



530-272-5333 • 290 Sierra College Dr., Grass Valley
Open 7 days, 7AM - 9PM

Catering Menu

48 hours notice is recommended on all orders.

72 hours notice on special orders not on our menu or on orders over \$500.

Please call first for availability on shorter notice items, for an extra 10% rush fee.

We kindly request 24 hours notice should you need to cancel your order.

Same day cancellations are subject to a 25% cancellation fee.

A credit card number will be required for placing an order.

Paper goods and plasticware are supplied at a minimal extra cost.



Platters

Cold Cut Platter

A freshly sliced selection of all natural nitrate-free roast turkey, roast beef, and ham, cheddar, Swiss and pepper jack cheeses.

Bread and Condiment Platter

A perfect addition to our deli cold cut platter. Fresh organic lettuce, tomatoes, onions, pickles, sprouts, cucumbers, mayonnaise or veganaisse and mustard.

BriarPatch Cheese Sampler

An assortment of cheeses arranged with gourmet crackers, cherry tomatoes, and parsley.

BriarPatch Gourmet Cheese Platter

An assortment of the world's finest cheeses arranged with gourmet crackers and organic olives or seasonal fruit. We have a fine selection of local, organic, cow, goat, and sheep cheeses to suit your needs.

Organic Fruit Platter

We select the best organic fruit the season has to offer and pair it with our organic yogurt fruit dip. Add a wedge of fresh French brie for \$10.

Organic Vegetable Crudités

We select the freshest seasonal garden vegetables. Selections may include bell peppers, broccoli and cauliflower florettes, tomato, radish, carrots, celery, and cucumber. Served with your choice of our homemade organic ranch dressing, red pepper or garlic hummus.

Savory Specialty Platters

Chicken Satay with Thai Peanut Sauce

We slow cook all natural Rocky Jr. chicken marinated in our own blend of Thai spices and peanut sauce and arranged on skewers on a bed of lettuce.

Japanese Bento Platter

A selection of seasonal Japanese salads (choose from kimira gobo, kale hijiki, almond cabbage, green bean gomaee), rice balls, gyoza and brown rice. Serves 10.

Rice Ball Tray

Our Japanese rice balls made with ginger, hijiki, and shiitake mushrooms, served with wheat-free tamari.

Sushi Platters by Way Yum Sushi

Large Boat (serves up to 20)

Approximately 40 rolls decoratively arranged in a beautiful wooden boat.

Small Boat (serves 7 to 10)

Large Tray (serves 8-12 people)

Medium Tray (serves 6-8)

Small Tray (serves 4-6 people)

48 hours notice is required on all sushi orders. A \$50 refundable deposit is taken on sushi boats. Stated prices are for a variety of sushi rolls, both vegetarian and fish. Orders can be customized but may incur additional cost.

Chocolate Fountain Please ask.

Mediterranean Platter

This platter features our homemade garlic or roast red pepper hummus, tabouli, marinated gigandes beans, organic kalamata olives, stuffed dolmas, feta cheese and pita wedges.

Beef Tri Tip with Béarnaise

We cover our succulent organic tri tip with our house blend of spices and grill and then roast it to perfection. It is sliced and arranged in a pinwheel around our homemade white wine and tarragon béarnaise sauce for dipping.

Mini Pasty Platter

Choose from potato cheddar leek, chicken and vegetable, and beef and rutabaga, or a combination.

Fiesta Fixins Platter

A perfect accompaniment to our enchiladas. Pico de gallo, salsa fresca, sour cream, grated cheese and black olives. Serves 8-10 people.

Kid's Sandwich Platter

Your selection of our kid's sandwiches: the Turkey Trot, the Little Monkey and cheese sandwich, cut in bite size pieces and piled on a platter.



Hot Foods

Available as a half tray serving 8 to 10 or a full tray serving 16 to 20

Torta Verdi

An Italian pie from Liguria, featuring spinach, chard, zucchini, and ricotta cheese with a house made Parmesan crust.

Portabella Wellington

Portabella mushrooms with a mushroom duxelles and creamed leeks enclosed in all natural butter puff pastry. Serves 6.

Lasagna, Meat or Roasted Vegetable

Seasoned beef or roasted veggies layered with organic pasta sheets, three cheeses and béchamel sauce.

Enchiladas

We offer Oaxacan beef with red chile sauce, chicken with tomatillo sauce or black bean and rice enchiladas, topped with melted cheddar and mozzarella cheeses.

Tandoori Chicken

A traditional Indian dish of slow cooked all natural chicken marinated in yogurt and traditional spices.

All Natural Rotisserie Chicken

Our slow roasted hormone-free and antibiotic-free chicken is tender and delicious, brined and marinated in our house blend of poultry seasonings.

Chickpea Potato Curry

This hearty curry goes great as a side dish or a vegetarian and dairy free entrée.

Beef or Seitan Stroganoff

A traditional Russian dish of sautéed beef strips in a beef and sour cream sauce. Served over organic noodles.

Fish Cakes & Aioli

Our fish cakes make a great snack or appetizer. They are served with our homemade garlic flavored mayonnaise.

Cornmeal Crusted Catfish

U.S. farm raised catfish marinated in buttermilk and finished with a cornmeal crust. Great with our collard greens and mashed potatoes. Serves 10.

Salads *Serve 15*

Monterey Salad

Mixed spring greens with crumbled blue cheese, house made candied walnuts and dried cranberries with balsamic dressing.

Southwestern Chicken Salad

Romaine lettuce with grilled chicken, corn, black beans, tortilla chips, red and green onion, and cheddar cheese with a tangy citrus dressing.

Caesar Salad

Romaine lettuce with cherry tomatoes, house made croutons, red onion, and Caesar dressing (also available with strips of grilled chicken breast).

Italian Salad

Mixed spring greens with mozzarella balls, cherry tomatoes, pine nuts, cucumber, red onion, fresh basil, and peppadew peppers.

Garden Salad

Mixed spring greens with cherry tomatoes, grated carrot, avocado, cucumber, red onion, and red cabbage with choice of dressing. \$39.99

Salade Nicoise

Classic salad of tuna, new potatoes, green beans, hard boiled egg, tomato, nicoise olives, and greens with a balsamic dressing.

Grains & Sides

Yellow Pulao Rice

White or brown basmati rice cooked with turmeric, clove, cinnamon, fennel seed, cumin seed and cardamom.

Thai Coconut Jasmine Rice Cooked in coconut milk and mixed with peas.

Spanish Rice Cooked with herbs and tomato.

Mixed Grain Medley Couscous, brown rice, and quinoa cooked with vegetables.

White or Brown Rice, Jasmine or Basmati

Mashed Potatoes With buttermilk and roasted garlic. Serves 10.

Stir Fried Seasonal Vegetables

Served with your choice of sauces: mango pineapple, Thai coconut curry, olive oil and balsamic vinegar, or Kung Pao sauce.

Roasted Seasonal Vegetables w/ herbs

Potatoes, carrots, onions, and other organic seasonal vegetables oven-roasted with olive oil and fresh herbs.

Collard Greens

Our special BriarPatch recipe Southern-style collards with root vegetables and tomatoes. Serves 10.

Desserts and Pastries

Freshly-baked items from our in-house bakery, made with organic flours, unrefined sugar, and including local produce when available.

Breakfast Platters

Coffee Platter

One 3-gallon urn of fresh brewed coffee from Uncommon Grounds Coffee Roasters with all the fixings, including sugar, cream, and cups. Alternative milks and sweeteners available.

Coffee Cake Platter

This tray is a perfect compliment to our coffee platter. It includes a selection of our homemade biscotti and our walnut coffee cake.

Continental Breakfast Platter

Two varieties of our homemade organic muffins and seasonal scones served with a seasonal fruit preserve and whipped butter.

Dessert Platters

Cookie Platter

Select two of three of our fresh-baked cookies: Chocolate Chip Pecan, Black Gold, Vegan Cowboy, Vegan Oatmeal Raisin, Vegan Peanut Butter, and Shortbread.

Gourmet Sweet Bars

Select two of our delicious sweet bars for a delectable dessert. Available choices include Lemon Bars, Chocolate Pecan Bars, Chocolate Hazelnut Truffle Bars, Brownies with or without walnuts, and a Seasonal Fruit Bar.

Cakes

Carrot Cake with Cream Cheese Frosting

Quarter and half sheet pan sizes.

Nine-Inch Round Cakes

Vegan Chocolate Amazon Cake with Chocolate Glaze

Gluten Free Devil's Food Cake with Chocolate Ganache Frosting

Also available as cupcakes.

Flourless Chocolate Cake with Rose Strawberry Sauce

Pistachio Cake, Tiramisu Cake, Specialty Cakes *Monthly specials*

Chocolate Decadence Cheesecake, Seasonal Fruit Cheesecake

Pies and Tarts

Chocolate Silk Pie

Maple Pecan Pie



Seasonal Fruit Pies and Tarts *Featuring local organic fruit when available; contact the bakery for our current seasonal selection(s).* Choices include:

Apple Galette, Cranberry Pear Pie, Strawberry Rhubarb Pie, Strawberry Tart, Peach Blueberry Galette, Meyer Lemon Tart, and Blood Orange Mousse Tart.