



platters menu, spring 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	\$ 42.00	0	\$ -
olive grissini, two dozen	\$ 24.00	0	\$ -
cheese straws, two dozen	\$ 36.00	0	\$ -
chili lime popcorn, two quart jar	\$ 25.00	0	\$ -
basket of naturally leavened morell's breads	\$ 10.00	0	\$ -
seed crackers made without grains, 2 dozen crackers	\$ 18.00	0	\$ -
marinated olives, herbs, citrus, & garlic, pint jar	\$ 25.00	0	\$ -
<i>appetizers</i>			
spring crudite: best-of-season raw and pickled vegetables, with beet yogurt dip and skordalia	\$ 125.00	0	\$ -
marinated seasonal vegetables and salsa verde	\$ 135.00	0	\$ -
spring stuffed eggs, herbs, 30 pieces	\$ 90.00	0	\$ -
asparagus ricotta tart, 24 pieces	\$ 85.00	0	\$ -
charcuterie and pickles, local bread prosciutto, salumi, mushroom terrine, mustards	\$ 175.00	0	\$ -
two local cheeses and seasonal accompaniments, crispbreads	\$ 200.00	0	\$ -
pork rillettes, chutney, rye toast, spicy greens	\$ 125.00	0	\$ -
hand pies:			
chicken and tarragon, 24 pies	\$ 150.00	0	\$ -
fennel, leek, potato, goat cheese & mint, 24 pies	\$ 150.00	0	\$ -
<i>sandwiches, salads, and heartier dishes</i>			
prosciutto & fig mostarda sandwich, spicy greens, butter, on tordu baguette, 25 pieces	\$ 125.00	0	\$ -
white bean & preserved lemon smash, marinated carrot & radish, pickled red onion, on tordu baguette, salsa verde, 25 pieces	\$ 125.00	0	\$ -

potato salad, pickled mustard seeds, spicy greens, spring onions, crème fraiche	\$ 125.00	0	\$ -
little gems, shaved carrot, lemon, orange flower water, parsley	\$ 100.00	0	\$ -
french green lentil & farro salad, fennel, mint, cucumber	\$ 100.00	0	\$ -
lemon marmalade chicken marbella, marjoram, dried stone fruit and olives, white wine, parsley, 2 chickens	\$ 180.00	0	\$ -
herb & garlic pork meatballs, citrus spring onion sauce, 36 meatballs	\$ 150.00	0	\$ -

*sweets*

cookies, 4 dozen per platter:

lemon semolina shortbread cookies with pistachio	\$ 50.00	0	\$ -
cocoa nib & cardamom meringues	\$ 50.00	0	\$ -
oatmeal cherry cookies	\$ 50.00	0	\$ -
buttermilk panna cotta, strawberries, pomegranate syrup, 24 jars	\$ 100.00	0	\$ -
almond financiers, candied grapefruit peel, 24	\$ 100.00	0	\$ -
fudgy brownies, tcho chocolate, 18	\$ 65.00	0	\$ -

*beverages*

shrub & co. shrub soda, 750 ml bottle			
cranberry with douglas fir	\$ 24.00	0	\$ -
spicy ginger	\$ 24.00	0	\$ -
platters total*		0.00	\$ -

\*please note, there is a \$800 minimum on food before tax, disposableware, and delivery.

*disposableware*

		guests	
small bamboo plates	\$ 2.00	0	\$ -
bamboo forks	\$ 1.00	0	\$ -
paper napkins	\$ 0.50	0	\$ -
disposableware total			\$ -
delivery and pick-up, based on events location			\$ 100.00
subtotal			\$ 100.00
sales tax, based on event's location - city, county		8.50%	\$ 8.50
total			\$ 108.50

deposit, to confirm \$ 65.10  
final payment, due upon delivery \$ 43.40

please send checks to:  
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