

Breakfast

small serves 5 | large serves 10 • packaged in aluminum

BREAKFAST BURRITOS scrambled eggs, potatoes, cheese, pico de gallo & house made salsa *choice of chorizo or soyizo *gf spinach wrap +2.5pp	80 160
BISCUIT SANDWICHES bacon, egg, hollandaise & american cheese on a fresh biscuit	80 160
SCRAMBLED HASH scrambled eggs, farmers market veggies, potatoes topped with ricotta	75 150
FRENCH TOAST thick cut bread, powdered sugar, fruit compote, maple syrup *gluten free option +4 per order	70 140

sides + additional

BISCUITS + GRAVY fresh biscuits with house made sausage gravy	60 120
FRUIT + YOGURT seasonal farmer's market fruit, citrus zest, honey	60 120
BREAKFAST BREADS muffins or croissants with house made butter and jam	55 100
DESERT POTATOES fried potato, garlic, sauteed onion & bell pepper topped with parmesan	55 100
SAUSAGE OR BACON	55 100

Snack Platters

small serves 5 | large serves 10

MEZZE roasted garlic baba ghanoush, curried hummus, jalapeño dolmas, pickled turnip, pita & fresh veggies	90 170
CHEESE BOARD an assortment of artisanal cheeses, dried fruit, nuts & olives, house made jam, fresh baguette & crackers	100 200
CHARCUTERIE an assortment of artisanal meats & cheeses, dried fruit, nuts & olives, house made jam, fresh baguette & crackers	125 250
CURRIED HUMMUS seasonal vegetables, pita, garlic chili oil	50 100

BÀNH MÍ-NIS small 10 minis large 20 minis ginger-apple-carrot slaw. cilantro-hoisin aioli, hawaiian roll bun *choice of roast pork or seared tofu (veg)	48 96
DEVEILED EGGS dozen eggs (24 pieces) / mixed dozen (choose 2)	45 55

- **classic** - mustard aioli, chives, crispy prosciutto
- **brunch** - smoked salmon, dill, fried capers
- **caacio e pepe** - cream, parmigiano-reggiano, fresh cracked pepper
- **s&a** - spinach & artichoke, cream cheese, parsley

Skewers

20 piece | 40 piece • packaged in aluminum

BEEF BITES grilled beef, fried potato, chimichurri	90 180
POLPETTE italian meatballs, rustic tomato sauce	80 160

CAPRESE marinated mozzarella, baby heirloom tomato, basil, seasonal pesto (contains nuts)	60 120
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Salad Bowls

small serves 5 | large serves 10 • add chicken + 20 | 40

MIXED SALAD mixed greens, tomato, cucumber, gruyère, shaved shallot, avocado-green goddess dressing	70 140
¡CESAR! romaine, cilantro-caesar dressing, pickled red onion, cotija, crispy jalapeños	85 170
KALE CEASAR chiffonade tuscan kale, anchovy dressing, fried capers, herbed crouton, cured egg yolk	85 170
CHOPPED ITALIAN romaine, tomato, onion, pepperoncini, salami, provolone, artichoke hearts, herbed italian vinaigrette	85 170
ARUGULA SALAD arugula, goat cheese, roasted pistachio, honey-dijon vinaigrette	80 160

PESTO BOWL quinoa, white beans, kale, cherry tomatoes, seasonal pesto, italian seasoning *choice of chicken or tofu	98 196
VEGGIE BOWL farro, Canyon Creek mushrooms, shaved brussels sprouts, zucchini, lemon-tahini dressing	98 196

side salads

POTATO SALAD	50 100
<ul style="list-style-type: none"> • classic - stone ground mustard, celery, green onion, pickles, caper, dill, mayo, gf/veg • bavarian - olive oil, red onion, celery, capers, lemon, parsley, gf/vegan • korean - gochujang mayo, cucumber, bell pepper, green onion, furikake (contains sesame), gf/veg 	
NORTHWOODS SLAW red cabbage, red wine vinegar, sugar, garlic	50 100

Sandwiches & Wraps

small serves 5 | large serves 10 • served on platters & cut in half

BIRDY and THE BEAST turkey, roast beef, gouda, pickles, onion with mustard aioli on a french roll	90 180
ITALIAN prosciutto, hot capicola, pepperoncini, shaved onion, oregano-basil vinaigrette on a french roll	90 180
SMOKED TURKEY carolina gold bbq sauce, fried onions, bread 'n butter pickles on a french roll	85 170
PASTRAMI swiss, spicy pickle de gallo, whole grain mustard on a french roll	90 180
CUBANO WRAP smoked ham, bacon, provolone, pickles with sweet-spicy mustard *gf spinach wrap available +2.5 per wrap	90 180

SEASONAL VEGGIE fresh mozzarella, roasted red pepper, sundried tomato jam, aged balsamic *sub vegan cheese +1.5 per sandwich	80 160
LENTIL WRAP lentils, goat cheese, cabbage with tahini sauce *gf spinach wrap available +2.5 per wrap	75 150

**GRAB `N GO
BOXED LUNCH**

Choice of sandwich:

- turkey + swiss
- ham + cheddar
- roast beef + provolone
- seasonal veggie

\$28

includes kettle chips + cookie

*min order of 10

Entrées

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VERDE ENCHILADAS creamy tomatillo sauce, chicken, mozzarella, monterey jack & queso fresco	115 230	OLIVE BRINED CHICKEN olive & sundried tomato tapenade, lemon cream sauce	140 280
EGGPLANT ROLLITINI roasted eggplant rolled in a bell pepper, onion & ricotta, topped with rustic tomato sauce & herbed breadcrumbs	120 240	CITRUS GRILLED SALMON dill & caper, herbed ber blanc	140 280
		SHERRY BRAISED BEEF demi glaze, thyme, gremolata	150 300

We love providing our clients with a broad number of options to build their own unique menu from our offerings, but sometimes simplicity is key.

Our Taco & Enchilada bars are full packages that include everything for a relaxed and delicious evening. Their versatility also provides a simple way to appease each guest on your list- both bars are GF and can easily be adapted to vegetarian or vegan diets. And let's be honest- everyone loves tacos.

Please inquire about upgrading this, or any other items on our menu, to a staffed buffet service.

Taco Bar

250 | 500

small serves 5 | large serves 10 add additional protein +10

choice of 3 proteins:

- CHICKEN TINGA
- ACHIOTE SQUASH *vegan
- CARNE ASADA
- POTATO + CARROT-RIZO *vegan
- CARNITAS
- MAMA'S GROUND BEEF

served with corn tortillas, Mexican rice & chipotle-spiced charro beans
onion, cilantro, lime & house made salsas

Enchilada Bar

225 | 400

small serves 5 | large serves 10

handrolled chicken enchiladas with mozzarella, pepper jack & queso fresco

choice of house made sauce:

ANCHO RED OR CREAMY TOMATILLO

served with Mexican rice & chipotle-spiced charro beans
crema, queso fresco, jalapeño, onion & cilantro

make it a party with **both bars** 350 | 700

Sides

small serves 5 | large serves 10

MOROCCAN COUS COUS pearl couscous, turmeric, cream, golden raisins & dates	70 140	SPANISH RICE & CHARROS BEANS tomato, onion, garlic, cilantro / pinto beans, onion, bacon, chipotle	80 160
ROASTED ROOTS roasted carrot & beet tossed in smoked romesco (contains nuts)	70 140	LOADED POTATOES creamy mashed potatoes topped with lardons, charred leek, creme fraiche & cheese	70 150
SAUTÉED MUSHROOMS local Canyon Creek mushrooms, white wine, garlic, onion, thyme, rosemary	90 180		

Sweets

12 piece | 24 piece

GLUTEN FREE BROWNIES peanut butter, buckwheat	40 80	CANOLI • date & sweet ricotta • cinnamon cashew cream & chocolate (vegan) • sweet cream & tart berry sauce	45 90
SEASONAL COOKIES seasonal flavor. just ask!	30 60		

*menu selections subject to change

SOME OF OUR LOCAL

PURVEYORS • Canyon Creek Mushrooms

• Luna Sourdough

• Joshua Tree Farmer's Market

all the extra info

- JTCco. requires a minimum order of \$300
- an 18% service charge will be added to all drop off catering orders. Please inquire about upgrading to buffet, family style, or plated services
- pre-wrapped utensils and napkins with each order. Serving utensils, compostable plates, utensils and napkins are available upon request for an additional fee
- Full payment is due upon order placement
- Once payment is processed, menu selections are final
- You may add to your order with at least 3 days advance order
- Delivery rates start at \$50 and are based on location and time of delivery
- Delivery times and locations may be adjusted up until noon the day prior to your event.
- By submitting payment you are agreeing to the terms and policies stated on your invoice.
- Availability of menu is based on seasonality.
- We source as much as we can from local, small businesses. With that in mind, we request 2+ weeks for full menu availability
- All pricing is subject to change until an estimate is created