available in a variety of fruit-filled flavors.

### Bread & Butter Platter

**Two 1-lb. bread loaves – \$45.00**

Fresh-baked, pre-sliced bread loaves served with grass-fed Kerrygold butter and Bonne Maman fruit preserves.

### Loaf Cake

**Four loaf cakes – \$30.00**

Homemade, sliced loaf cake made with fresh fruit and vegetables, or chocolate and vanilla.

# Beverages

## FROM OUR COFFEE BAR

Cups are included, and lids, straws and napkins are available upon request.

Beverage service for 30 or more requires a \$50 deposit to be collected at the time of pick-up. Drink dispensers must be returned within 48 hours of pick-up or deposit is forfeited. **Some items only available at select stores.**

### Hot Coffee

**Joe-to-Go (serves 10) – \$16.99**

**Medium Drink Dispenser (serves 30) – \$35.00**

**Large Drink Dispenser (serves 50) – \$60.00**

Includes half and half, assorted packets of sugar/sweeteners and stir sticks.

### Hot Chocolate

**Joe-to-Go (serves 10) – \$16.00**

**Medium Drink Dispenser (serves 30) – \$55.00**

**Large Drink Dispenser (serves 50) – \$85.00**

Made with Ghirardelli chocolate and locally produced milk.

### Apple Cider

**Joe-to-Go (serves 10) – \$30.00**

Made with fresh apple juice and spiced with rooibos chai.

### Orange Juice

**Joe-to-Go (serves 10) – \$30.00**

**Medium Drink Dispenser (serves 30) – \$90.00**

**Large Drink Dispenser (serves 50) – \$150.00**

Freshly squeezed orange juice.

### Lemonade

**Joe-to-Go (serves 10) – \$18.00**

**Medium Drink Dispenser (serves 30) – \$40.00**

**Large Drink Dispenser (serves 50) – \$60.00**

Made with freshly squeezed lemons.

## OTHER BEVERAGES

### Voss Still Water

### Voss Sparkling Water

### San Pellegrino Sparkling Natural Mineral Water (Glass Bottle)

### San Pellegrino Sparkling Fruit Beverages (Can)

### Lemoncocco

### Imported Italian Soda

### Republic of Tea Iced Tea

### Tejava Tea

### Coke

### Diet Coke

### Dr Pepper

### Diet Dr Pepper

### Pepsi

### Diet Pepsi

### 7UP

### Canada Dry

### Simply Lemonade

### Simply Orange Juice

### Clover Sonoma 2% Milk

### Clover Sonoma Chocolate Milk