



platters menu, holiday 2015

Potliquor uses the best ingredients we can get our hands on: pastured, organic, and ethically 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 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. The food is served in reusable terra cotta cazuelas and wooden boxes and platters.

Please fill out the sheet below with your preferences and send it to us at potliquorsf@gmail.com, or call us with your order: (510) 982-6672.

	price per platter	number	total
<i>appetizers</i>			
sage walnuts, one pound	\$ 25.00		\$ -
winter fruit bowl: mandarins, small apples, small pears, grapes or whatever is best in the moment	\$ 50.00		\$ -
roasted roots and sprouts, white bean dip, salsa verde	\$ 125.00		\$ -
kunik, a soft ripened goat & cow cheese from nettle meadow dairy roasted maitake mushrooms, thyme almond pistou	\$ 160.00		\$ -
fat bottom girl, an aged sheep cheese from bleating heart dairy oat biscuits, fig mostarda	\$ 150.00		\$ -
charcuterie and pickles, local bread: salumi, rillettes, mustard	\$ 150.00		\$ -
smoked trout salad and caraway crisps radish, fennel, citrus, pickled mustard seed, endive	\$ 130.00		\$ -
marinated olives: herbs, citrus, garlic	\$ 25.00		\$ -
cheese straws, two dozen	\$ 36.00		\$ -
<i>larger dishes</i>			
celery root soup, brown butter, chestnuts. 2 quart jar	\$ 46.00		\$ -
classic beef stew shallots, parsnips, turnips, prunes, gremolata. 2 quart jar	\$ 60.00		\$ -
white bean salad, chicories, and roasted winter squash pomegranate seeds, sherry vinaigrette. 2 quarts	\$ 50.00		\$ -
kabocha squash tarts, winter herbs, 24 pieces	\$ 135.00		\$ -

pork and apple hand pies, 24 pieces	\$	150.00	\$	-
basket of Morell's breads	\$	8.00	\$	-

sweets

potliquor's fruitcake, 1 cake in 20-30 thin slices	\$	40.00	\$	-
cookies, 4 dozen per platter:				
ginger snaps	\$	50.00	\$	-
maple nutmeg brown butter	\$	50.00	\$	-
cranberry upside down cake, one 9" cake	\$	40.00	\$	-

beverages

shrub & co. shrub soda, 750 ml bottle				
cranberry with douglas fir	\$	24.00	\$	-
spicy ginger	\$	24.00	\$	-

platters total \$ - *

*please note, there is a \$600 minimum on food before tax and delivery.

disposableware

			guests	
palm leaf plates	\$	2.00	0	\$-
compostable utensils	\$	0.50	0	\$-
paper napkins	\$	0.50	0	\$-
palm leaf bowls	\$	1.50	0	\$-
disposableware total				\$ -

delivery and pickup - starting at \$100 \$ -

subtotal \$ -

sales tax, based on event's location 0.00% \$ -

total \$ -

deposit, due upon booking	\$	-
final payment, due upon delivery	\$	-

please send checks to:
jennifer lynch and laura mcgrath
potliquor
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