

DESSERT

TAHITIAN VANILLA CARAMEL CORN
BITTERSWEET CHOCOLATE PUDDING CUPS

\$8/bag
\$30/ ½ dozen

COOKIES

Mexican Hot Chocolate
BLC Sea Salt Chocolate Chip
Cake Batter Snickerdoodle
Salty Peanut Milk Chocolate
Toasted Almond Chocolate Chip (G.F.)
Peanut Butter (G.F.)

\$24/ ½ dozen

SHORTBREAD

Hazelnut Milk Chocolate
Meyer Lemon
Chocolate Chip
Salted Caramel Pecan Sandies
Bittersweet Chocolate Sables

\$10/dozen

CAKES

Sour Cream Coffee Cake
Crème Fraiche Pound Cake
Bundt Cake – Bittersweet Chocolate | Meyer Lemon | Navel Orange

\$45
\$24
\$40

TO PLACE AN ORDER

CURBSIDE PICK-UP

WEDS-SAT 3PM-6PM

48 hours' notice required.
Payment processed at time of order.

707. 981. 8100 | INFO@BAYLAURELCULINARY.COM
1370 INDUSTRIAL AVENUE, SUITE A, PETALUMA CA 94952

Our kitchen is located right off the 101 at the Petaluma Blvd North exit. Feel free to call us a few minutes out or when you arrive, and we will bring your order to your car.

Ask us about gluten free, vegan & vegetarian options.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPRING MENU 2021



GOURMET TO-GO

food from scratch. meticulously sourced. presented with care.

FAMILY MEAL May 5-8:

PIQUILLO PEPPER DEVILED EGGS
Toasted Hazelnuts & Chives

GRILLED FAVA BEANS & GRAZIN' GIRL
Shaved Caggiano Ham & Romaine
Green Garlic Vinaigrette

CHICKEN PICCATA
Capers, Parsley & Lemon

SAFFRON STROZZAPRETI
Daily Driver Cultured Butter

GLAZED SPRING VEGETABLES
Chef's Picks

TOASTED COCONUT CUPCAKES
Cream Cheese Frosting

\$150 - serves 4

BREAKFAST

MAPLE NUT GRANOLA	\$16/bag
SOUR CREAM COFFEE CAKE	\$45
THE BURRITOS	
hatch green chile pork, egg & cheese	\$60/ ½ dozen
Hobbs bacon, potato, egg & cheese	\$60/ ½ dozen
potato, egg & cheese (V)	\$54/ ½ dozen
Hangry Rider Salsa included	

SANDWICHES

SALAMI & CHEESE HOAGIE	\$75/ ½ dozen
Fra'Mani salami, Wagon Wheel cheese & olive relish	
GRILLED BEEF BÁNH MÌ	\$75/ ½ dozen
BLC pâté, pickled carrot & daikon, Sambal mayonnaise	
BUTTERMILK FRIED CHICKEN SLIDERS	\$75/ ½ dozen
wonder rolls, ranch slaw & pickle	
WHITE CHEDDAR STEAM BURGERS	\$50/ ½ dozen
BLC onion jam & wonder rolls	
HAUTE DOG KIT	\$30/ 4-pack
Olympia Provisions uncured frankfurter, demi baguette	
BLC jalapeño mustard & onion jam	

SALADS

ROASTED CHICKEN WALDORF	\$60 serves 4-6
apples, celery, toasted walnuts & Grazin' Girl blue cheese	
our signature chop house salad greens	
crème fraiche walnut dressing	
CHINESE CHICKEN	\$60 serves 4-6
whole roasted chicken & chopped Napa cabbage	
julienne vegetables, toasted peanuts & crispy wontons	
toasted sesame dressing	
ITALIAN CHOP HOUSE	\$60 serves 4-6
artisanal salami & local mozzarella	
roasted sweet peppers & Castelvetro olives	
our signature chop house salad greens	
balsamic vinaigrette	

SNACKS

ITALIAN OLIVE OIL CROSTINI	\$10/bag
MULTI SEED-CRACKERS (G.F)	\$10/bag
ROSEMARY SPICED NUTS	\$10/bag
CLASSIC DEVEILED EGGS	\$18/ ½ dozen
EMPANADAS	\$50/dozen
beef picadillo harissa chicken vegetable & cheese	
Chimichurri included	
FAIR TRADE PRAWNS COCKTAIL	\$40/dozen
ginger cocktail sauce	

SIDES

CHEF'S ROASTED MUSHROOMS	\$20/pint
garlic & thyme	
ARTISANAL PASTA SALAD	\$20/pint
TOMATO, ALMOND & DRY JACK OLIVE, PARSLEY & FETA	
MADRAS CURRY CHICKEN SALAD	\$18/pint
poached chicken breast, apples & cashews	
RANCH SLAW	\$20/quart
ROASTED FARMERS MARKET VEGETABLES	\$20/quart
HOUSE BAKED FOCACCIA	\$15/each
OLIVE ROSEMARY SEA SALT	

FRIDGE & FREEZER FRIENDLY

CHICKEN POT PIES (Subject to availability)	\$20 serves 1-2
LASAGNA	\$60 serves 4-6
BOLOGNESE POMODORO	
Bellwether Farms ricotta, herbs & Pecorino Romano	
artisanal pasta	
ORECCHIETTE BAKE	\$50 serves 4-6
BOLOGNESE POMODORO	
Bellwether Farms ricotta, herbs & Pecorino Romano	
artisanal pasta	
CIARA'S PORK & BEEF MEATBALLS	\$50 (L)
pomodoro & Pecorino Romano	\$26 (S)
CHICKEN ENCHILADAS VERDES	\$60 (L)
heritage breed chicken	\$21 (S)
LEEK & POTATO SOUP	\$18/quart
NORTH COAST MINISTRONE SOUP	\$18/quart
RANCHO GORDO 5 CHILE CHILI	\$18/quart
SONORAN RED CHILI	\$20/pint
HATCH GREEN CHILE PORK	\$20/pint