



platters | fall 2020 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. *For any menu element, you can have us package individual portions for 50c per cello bag or open boat, or \$1/person per closed box. We use compostable packaging. If you'd like us to put together custom appetizer kits or composed meal boxes, we'll be glad to make a proposal for you; just ask.*

snacks	price per platter	number	total
sweet and spiced almond and walnut mix one quart jar <i>gf</i> <i>v</i>	\$ 42.00	0	\$ -
smoky almond crackerjack two quart jar <i>vg</i> <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	\$ -
cult crackers: corn or buckwheat 8 ounces <i>v</i> <i>gf</i>	\$ 15.00	0	\$ -
marinated olives: herbs, citrus, & garlic pint jar <i>v</i> <i>gf</i>	\$ 25.00	0	\$ -

build-your-own-bite appetizer platters

spanish tortilla, olives, aioli, herbs 10" round <i>vg</i> <i>gf</i>	\$ 70.00	0	\$ -
abundant raw, roasted & pickled vegetables: charred beet dip, and white bean dip with za'atar 2 half pints of dip <i>v</i> <i>gf</i>	\$ 185.00	0	\$ -
add half pint carrot tahini dip <i>v</i> <i>gf</i>	\$ 10.00	0	\$ -
smoked fish salad: seasonal leaves, pickled mustard seed, shaved radish & fennel 16 ounces smoked fish salad <i>gf</i> <i>contains dairy</i> <i>fish will be trout or black cod, depending on availability</i>	\$ 180.00	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>	\$ 220.00	0	\$ -
add a vegetarian walnut lentil paté, half pint <i>v</i> <i>gf</i>	\$ 15.00	0	\$ -
add a salumi 8 ounces	\$ 25.00	0	\$ -



vegan charcuterie:

walnut lentil paté, celery root caponata, smoked carrot & bahri date with pistachio pistou, half pint spring legume and mint dip, adventure toast, seasonal dipping vegetables <i>gf</i> <i>v</i>	\$ 150.00	0	\$ -
add buttered radishes with citron salt <i>vg</i> <i>gf</i>	\$ 15.00	0	\$ -
three small-production cheeses: seasonal fresh and preserved accompaniments, crispbreads 24 ounces cheese <i>vg</i> <i>gf option</i>	\$ 235.00	0	\$ -
add a fourth cheese, 8 oz	\$ 35.00	0	\$ -

composed appetizers

stuffed eggs: citrus, soft herbs, flowers 30 pieces <i>vg</i> <i>gf</i>	\$ 105.00	0	\$ -
sesame fried chicken: chile paste, honey, parsley 24 pieces	\$ 115.00	0	\$ -
make your fried chicken without gluten	\$ 5.00	0	\$ -
prosciutto & poached quince: fir walnut pistou, on picks 24 pieces <i>gf</i> <i>df</i>	\$ 95.00	0	\$ -
smoked carrot & barhi date: pistachio olive citrus pistou, on picks 24 pieces <i>v</i>	\$ 95.00	0	\$ -
hand pies:			
pork, prosciutto, apple, leek: arugula walnut pistou 24	\$ 160.00	0	\$ -
smoked fish pasty: potato, turnip, chive, saffron aioli 24	\$ 145.00	0	\$ -
winter squash & herb jam: feta, scallion sauce 24 <i>vg</i>	\$ 130.00	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>	\$ 85.00	0	\$ -
marcella bean soup: prosciutto, housemade chicken stock, garlic, parsley, lemon 2 quarts <i>gf</i>	\$ 95.00	0	\$ -
fall panzanella: sherry vinaigrette, slow-roasted tomatoes, artichokes, roasted fennel, naturally-leavened sesame bread, marinated onions, basils & parsley, crunchy salt <i>v</i>	\$ 125.00	0	\$ -
potato salad: turnip, celery, hard boiled egg, scallions, creamy pickled mustard seed dressing <i>vg</i> <i>gf</i>	\$ 100.00	0	\$ -
little gems, shaved carrot: orange flower citronette, torn dates, sunflower seeds, parsley <i>v</i> <i>gf</i>	\$ 85.00	0	\$ -
spicy chickpea salad: roasted cauliflower, scallion, cilantro, mint <i>v</i> <i>gf</i>	\$ 85.00	0	\$ -
root vegetable slaw: strained yogurt, parsley, citrus 1 quart jar <i>vg</i> <i>v option</i>	\$ 55.00	0	\$ -
roasted beet & seared apple: pickled red onion, fennel, spicy greens, pomegranate dressing, seed shake <i>v</i> <i>gf</i>	\$ 110.00	0	\$ -

sandwiches, pies, and tamales

roasted delicata squash sandwiches: herb jam, white bean purée, chicories, seed shake, slab bread 24 pieces <i>v</i> <i>served individually wrapped on a platter</i>	\$ 162.00	0	\$ -
smoked brisket sandwiches: horseradish-beet slaw, mustard greens, on tordu baguette 24 pieces <i>served individually wrapped on a platter</i>	\$ 192.00	0	\$ -
make your sandwich platter without gluten	\$ 15.00	0	\$ -
french onion tart, oil-cured olives, oven dried early girls 2 rectangle tarts 16 pieces <i>vg</i>	\$ 95.00	0	\$ -
potato and cheese pie 9-inch pie 8-12 pieces <i>vg</i>	\$ 90.00	0	\$ -
chicken, leek & tarragon pie 9-inch pie 8-12 pieces <i>vg</i>	\$ 110.00	0	\$ -
full sized tamales:			
ojo de cabra bean, bunching onion, chile verde 24 tamales <i>v</i> <i>gf</i>	\$ 192.00	0	\$ -
chicken, mole negro 24 tamales <i>gf</i>	\$ 216.00	0	\$ -



boxed lunches: in fully compostable balsa wood and rice tape boxes | sold by the dozen

gluten free + vegan option:			
quinoa bowl pole beans, kabocha squash, preserved citrus, avocado, mint verde, fried almonds	\$ 228.00	0	\$ -
shaved carrot, radish, & fennel salad housemade pickles			
pescatarian option:			
smoked trout and fromage blanc smorrebrød morell's rye, pickled mustard seed, shaved fennel, dill	\$ 240.00	0	\$ -
medium egg smorrebrød morell's rye, chive butter, radish, pea shoots, crunchy salt			
roasted beet salad shaved apple, mustard greens, citronette, chives, pumpkin seeds			
omnivore option :			
fried chicken, 2 pieces chile paste	\$ 264.00	0	\$ -
potato salad spicy greens, crème fraiche, charred scallion, marinated summer squash, black pepper			
butter milk cornbread honey + butter			

mains and side dishes

slow-cooked chicken and figs: olives, lemon, marble potatoes, white wine, parsley, mint, cilantro 2 chickens <i>gf</i>	\$ 215.00	0	\$ -
lamb meatballs: fava beans and greens, mint and parsley sauce, strained yogurt 36 meatballs <i>df</i> <i>also makes a great appetizer!</i>	\$ 175.00	0	\$ -
french green lentils: fennel, radish, mint, parsley, cilantro, preserved lemon 2 quarts <i>v</i>	\$ 60.00	0	\$ -
roasted seasonal vegetables, salsa verde 2 quarts <i>v</i> <i>gf</i>	\$ 60.00	0	\$ -
braised greens, toasted almond, citrus, garlic 1-quart jar <i>v</i> <i>gf</i>	\$ 35.00	0	\$ -



sweets

cookies:

walnut "wedding" cookies 4 dozen <i>vg</i>	\$ 72.00	0	\$ -
cocoa nib & cardamom meringues 4 dozen <i>gf</i> <i>vg</i>	\$ 60.00	0	\$ -
chocolate crinkle cookies 4 dozen <i>gf</i> <i>vg</i>	\$ 72.00	0	\$ -
triple ginger cookies 4 dozen <i>vg</i>	\$ 72.00	0	\$ -
lemon almond cornmeal cake: stone fruit jam two small loaves <i>gf</i> <i>vg</i>	\$ 90.00	0	\$ -
seasonal fruit tart, hazelnut pastry cream 10 pieces <i>vg</i>	\$ 50.00	0	\$ -
pomegranate seeds, pistachio cream custard 20 cups <i>v</i> <i>gf</i>	\$ 75.00	0	\$ -
<i>v</i> - vegan <i>gf</i> - made without gluten <i>vg</i> - vegetarian, containing eggs and/or dairy			
beverages <i>v</i> <i>gf</i>			
seasonal fruit soda 2 quarts	\$ 30.00	0	\$ -
seasonal shrub soda 2 quarts	\$ 30.00	0	\$ -
food and drink total*			\$ -

*please note, there is a \$2000 minimum on food before tax, disposable ware, and delivery.

disposableware - we recommend 1.5 pieces per guest | *not*

needed if ordering individually portioned option.

	pieces		
bamboo plates	\$ 1.00	0	\$ -
compostable forks	\$ 0.25	0	\$ -
paper napkins	\$ 0.25	0	\$ -
compostable cups	\$ 0.50	0	\$ -
disposableware total			\$ -
delivery, based on event location, starting at \$100			\$ -
subtotal			\$ -
sales tax, based on event location	8.500%		\$ -
total			\$ -