



# Buffet Bites Menu

20 Guest Minimum

Additional Chef Charges May Apply

KEY: (N) Nuts, (Vegan), (V) Vegetarian, (GF) Gluten Free



## **American Farmhouse Cheeseboard**

**\$20 per guest**

*Cheeses are sourced from artisanal purveyors and subject to availability.  
When necessary, Chef will substitute.*

### **Cheese**

**Mix Drum**, Twig Farm  
*West Cornwall, VT (cow and goat's milk, pasteurized)*

**Burrata**, Gioia Cheese Co  
*El Monte, CA (cow's milk, pasteurized)*

**Truffle Tremor**, Cypress Grove Cheese Co  
*Arcata, CA (goat's milk, pasteurized)*

**Devil's Gulch**, Cowgirl Creamery  
*Petaluma, CA (cow's milk, pasteurized)*

**Bayley Hazen Blue**, Jasper Hill Farm  
*Greensboro Bend, VT (cow's milk, raw)*

*Served with Organic Apples, Local Roasted Nuts, Plum Chutney, Olive Oil Crostini, and Flatbread Crackers (N)*

## **American Farmhouse Cheeseboard, Charcuterie & Antipasto Plate**

**\$30 per guest**

*Cheeses are sourced from artisanal purveyors and subject to availability.  
When necessary, Chef will substitute.*

### **Cheese**

**Mix Drum**, Twig Farm  
*West Cornwall, VT (cow and goat's milk, pasteurized)*

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**Charcuterie**

**Capocollo**, Smoking Goose  
*Indianapolis, IN*

**Mortadella**, Fatted Calf  
*Napa, CA*

**Toscana**, Fra' Mani  
*Berkeley, CA*

**Coppa Cotta**,  
*House Cured Taste Catering*

**Pork Terrine (N)**  
Pistachio, Brandy, Neuske's Bacon

*House Trumer Pils Horseradish Mustard*  
*House Pickles*

&

**Selection of Roasted, Marinated & Grilled Market Vegetables**

## Buffet Bites

### Buffet 1

**\$35 per guest**

*(Choose one protein)*

**Grilled Rosemary Chicken Brochettes (GF)**

Garlic, Lemon, Peppers, Onion, Salsa Verde

**Pistachio Crusted Chicken Roulade (GF)(N)**

Roasted Red Pepper, Spinach, Pecorino Cheese,  
Herb Mouseline

**Chef's Empanada Sampler**

Beef, Chicken, and Vegetarian

**Blackened Chicken Skewers (GF)(N)**

Roasted Peppers and Meyer Lemon Aioli

**"Ma La Chicken" (can be GF)**

Lettuce Cup, Asparagus, Sesame Sauce

**Grilled House Pork Sausages**

Caramelized Onion, Apple, Frisée Salad, Grain  
Mustard Sauce

**Milk Braised Pork Shoulder**

Pickled Fennel Slaw, Fava Bean Purée, Mini  
Focaccini Buns

**Mini Muffalettas**

Provolone, Ham, Finocchiona, Olive Tapenade,  
Housemade Sesame Bun

**Ceviche Shooters (GF)**

Pacific Snapper, Tomato, Lime Juice, Cilantro,  
Jalapeño, Garlic

**Crispy Pacific Northwestern Cod Cakes**

Chive Aioli

**Mai's Vietnamese Spring Rolls**

Asian Vegetables, Rice Noodles, Bay Shrimp,  
Cilantro, Mint, Rice Paper

**Local Tomales Bay Oysters**

Chardonnay Lemon Dill Sorbet

**Brandade Cakes**

Caramelized Leek Compote

**Crispy Baja Fish Tacos (GF)**

Chipotle Honey, Creamy Salsa Fresca

### Buffet 2

**\$45 per guest**

*(Choose one protein)*

**Mini Marin Sun Farms Lamb Sliders**

Housemade Cumin Buns, Harissa Aioli, Cucumber

**Grilled Lamb Kebabs (GF)**

Pasture Raised Lamb, Gypsy Peppers,  
Roasted Summer Onions, Charmoula

**Roasted Beef Tenderloin Wellingtons**

Puff Pastry, Morels

**Petit Roast Beef Tenderloin Sandwiches**

Horseradish Aioli, Watercress, Housemade Rolls

**Akaushi Wagyu Beef Sliders**

Caramelized Onions,  
Cowgirl Creamery Wagon Wheel Cheese

**Beef Satay (can be GF)**

Sweet Chili and Ginger Sauce

**Alder Plank Smoked Wild Salmon Batons**

Harvest Corn Relish (GF)

**Ensalada de Puplo (GF)**

Grilled Octopus Salad

(Choose **three** accompaniments)

**Foraged Mushroom Pizzettas (V)(N)**

Fingerling Potatoes, Balsamic Onions, Local Brie, Rosemary Pesto

**Caramelized Onion 'Trio' Tartlets (V)**

Spring White, Cipollini, and Sweet Red Onions, Mascarpone Custard

**Artichoke Croquettes (V)**

Red Pepper Aioli

**Heirloom Tomato Bruschetta (V)**

Goat Cheese, Micro Basil, Olio Verde

**Deviled Glaum Ranch Organic Eggs (V\*)**

Dill, Chives, Candied Smoked Bacon

*\*50% without Bacon*

**Double Baked Petit Potatoes (V)(GF)**

Devonshire Cream, Chives

**Provençal Vegetable Socca Crêpes (V)(can be VEGAN)**

Roasted Eggplant, Artichoke, Tomato Charmoula

**Dolmades (V)(GF)(N)**

Rice, Currants, Toasted Pine Nuts, Mint

**English Peas & Pancetta (GF)**

La Quercia Pancetta, Spring Onions, Cardamom

**Grilled or Steamed Asparagus (V)(can be VEGAN)(GF)**

Lemon Aioli

**Orecchiette Pasta Salad with Pea Tendrils (V)(can be VEGAN)**

Basil, Smoked Spring Onions, Meyer Lemon Vinaigrette

**Fattoush (V)**

Toasted Pita, Tomatoes, Mint, Cucumber, Citrus Vinaigrette

**Sugar Snap Pea Salad (V)(can be VEGAN)**

Snow Peas, Tendrils, Radishes, Endives, Puffed Rye Berries, Lemon Vinaigrette

**Caesar Salad Cups (V)**

Classic Dressing, Petit Croutons, Parmigiano Reggiano Basket

**Hummus (V), Tzatziki (V), & Taramosalata**

Grilled Pita and Crostini

**Tomato, Summer Melon, & Cucumber Skewers (V)(GF)**  
Sweet 100 Tomatoes, Compressed Melon, Herbs, Maldon Sea Salt, Basil Oil

**Petit Falafel Cups (V)(GF)(can be VEGAN)**  
Roasted Red Pepper Tahini, American Relish

### **Snack Add On Items**

**\$3 per guest**

**Housemade Potato Chips in Bamboo Cones (GF)(VEGAN)**

**Smoky BBQ Rosemary Local Alfieri Farms Mix Nuts (GF)(N)**

**Marinated Olives, Pickled Mushrooms, Piment d'Espelette, Orange Agravato, Crispy Shallots (GF)**

**Press Club Popcorn Mix (N)**  
Cheddar Popcorn, Pretzels, Toasted Peanuts, House Chex

### **BUFFET BITES ADDITIONS:**

- **Add an additional protein from Buffet 1 Menu (\$6 per guest)**
- **Add an additional protein from Buffet 2 Menu (\$8 per guest)**
- **Add an additional accompaniment (\$4 per guest)**
- **Add an additional snack item (\$3 per guest)**

### **PROGRAM ADDITIONS:**

- **American Farmhouse Cheeseboard (\$17 per guest)**
- **American Farmhouse Cheeseboard, Charcuterie, & Antipasto Plate (\$26 per guest)**
- **Passed Hors d'Oeuvres (Up to 1 hour of service)**
  - Choose Five Pieces (\$30 per guest)
  - Choose Seven Pieces (\$40 per guest)
  - Choose Ten Pieces (\$50 per guest)
- **Handcrafted Miniature Pastries (\$18 per guest)**

# Taste

## **At Taste**

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

## **Labor Charges**

Labor charges are based on event hours as quoted to Taste by the Press Club. Should event extend beyond the stated hours, additional labor charges will occur.

## **Terms**

Prices do not include a chef fee, which varies based on headcount.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Final Guarantee is due by 12 noon one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

All prices based on / up to a 2.5hr event

Additional Charges apply to:

- extended events
- customized menu or special requests