

POTLIQUOR

platters: 2017 holiday lunch or dinner menu

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.

Helpful tips: we suggest ordering at least 4 different items, in a quantity that allows for each guest to have at least one serving of each. Choosing a wide range of primary ingredients is a good strategy. For lunch or dinner, adding 3-4 items from the appetizer menu is a good idea. We are always happy to consult with you about the best choices for your occasion and group; just give us a call.

<i>soups and salads - each serves about 10</i>	price per platter	number	total
cauliflower soup, winter herb pistou, 2 quart jar <i>v</i> <i>gf</i>	\$ 62.00	0	\$ -
celery root soup, chestnuts and brown butter, 2 quart jar <i>gf</i>	\$ 62.00	0	\$ -
dungeness crab bisque, crème fraiche, 2 quart jar <i>gf</i>	\$ 100.00	0	\$ -
chicories, seared apples, and shaved fennel salad, white beans banyuls, walnuts, herbs, one deep 10" platter <i>v</i> <i>gf</i>	\$ 60.00	0	\$ -
crunchy lettuce, pickled blueberry, baked ricotta, herbs, 1 deep 10" platter <i>gf</i>	\$ 60.00	0	\$ -
shaved carrot and citrus, orange flower water, parsley, 1 quart jar <i>v</i> <i>gf</i>	\$ 40.00	0	\$ -
<i>sandwiches and pies - each serves about 24</i>			
pork rillettes sandwiches, fig mostarda, on tordu baguette, 24 pieces	\$ 180.00	0	\$ -
winter squash sandwiches, thyme pepita pistou, apples, chicory, on focaccia, 24 pieces <i>v</i>	\$ 156.00	0	\$ -
smoked chicken sandwiches, winter vegetable slaw, citronette, on pretzel rolls, 24 pieces	\$ 192.00	0	\$ -
french onion tart, 2 rectangular tarts, 24 pieces	\$ 90.00	0	\$ -
small pies:			

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brisket hand pies, horseradish cream for dipping, 24 pieces	\$ 150.00	0	\$ -
braising greens & fresh cheese hand pies, scallion sauce, 24 pieces	\$ 130.00	0	\$ -
kabocha squash and ricotta open-faced tarts, 24 pieces	\$ 175.00	0	\$ -
full sized tamales:			
sweet potato, winter squash, green chile and pepita, 24 tamales <i>v</i> <i>gf</i>	\$ 192.00	0	\$ -
carnitas, long-cooked onion, red chile, 24 tamales <i>gf</i>	\$ 216.00	0	\$ -
<i>main and side dishes: each serves about 10</i>			
mushroom crespelle: ricotta, marjoram, garlic, pecorino, 20 crespelle	\$ 150.00	0	\$ -
red wine braised beef cheeks, shallots, herbs, 3 pounds before cooking <i>gf</i>	\$ 200.00	0	\$ -
chilled cracked crab: 3 crabs, cress verde, lemon mayonnaise <i>gf</i>	A.Q.	0	
chicken & morels	\$ 215.00	0	\$ -
savory pumpkin bread pudding: gruyere, bacon, mushrooms, cream, 10" baking dish	\$ 150.00	0	\$ -
classic beef stew: shallots, parsnips, turnips, prunes, gremolata. 2 quart jar	\$ 80.00	0	\$ -
winter squash and farro: sage, caramelized onion <i>v</i> <i>gf</i>	\$ 56.00	0	\$ -
roasted winter roots: turnips and parsnips, carrots, gremolata <i>v</i> <i>gf</i>	\$ 50.00	0	\$ -
braised greens, toasted almond, citrus, garlic, 1-quart jar <i>v</i> <i>gf</i>	\$ 30.00	0	\$ -
<i>sweets</i>			
almond cake*, roasted winter fruit, 10" cake	\$ 90.00	0	\$ -
one potliquor fruitcake, cut into 20-30 thin slices	\$ 45.00		\$ -
our signature white fruitcake with local fruit, nuts, honey, and spirits.			
cookies:			
maple nutmeg brown butter, 4 dozen	\$ 60.00	0	\$ -
cocoa nib & cardamom meringues, 4 dozen <i>gf</i>	\$ 60.00	0	\$ -
chocolate crinkle cookies, 4 dozen <i>gf</i>	\$ 60.00	0	\$ -



almond financiers, candied grapefruit peel, 24	\$ 100.00	0	\$ -
fudgy brownies, tcho chocolate, 18	\$ 65.00	0	\$ -
citrus posset jars*, 12, <i>gf</i>	\$ 60.00	0	\$ -
apple cardamom pie	\$ 60.00	0	\$ -

v - vegan | *gf* - made without gluten

beverages

shrub & co. shrub soda, 750 ml bottle			
spicy ginger	\$ 24.00	0	\$ -
cranberry douglass fir	\$ 24.00	0	\$ -
winter spiced asian pear & apple cider, fir tip, cinnamon, juniper, cardamom, star anise, citrus 64 oz	\$ 28.00	0	\$ -

platters total* 0.00 \$ -

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

disposableware

		guests	
bamboo plates	\$ 2.00	0	\$ -
compostable forks	\$ 1.00	0	\$ -
paper napkins	\$ 0.50	0	\$ -
compostable cups	\$ 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