



*bay laurel*  
CULINARY

*Catering Menu*  
FALL 2024



# Breakfast

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## TO START

|   |      |
|---|------|
| SOUR CREAM COFFEE CAKE (serves 12+)       | \$65 |
| MAPLE PECAN GRANOLA (1-pound)             | \$22 |
| STRAUS EUROPEAN YOGURT (1 qt)             | \$16 |
| ORGANIC FARMERS MARKET FRUIT (1 qt)       | \$35 |
| MAPLE BLUEBERRY SCONES (½ dozen)          | \$36 |
| CHEESE CURD TURNOVERS (4 each)            | \$40 |
| caggiano ham   mushroom   seasonal flavor |      |

## BEVERAGE

|                           |      |
|---------------------------|------|
| FRESH ORANGE JUICE (1 qt) | \$36 |
| BOTTLED WATER             | \$5  |
| SICILIANA LEMON SODA      | \$6  |
| SODA SHOP PEPSI           | \$4  |

## ENTREES

|  |       |
|--|-------|
| HATCH GREEN CHILE PORK BREAKFAST BURRITOS (½ dozen)<br>scrambled petaluma eggs, sautéed breakfast potatoes, cheddar cheese | \$108 |
| APPLEWOOD SMOKED BACON BREAKFAST BURRITOS (½ dozen)<br>scrambled petaluma eggs, sautéed breakfast potatoes, cheddar cheese | \$108 |
| VEGETARIAN BREAKFAST BURRITOS (½ dozen)<br>scrambled petaluma eggs, sautéed breakfast potatoes, cheddar cheese             | \$98  |
| all burritos served with a side of our<br>HOUSE-MADE SALSA   |       |
| BLC BREAKFAST SANDWICH (½ dozen)<br>scrambled petaluma egg, applewood smoked bacon & cheddar, costeaux bakery bread        | \$96  |

# Appetizers

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## BOXES & NIBBLES

CRUDITES & CHEESE BOX (V) - serves 6-8 guests - \$250. Packaged family-style  
3 local cheeses, 3 seasonal dips, assorted crudites accoutrements, olive oil crostini

CHARCUTERIE & CHEESE BOX - serves 6-8 guests - \$275. Packaged family-style  
3 local cheeses, 3 artisan meat selections, farmers market vegetables, assorted condiments & accoutrements,  
olive oil crostini

|                       |          |
|-----------------------|----------|
| BLC SEA SALT FOCACCIA | \$16     |
| OLIVE OIL CROSTINI    | \$18/bag |
| ROSEMARY SPICED NUTS  | \$15/bag |

## SMALL BITES

|  |       |
|--|-------|
| CLASSIC DEVEILED EGGS french mustard & chives (½ dozen) <i>(gf)</i>                  | \$18  |
| GARLIC THYME SAUSAGE ROLLS jalapeno honey dijon (1 dozen)                            | \$60  |
| CURRY SPICED CHICKEN MEATBALLS cucumber yogurt dip (1 dozen) <i>(gf)</i>             | \$48  |
| CIARA'S PORK & BEEF MEATBALLS pomodoro & pecorino ((1 dozen)                         | \$48  |
| SAUSAGE, QUINOA & SHITAKE STUFFED MUSHROOMS (½ dozen) <i>(gf/veg option)</i>         | \$42  |
| BUTTERMILK FRIED CHICKEN pink peppercorn ranch (1 dozen)                             | \$48  |
| FOCACCIA (14x14" square, cut to order)   |       |
| - mozzarella, pomodoro & pecorino  | \$35  |
| - market vegetable & four cheese   | \$40  |
| - italian sausage, onion, mozzarella, pomodoro & pecorino                            | \$45  |
| MINI SANDWICHES (1 dozen)  |       |
| - GRILLED BEEF BANH MI liberty duck pate & pickled vegetable                         | \$120 |
| - BISTRO caggiano ham & toma cheese, maldon straus salted butter, dijon & cornichon  | \$96  |
| ITALIAN PANINI salami, olive relish, mozzarella, BLC focaccia (available vegetarian) | \$88  |

# Brown Bag Lunches

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## SALADS

### THE CHINESE CHICKEN

roasted free-range chicken breast  
chopped napa cabbage & creamy sesame dressing  
julienne vegetables & fresh coriander  
crispy wontons & toasted peanuts

### THE ITALIAN

artisanal salami & local mozzarella  
chop house salad greens & balsamic vinaigrette  
roasted sweet peppers & cannellini beans  
castelvetrano olives

### THE ROASTED CHICKEN KALE SALAD

roasted free-range chicken breast  
chop house kale & romaine, honey dijon vinaigrette  
apple, sweet potato, egg, pepitas  
olive oil croutons & vella mezzo secco

### THE ROASTED CHICKEN KALE CAESAR

roasted free-range chicken breast  
chop house kale & romaine  
classic caesar dressing  
olive oil croutons & vella mezzo secco

### THE HERBIVORE (v)

red quinoa & french lentils, seasonal greens  
roasted vegetables & herb vinaigrette  
petaluma pasture egg & pecorino romano

**\$38 per lunch, 12-person minimum. Includes:**

- Salad or Sandwich (selection by the ½ dozen)
- Choice of One Side (per order group)
- Farmers Market Fruit Salad
- BLC Sea Salt Chocolate Chip Cookie

## SANDWICHES

### THE BANH MI

niman ranch beef sirloin & BLC pâté  
pickled carrot, daikon & fresh coriander  
sambal mayonnaise & fresh jalapeño

### THE PETALUMAN

roasted free-range chicken breast  
local artisan cheese & butter lettuce  
scallions & garlic mayonnaise

### THE ITALIAN

artisanal salami & local mozzarella  
castelvetrano olive tapenade & arugula  
balsamic herb mayonnaise

### THE PARISIAN

caggiano ham & cheese  
lettuce, cornichons & dijonnaise

### THE HERBIVORE (v)

roasted pepper, frisee & local artisan cheese  
champagne vinaigrette & avocado

## SIDES

### CLASSIC DEVILED EGG (v/g.f)

french mustard & chives

### PASTA SALAD (v)

tomato, toasted almond & pecorino

### FINGERLING POTATO SALAD (v/g.f)

green onions & cornichons

### QUINOA & LENTIL SALAD (v/g.f)

vegetable crudo & herb vinaigrette

### RANCH SLAW (v/g.f)

gravenstein apple cider vinegar

### HOUSE BAKED FOCACCIA

sea salt & olive oil

## Family-style Lunch

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Our sandwiches & salads are available family-style.

½ DOZEN SANDWICHES, cut & wrapped in halves, choose any one type \$108

Salads serve 6-8 guests.

CHINESE CHICKEN, ITALIAN or ROASTED CHICKEN KALE SALAD serves 6+ \$85

KALE CAESAR (no chicken) or HERBIVORE serves 6+ \$80

## A LA CARTE SIDES

CLASSIC DEVILED EGG french mustard & chives (v/g.f) (1/2 dozen) \$18

PASTA SALAD tomato, toasted almond & pecorino (v) (1qt) \$32

FINGERLING POTATO SALAD green onions & cornichons (v/g.f) (1qt) \$34

QUINOA & LENTIL SALAD vegetable crudo & herb vinaigrette (v/g.f) (1qt) \$30

RANCH SLAW gravenstein apple cider vinegar (v/g.f) (1qt) \$30

HOUSE BAKED FOCACCIA sea salt & olive oil \$16

## Dessert

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### COOKIES \$27 (½ dozen)

SEA SALT CHOCOLATE CHIP

CAKE BATTER SNICKERDOODLE

PUMPKIN SPICE WHITE CHOCOLATE

TOASTED PEANUT MILK CHOCOLATE

MEXICAN HOT CHOCOLATE

KITCHEN SINK

PEANUT BUTTER (GF)

### CAKES & MORE

BROWN BUTTER APPLE CAKE \$46

MINI SEASONAL FRUIT CAKES (4) \$32

SEASONAL FRUIT TURNOVER (4) \$40

BLACKBERRY ALMOND TEA CAKES (8) \$48

TAHITIAN VANILLA CARAMEL CORN \$15

BITTERSWEET CHOCOLATE BUNDT \$55

MEYER LEMON BUNDT CAKE \$55

### SHORTBREAD SLEEVES \$15

MEYER LEMON

MILK CHOCOLATE HAZELNUT

CLASSIC CHOCOLATE CHIP

SALTED WALNUT

IRISH BUTTER

BITTERSWEET CHOCOLATE SABLES

#### *Our Desserts Feature:*

Clover Sonoma Butter | Organic Flour  
(non-GMO) | Local Petaluma Egg |  
Republica del Cacao Bittersweet Chocolate,  
Caramelized Milk & White Chocolate  
| Tahitian Gold Organic Vanilla

## *Order Information*

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### **ORDERING**

Minimum 48 hours' notice required.  
Our kitchen is closed on Sunday & Monday.  
Menu items change seasonally & are subject to availability.  
Call or e-mail us to place your order.  
**Order minimum - \$500.**  
Payment due at time of order.  
Sales tax will be added to final total. Gratuity is not included.

### **PRICING**

All prices are subject to change without notice.

### **DELIVERY**

Delivery subject to availability & additional charge. Delivery minimum \$1,500.

### **COMPOSTABLES**

Compostable plates, utensils & napkins - \$4pp

### **CANCELLATION**

5 business days' notice required for order cancellation.

### **DIETARY RESTRICTIONS**

We will try to accommodate any dietary allergies or restrictions,  
communicated at the time of placing an order

### **CUSTOM CATERING**

We offer custom catering, subject to availability.  
We would be happy to design a personalized menu for your event.  
Please let us know if you would like more information on these services.