



platters | autumn + early winter 2019 menu

Potliquor uses the best ingredients we can get our hands on: pastured, organic, and free-raised meat; and vegetables and grains grown with sustainable practices, from the worker to the table. We love to use what is in season near where we live and cook, so this list changes frequently, and we may make small changes to include what is best in the moment. Please ask us about any ingredient you'd like to know more about. We are happy to assist in creating your menu, if you'd like: you can call us at (510) 982-6672 anytime during business hours.

snacks	price per platter	number	total
bar mix: chili lime seeds and corn nuts one quart jar <i>gf</i> <i>v</i>	\$ 48.30	0	\$ -
mulling spice almond and walnut mix one quart jar <i>gf</i> <i>v</i>	\$ 48.30	0	\$ -
olive grissini three dozen <i>vg</i>	\$ 41.40	0	\$ -
rosemary & cheddar cheese biscuits three dozen <i>vg</i>	\$ 46.00	0	\$ -
basket of naturally leavened morell's breads <i>v</i>	\$ 13.80	0	\$ -
seed crackers made without grains 2 dozen crackers <i>v</i> <i>gf</i>	\$ 20.70	0	\$ -
cult crackers: corn or buckwheat 8 ounces <i>v</i> <i>gf</i>	\$ 17.25	0	\$ -
marinated olives: herbs, citrus, & garlic pint jar <i>v</i> <i>gf</i>	\$ 25.00	0	\$ -

build-your-own-bite appetizer platters

winter roots spanish tortilla, aioli, herbs 10" round <i>vg</i> <i>gf</i>	\$ 80.50	0	\$ -
abundant raw, roasted & pickled vegetables: carrot tahini dip, and white bean dip with salsa verde - dips change to make best use of seasonal ingredients 2 half pints of dip <i>v</i> <i>gf</i>	\$ 212.75	0	\$ -
add half pint beet yogurt dip <i>v</i> <i>gf</i>	\$ 11.50	0	\$ -
smoked fish salad: endive, pickled mustard seed, citrus, shaved radish & fennel 16 ounces trout salad <i>gf</i> <i>contains dairy</i>	\$ 207.00	0	\$ -
charcuterie and pickles: local bread, prosciutto, salami, chicken liver mousse, quince date chutney, mustards 16 ounces meat, half pint paté <i>gf option</i>	\$ 253.00	0	\$ -
add a vegetarian walnut lentil paté, half pint <i>v</i> <i>gf</i>	\$ 17.25	0	\$ -
add a salumi 8 ounces	\$ 28.75	0	\$ -

vegan charcuterie:



walnut lentil paté, celery root caponata, smoked carrot & bahri date with pistachio pistou, half pint black bean hummus, adventure toast, seasonal dipping vegetables <i>gf</i> <i>v</i>	\$ 172.50	0	\$ -
add half pint white bean dip and salsa verde <i>v</i> <i>gf</i>	\$ 11.50	0	\$ -
three small-production cheeses: seasonal fresh and preserved accompaniments, crispbreads 24 ounces cheese <i>vg</i> <i>gf option</i>	\$ 270.25	0	\$ -
add a fourth cheese, 8 oz	\$ 40.25	0	\$ -
composed appetizers			
stuffed eggs: citrus, pickled mustard seed, herbs 30 pieces <i>vg</i> <i>gf</i>	\$ 120.75	0	\$ -
sesame fried chicken: chile paste, honey, parsley 24 pieces	\$ 132.25	0	\$ -
make your fried chicken without gluten	\$ 5.75	0	\$ -
prosciutto, poached quince: fir walnut pistou, on picks 24 pieces <i>gf</i> <i>df</i>	\$ 109.25	0	\$ -
smoked carrot, barhi date: pistachio olive citrus pistou, on picks 24 pieces <i>gf</i> <i>v</i>	\$ 109.25	0	\$ -
hand pies:			
pork & piperade empanadas: roasted peppers, caramelized onion, oven dried early girl, chimichurri sauce 24 pieces	\$ 184.00	0	\$ -
smoked fish pasty: potato, turnip, chive, saffron aioli 24 pieces	\$ 166.75	0	\$ -
winter squash and braising green: chevre, scallion sauce 24 pieces <i>vg</i>	\$ 149.50	0	\$ -



salads and soup - each serves 10-12

cauliflower & celery root soup: mint parsley pistou, crème fraiche 2 quart jar <i>v option</i> <i>gf</i>	\$ 97.75	0	\$ -
marcella bean soup: prosciutto, garlic, parsley, housemade chicken broth, lemon 2 quart jar <i>df</i> <i>gf</i>	\$ 97.75	0	\$ -
fall panzanella: sherry vinaigrette, slow roasted tomatoes, seared winter squash, spicy greens, red onion, herbs, morell's bread <i>v</i>	\$ 143.75	0	\$ -
little gems, shaved carrot: orange flower citronette, torn dates, sunflower seeds, parsley <i>v</i> <i>gf</i>	\$ 97.75	0	\$ -
spicy chickpea salad: roasted cauliflower, scallion, cilantro, mint <i>v</i> <i>gf</i>	\$ 97.75	0	\$ -
root vegetable slaw: strained yogurt, parsley, citrus 1 quart jar <i>vg</i> <i>v option</i>	\$ 63.25	0	\$ -
roasted beet, pomegranate & apple: pickled red onion, fennel, spicy greens, pomegranate dressing, seed shake <i>v</i> <i>gf</i>	\$ 126.50	0	\$ -
sandwiches, pies, and tamales			
winter squash sandwiches: thyme pepita pistou, pickled apple, chicory, herb slab 24 pieces <i>v</i>	\$ 186.30	0	\$ -
smoked pork loin sandwiches: fig mostarda, shaved fennel, spicy greens, on tordu baguette 24 pieces	\$ 220.80	0	\$ -
make your sandwich platter without gluten	\$ 11.50	0	\$ -
french onion tart, oil-cured olives, aged cow's milk cheese 2 rectangle tarts 16 pieces <i>vg</i>	\$ 109.25	0	\$ -
potato and cheese pie 9-inch pie 8-12 pieces <i>vg</i>	\$ 97.75	0	\$ -
chicken, leek & tarragon pie 9-inch pie 8-12 pieces <i>vg</i>	\$ 126.50	0	\$ -



main and side dishes: each serves 10-12

hunter-style chicken: white wine, tomato, maitake mushrooms, marjoram, parsley 2 chickens <i>gf</i>	\$ 247.25	0	\$	-
winter beef meatballs: pomegranate sauce, woodsy salt 36 meatballs <i>df</i> <i>also makes a great appetizer!</i>	\$ 189.75	0	\$	-
smoked & braised brisket: pickled beet & horseradish relish, roasted fennel, parsley, dill <i>gf option</i>	\$ 201.25	0	\$	-
french green lentil: fennel, broccoli rabe, mint, parsley, cilantro, preserved lemon 2 quarts <i>v</i>	\$ 69.00	0	\$	-
roasted winter roots: salsa verde 2 quarts <i>v</i> <i>gf</i>	\$ 69.00	0	\$	-
braised greens, toasted almond, citrus, garlic 1-quart jar <i>v</i> <i>gf</i>	\$ 40.25	0	\$	-

sweets

cookies:

walnut "wedding" cookies 4 dozen <i>vg</i>	\$ 82.80	0	\$	-
cocoa nib & cardamom meringues 4 dozen <i>gf</i> <i>vg</i>	\$ 69.00	0	\$	-
chocolate crinkle cookies 4 dozen <i>gf</i> <i>vg</i>	\$ 82.80	0	\$	-
triple ginger cookies 4 dozen <i>gf</i> <i>vg</i>	\$ 72.00	0	\$	-
lemon almond cornmeal cake: slow roasted winter fruit 2 small loaves <i>gf</i> <i>vg</i>	\$ 103.50	0	\$	-
apple cardamom frangipane tart 10 pieces <i>vg</i>	\$ 57.50	0	\$	-
roasted pear, cashew cream custard 20 cups <i>v</i> <i>gf</i>	\$ 75.00	0	\$	-

| *v* | - vegan | *gf* | - made without gluten | *vg* | - vegetarian, containing eggs and/or dairy
 food and drink total* \$ -

*please note, there is a \$2300 minimum on food before tax, disposableware, and delivery.



disposableware - we recommend 1.25 pieces per guest.

		pieces	
bamboo plates	\$ 1.15	0	\$ -
compostable forks	\$ 0.29	0	\$ -
paper napkins	\$ 0.29	0	\$ -
compostable cups	\$ 0.58	0	\$ -
disposableware total			\$ -
delivery to The Office			\$ 115.00
subtotal			\$ 115.00
sales tax, San Francisco, CA (2019 rate)		8.500%	\$ 9.78
total			\$ 124.78

deposit, to confirm order	\$ 74.87
final payment, due upon delivery	\$ 49.91



details

client: _____

cell number: _____

email: _____

event date: _____

time: _____

drop-off time: _____

pick-up time: _____

location: The Office, 198 Church Street, San Francisco

guests: _____

event description: _____

payment details: please send checks to:
 jennifer lynch and laura mcgrath
 potliquor
 2701 8th street, #105
 berkeley, ca 94710