



CATERING MENU

small bites & pinxtos * min 20 people *

- marinated anchovy & mixed pickle pinxto 2/person : \$5
- garlic crostini w/ ricotta & honeycomb 1/person : \$5
- mushrooms on brioche w/ brie 1/person : \$5
- shaved prosciutto w/ melon & cheddar 2/person : \$6
- coppa w/ black garlic honey & manchego crostini 2/person : \$6

***gf bread available with \$1 surcharge/bite*

shareables * min 20 people *

- whipped ricotta w/ honeycomb & garlic bread \$4.5/person
- pimento cheese w/ pickled green beans & house-made potato chips \$4/person
- garlic chive dip w/ house-made potato chips \$3.5/person
- hummus w/ dukkah, turmeric crackers & crudite \$4.5/person

***gf bread available with \$1 surcharge/bite*

cheese and charcuterie cones + boats

regular size cone
**has a flat bottom, so they can be set down & do not need a stand*
3 oz of artisan charcuterie + cheese, castelvetrano olives, house pickles, marcona almonds, flower
orders under 50 : \$10/each
orders over 50 : \$9.5/each

mini size cone / boat
**mini cones will need a stand*
1.5 oz of artisan charcuterie + cheese, castelvetrano olives, house pickles, marcona almonds, flower
\$6/each
*** minimum order of 50*
**** option to add the sourdough project crackers : +\$1 (mini boat only)*

crudites boat
fresh veggies + our house-made hummus, pimento cheese, or chive dip
orders under 50 : \$7/each
orders over 50 : \$6.5

catered grazing boards

classic cheese + charcuterie

mix of artisan cheese, charcuterie, fresh fruit, pickles, castelvetro olives, marcona almonds, house-made seasonal jam, whole grain mustard, & florals

cheese + fruit

mix of artisan cheese, fresh fruit, pickles, castelvetro olives, marcona almonds, house-made seasonal jam, whole grain mustard, & florals

cheese, charcuterie, crudites combo

can be made vegetarian

mix of artisan cheese, charcuterie, fresh veggies & fruit, pickles, castelvetro olives, marcona almonds, house-made pimento cheese & florals

small - \$130

12" x 12"

feeds 8-10+ as an appetizer

large - \$260

12" x 20"

feeds 18-20+ as an appetizer

fruit board : \$75

fresh, seasonal fruit paired with our house-made whipped ricotta + honeycomb

crudites board : \$75

fresh, seasonal veggies paired with your choice of our house-made hummus, pimento cheese, or chive dip

brunch board : \$110

feeds 8-10+

comes with our jammy eggs, mini pancakes, bacon, maple syrup, butter, fresh fruit, granola, and whipped ricotta.

catered sandwich boards

6 sandwiches, cut in quarters, with a wooden skewer & served with our house-made salt/pepper/vinegar chips on a compostable fiber board, in a cake box

3 italian sandwiches : salami, gruyere cheese, finocchiona salami, butter lettuce, tomato, & red onion on our house sourdough

3 pimento sandwiches : house-made pimento cheese, butter lettuce, tomato, & pickled cucumbers on our brioche bread

\$85

interested in having us style a **grazing table** for your next event?

option 1 : our standard grazing table made with our large catered grazing boards

option 2 : our cone/boat grazing table

cost = price of food + styling fee (20% of food price) + 20% gratuity + delivery (\$20 for local Austin delivery)

- minimum of \$600 -