

# 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 \$60 PER PERSON

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

### OPTION C: \$110 PER PERSON

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

### OPTION B: \$85 PER PERSON

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

### OPTION D: \$135 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

### CALAMARI FRITTI (GF)

diablo sauce / lemon

### STUFFED ZUCCHINI BLOSSOMS (GF)

almond ricotta / marinara

### CHIPS & DIP

potato chips / french onion dip

### MEATBALLS

Impossible meatballs / marinara  
ricotta cheese

### TRUFFLE MUSHROOM BIANCA (SICILIAN STYLE)

foraged mushrooms  
Vertage mozzarella cheese

### ITALIAN SAUSAGE (SICILIAN STYLE)

olives / onions / Vertage mozzarella cheese

## SALADS

---

### ROMAINE CAESAR (GFO)

garlic focaccia croutons / house caesar dressing

### WALDORF SALAD (GF)

endive / pears / grapes / candied walnuts  
creamy yogurt vinaigrette

### WEDGE (GF)

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

## VEGETABLES

---

### GRILLED ASPARAGUS

balsamic glaze / toasted pine nuts

### TRUFFLE POTATOES (GF)

fresh thyme / shaved parmesan

### ROASTED SWEET PEPPERS & ONIONS

olives / oregano  
sun dried tomato olive oil

### BRUSSELS SPROUTS (GF)

currants / pine nuts / maple dijon vinaigrette

## FRESH PASTA

---

### SPICY RIGATONI VODKA

### LASAGNA BOLOGNESE

Impossible meat / bechamel sauce

### CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper

### GNOCCHETTI ALLA RAGU

mushroom ragu / herbs / parmesan cheese

## PROTEINS

---

### SCALOPPINI CACCIATORE (GF)

onions / roasted peppers / olives  
white wine tomato broth

### SCALOPPINI 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 (GFO)

kale / oven roasted tomatoes / parmesan cheese

## DESSERTS

---

### SEASONAL SORBET (GFO)

### SEASONAL DESSERT

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



## 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

**CHEESE & CRACKERS**

camembert fondue

**HEART OF PALM CRAB CAKES**

horseradish aioli / micro basil

**SEASONAL BRUSCHETTA**

**CHILLED POTATO LEEK SOUP**

**POTATO ROSTI**

truffle aioli

**BEET 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 / pistachio crusted goat cheese / herb marinated feta / grapes  
assorted dried fruits / quince paste / fig cake / assorted crackers / crostini  
housemade pepperoni / chestnut pate

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.