



platters menu, autumn 2017

each platter feeds 20-30 people.

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.

<i>snacks</i>	price per platter	number	total
sweet and spicy nut mix, one quart jar <i>gf</i>	\$ 42.00	0	\$ -
olive grissini, two dozen <i>v</i>	\$ 24.00	0	\$ -
everything cheese straws, two dozen	\$ 40.00	0	\$ -
thyme almond crackerjack, two quart jar <i>gf</i>	\$ 36.00	0	\$ -
basket of naturally leavened morell's breads <i>v</i>	\$ 12.00	0	\$ -
seed crackers made without grains, 2 dozen crackers, <i>v</i> <i>gf</i>	\$ 18.00	0	\$ -
marinated olives, herbs, citrus, & garlic, pint jar, <i>v</i> <i>gf</i>	\$ 25.00	0	\$ -
<i>appetizers</i>			
abundant raw, roasted & pickled vegetables, with marinated feta, <i>gf</i>	\$ 160.00	0	\$ -
lemony stuffed eggs, flowers & herbs, 30 pieces, <i>v</i> <i>gf</i>	\$ 96.00	0	\$ -
smoked trout salad, endive, pickled mustard seed, citrus, shaved radish & fennel, <i>gf</i>	\$ 180.00	0	\$ -
tomato, fig jam, & ricotta tart, 24 pieces	\$ 90.00	0	\$ -
charcuterie and pickles, local bread			
prosciutto, salumi, lentil walnut terrine, mustards	\$ 220.00	0	\$ -
two local cheeses and seasonal accompaniments, crispbreads	\$ 200.00	0	\$ -
sesame fried chicken, scallion, parsley, harissa, honey	\$ 160.00	0	\$ -
hand pies:			
braised lamb, spring onion & mint hand pies, cumin crust, 24 pies	\$ 175.00	0	\$ -
celery root, braising green, caramelized onion, 24 pies	\$ 156.00	0	\$ -



sandwiches, salads, and heartier dishes

pork rillettes & fig mostarda sandwich

spicy greens, pickled fennel, tordu baguette, 25 pieces | *gf available* \$ 200.00 0 \$ -

roasted sweet potato, white bean & preserved lemon sandwich,
marinated carrot & radish, cucumber, pickled red onion, tordu baguette, salsa
verde, 25 pieces | *v | gf available* \$ 125.00 0 \$ -

potato salad, pickled mustard seeds, spicy greens, spring onions, crème fraiche
| *gf* \$ 125.00 0 \$ -

little gems, shaved carrot, lemon, orange flower water, parsley | *v | gf* \$ 100.00 0 \$ -

french green lentil & farro salad, fennel, mint, cucumber | *v* \$ 100.00 0 \$ -

roasted beet salad, citrus, fennel, spicy greens, citronette | *v | gf* \$ 110.00 0 \$ -

autumn panzanella, citronette, best-of-season vegetables, morell's bread, | *v* \$ 120.00 0 \$ -

lemon marmalade chicken marbella, marjoram, dried stone fruit and olives,
white wine, parsley, 2 chickens, | *gf* \$ 200.00 0 \$ -

herb & garlic pork meatballs, citrus spring onion sauce & crunchy leaves, 36
meatballs \$ 150.00 0 \$ -

sweets

cookies:

lemon semolina shortbread cookies with pistachio, 4 dozen \$ 60.00 0 \$ -

cardamom cocoa nib meringues, 4 dozen | *gf* \$ 60.00 0 \$ -

oatmeal cherry cookies, 2 dozen large \$ 60.00 0 \$ -

almond financiers, candied grapefruit peel, 24 \$ 100.00 0 \$ -

fudgy brownies, tcho chocolate, 18 \$ 65.00 0 \$ -

strawberry meyer lemon hand pies, 12 \$ 60.00 0 \$ -

beverages

shrub & co. shrub soda, 750 ml bottle

spicy ginger \$ 24.00 0 \$ -

strawberry lemonade, 750 ml bottle \$ 24.00 0 \$ -

platters total* 0.00 \$ -

*please note, there is a \$1200 minimum on food before tax, disposableware, and delivery.



v - vegan | gf - made without gluten

<i>disposableware</i>		guests	
small bamboo plates	\$ 2.00	0	\$ -
compostable forks	\$ 1.00	0	\$ -
cocktail napkins	\$ 0.50	0	\$ -
dinner napkins	\$ 1.00	0	\$ -
disposableware total			\$ -
delivery and pick-up, based on events location starting at \$100			\$ -
subtotal			\$ -
sales tax, based on event's location		0.00%	\$ -
total			\$ -
		deposit, to confirm	\$ -
		final payment, due upon delivery	\$ -



details

client:

cell number:

email:

event date:

time:

drop-off time:

pick-up time:

location:

guests:

event description:

payment details: please send checks to:
potliquor
2701 8th street, #105
berkeley, ca 94710