

HOME KITCHEN CULTURE

CATERING



CHEESE & MEAT BOARDS

BOARDS START AT \$150.

CHARCUTERIE & ROASTED MEATS

With Castelvetro Olives, Grilled & Pickled Elements, Confit Garlic, Dried Fruit, Smoked Almonds, Mustard, Pear-Ginger Mostarda. Served with Baguette Toasts & Crackers. \$7 per person per hour, \$150 minimum.

CHARCUTERIE

With Castelvetro Olives, Grilled & Pickled Elements, Dried Fruit, Smoked Almonds, Mustard. Served with Baguette Toasts & Crackers. \$6 per person per hour, \$150 minimum.

CHARCUTERIE & CRUDITE

With Castelvetro Olives, Grilled & Pickled Elements, Dried Fruit, Smoked Almonds, Cannellini Bean Puree & Blue Cheese Dip. Served with Baguette Toasts & Crackers. \$6 per person per hour, \$150 minimum.

CURATED CHEESES

With Fresh & Dried Fruit, Smoked Almonds, Honey. Served with Ficelle Toasts & Crackers. \$6 per person per hour, \$150 minimum.

CHARCUTERIE & CURATED CHEESES, MIXED BOARD

With Fresh & Dried Fruit, Smoked Almonds, Honey. Served with Ficelle Toasts & Crackers. \$6.00 per person per hour, \$150 minimum.

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FRESH & DRIED FRUIT BOARD OR PLATTER

Grapes, Mandarins, Dates, Berries, Dried Fruits & Smoked Almonds, \$4 per person per hour, \$48 minimum.

CRUDITE BOARD OR PLATTER

Fresh Vegetables with Cannellini & Confit Garlic Spread and Blue Cheese Dip . Served with Baguette Toasts & Crackers. \$4 per person per hour, \$100 minimum.

CHICKEN LIVER PATE

with Toasted Brioche Points, Shallot Jam & Smoked Salt. Small, to accompany a charcuterie or cheese board, \$42. Large (serves 15-30), \$56. For a food savvy crowd.

CANNELLINI BEAN SPREAD

Rustic Cannellini Bean and Confit Garlic Hummus with Roasted Cherry Tomatoes. Served with Baguette Toasts and Crackers. Serves 15-30, \$36. A nice addition to a table that pleases everyone.

CHARRED EGGPLANT SPREAD

Smoky Eggplant Confit, Crisped Garlic Flakes & Fresh Herbs. Served with Baguette Toasts and Crackers. Small, to accompany a charcuterie or cheese board, \$24. Large (serves 15-30), \$42. Incredibly delicious, for a food savvy crowd.

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COOKIES & SHORTBREAD

SALTED CHOCOLATE & TOFFEE COOKIE TOWER

Available in 1 ounce reception size (\$\$.75), plated or served in a tower. Also available in 3 ounce, plated or individually packaged (\$2). 24 cookie minimum order. A minimum of (50) 1 oz cookies needed to present as a tower. Orders may be combined with Pistachio, Sour Cherry & Oat Cookie.

PISTACHIO, SOUR CHERRY, AND OAT COOKIE TOWER

Available in 1 ounce reception size (\$\$.75), plated or served in a tower. Also available in 3 ounce, plated or individually packaged (\$2). 24 cookie minimum order. A minimum of (50) 1 oz cookies needed to present as a tower. Orders may be combined with Salted Chocolate & Toffee Cookie.

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AVAILABLE WITH CUSTOM
COLOR PAlettes, WITH 5-7
DAYS NOTICE (\$2 EACH, \$100
MINIMUM) :

PISTACHIO SHORTBREAD

With Chocolate & Gold, or with
Pigmented Royal Icing & Gold &
Absinthe Paint.

BLACK SESAME, VANILLA & BLUEBERRY SHORTBREAD

Pigmented Royal Icing, Gold &
Absinthe Paint.



WALNUT, FRESH DATE & CARDAMOM SPICE SHORTBREAD

Pigmented Royal Icing, Gold &
Absinthe Paint.

BROWNED BUTTER PECAN SHORTBREAD

Pigmented Royal Icing, Gold &
Absinthe Paint.



CORNMEAL, ANISE & ORANGE SHORTBREAD

Pigmented Royal Icing, Gold &
Absinthe Paint, or Natural, with Dried
Blueberries.

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ONE OR TWO BITE HOR D'OEUVRES

\$2.00 EACH, \$120 MINIMUM FOR TRAY PASS OR STATIONARY PLATTERS. NOTE: SOME
ONSITE FINISH WORK REQUIRED, SO THESE WILL ALSO REQUIRE SOME CULINARY
ASSISTANT LABOR HOURS.

QUAIL EGG GRIBICHE

Deviled Quail Egg, Sauce Gribiche, on
Ficelle Toast

WHITE BEAN TOAST

Rustic Smashed Cannellini Bean &
Roasted Garlic Hummus, Charred Red
Pepper Relish, & Micro Basil, on
Ficelle Toast. (\$2 each, \$60 minimum)

HONEYED SQUASH TOAST

Honey Roasted Winter Squash,
Pomegranate Seeds, Balsamic
Gastrique, & Goat Cheese, on Brioche
Toast. Can be without goat cheese,
(\$2 each, \$60 minimum)

WHITE BEAN LEAF

Rustic Smashed Cannellini Bean &
Roasted Garlic Hummus, Heirloom
Cherry Tomato, & Micro Basil, on
Endive Leaf (*GF, * Vegan) (\$1.50
each, \$60 minimum)

MOLE & WINTER SQUASH

SPOON

Honeyed & Roasted Squash, Mole
Negro, & Kale Chip, in a Spoon

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BEET STACK

Honey Roasted Golden Beets, Charred Scallion Yogurt, Arugula, & Black Sesame Seed, in a Spoon

FIG RICOTTA SPOON

Fresh Fig or Preserved Fig (Seasonally Fresh), Honeyed Ricotta, Thyme Sprig & Balsamic Creme, in a Spoon



MUSHROOM TOAST

Roasted Hen of the Wood Mushrooms with White Bean & Confit Garlic Puree, & Micro Ruby Radish, on Rye Toast

PISELLO SMASH

Fresh Pea Puree, Goat Cheese, Buttermilk Fried Shallot & Chervil, on Ficelle Toast

FIG & GOAT

Fig Preserve, Cypress Grove Midnight Moon, Dried Fig Sliver, on Toasted Brioche



STUFFED MUSHROOM

Roasted Wild Mushroom with Meyer Lemon, Pine Nut & Herb Pesto, & a Roasted Heirloom Cherry Tomato (\$1.50 each, \$60 minimum)

EGGPLANT CAPRESE

Fresh Mozzarella Burrata, Creamy-Smoky Eggplant Confit, Fresh Lemon-Thyme, & Single Origin Olive Oil, on Grilled Ficelle

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DUCHESS POTATO

Roasted Heirloom Potato with Whipped Potato Cream, Serrano Pancetta, Chive & Sour Cream (\$1.50 each, \$60 minimum)

CARAMELIZED ONION

PASTRY

Shallot Confit in a Crisped Flaky Pastry Medallion (\$1.50 each, \$60 minimum)



PETIT CRAB CAKE

With Horseradish Aioli, & Celery Leaf, on Endive Spear (\$3 each, \$120 minimum)

SALMON BRIOCHE

with Fresh Orange, Creme Fraiche, & Micro Cress, on Brioche Toast



TOGARASHI SEARED

HAMACHI

With Black Sesame Butter, Creme Fraiche, & Chive, on Rice Cracker

CHICKEN LIVER PATE

with Shallot Jam, White Port Gelee, & Flake Salt on Toasted Brioche

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BRESAOLA GOUGERES

with Bresaola, Pear & Ginger Mostarda, & Arugula

STEAK TARTLETTE

Seared Steak, Potato Puree, Buttermilk Fried Shallot, & Chive, on Petite Pastry

MOLE POBLANA

Chicken in Mole, Charred Micro Spring Onion, & Sweet Corn Puree, in a Spoon

PORK RILLETTE

With Potato & Parsnip Purée, Buttermilk Fried Shallots and Capers

LAMB & MERGUEZ

MEATBALL

with Salsa Romesco, in a Spoon

SLOW ROASTED OCTOPUS

Slow Roasted and Fire Finished Spanish Octopus, Tomato, Cucumber Bruniose, Lebneh, Oil & Aleppo Pepper Flake, in a Spoon (\$3 each, \$120 minimum)



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ONE OR TWO BITE DESSERTS

WE ARE KNOWN FOR OVER-THE-TOP, GORGEOUS DESSERT INSTALLATIONS.

DON'T HOLD BACK! \$2.50 EACH \$120 MINIMUM (UNLESS NOTED)

FOR TRAY PASS OR STATIONARY PLATTERS



PANNA COTTA CUP

Flor de Cacao & Cascabel Chile Panna Cotta, Cinnamon Sugar Cornmeal Tuile, in a cup with a tiny spoon (\$3 each, \$120 minimum)



CHOCOLATE POT-DE-CREME

with Shattered Chocolate Merengue, in a cup with a tiny Spoon (\$3 each, \$120 minimum).

LEMON CURD

Berry Drizzle, Rosemary Dark Chocolate Shard -or- Pistachio Tuille, in a cup with a tiny spoon (\$3 each, \$120 minimum)

RED VELVET CUPCAKE

Chocolate Buttercream.

MARZIPAN CUPCAKE

with Chocolate Buttercream and Flaked Almond



RED VELVET PETIT FOURS

Chocolate Ganache Shell with Rose Petals & Gold (So fancy!)

FRANGIPANE TARTLET

House-Made Almond Paste, Blood Orange, Butter Cookie Crust

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FOR TRAY PASS OR STATIONARY PLATTERS



NY CHEESECAKE SQUARE

Classic Creamy New York Cheesecake
Square with Ribboned Chocolate
Ganache, Traditional Crust

DOUBLE CHOCOLATE

PEANUT BRITTLE BROWNIE

Valrhona Drizzle

CHOCOLATE COCONUT

HAYSTACKS

with Candied Ginger (\$1.50 each, \$60
minimum)



VALRHONA CHOCOLATE

GANACHE

Shortbread Crust (two-bite wedge)



PROFITEROLES

Filled with Chocolate Buttercream