

POTLIQUOR

platters, spring 2018 appetizer 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 3-4 different items, in a quantity that allows for each guest to have at least one of each item. Keep in mind the time of your event relative to lunch and dinner when considering how many of each item to order: if your event is longer than 2 hours, and/or it falls during a traditional meal time, considering ordering enough for each person to have 1.5 pieces of each item. See also our lunch and dinner menu, for more

<i>snacks</i>	price per platter	number	total
sweet and spicy nut mix one quart jar <i>gf</i> <i>vg</i>	\$ 42.00	0	\$ -
olive grissini two dozen <i>v</i>	\$ 24.00	0	\$ -
everything cheese straws two dozen <i>vg</i>	\$ 40.00	0	\$ -
thyme 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	\$ -
marinated olives, herbs, citrus, & garlic pint jar <i>v</i> <i>gf</i>	\$ 25.00	0	\$ -
<i>build-your-own-bite appetizer platters</i>			
abundant raw, roasted & pickled vegetables, with carrot-sesame-beet dip 12 ounces dip <i>v</i> <i>gf</i>	\$ 160.00	0	\$ -
wild salmon rillettes, endive, pickled mustard seed, citrus, shaved radish & fennel 16 ounces rillettes <i>gf</i>	\$ 180.00	0	\$ -

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charcuterie and pickles, local bread				
prosciutto, salumi, lentil walnut mushroom terrine, mustards 16 ounces meat, half pint vegan terrine <i>gf</i> <i>v option</i>	\$	220.00	0	\$ -
two small-production cheeses and seasonal accompaniments, crispbreads 24 ounces cheese <i>vg</i> <i>gf option</i>	\$	200.00	0	\$ -
<i>composed appetizers</i>				
spring stuffed eggs, citrus, herbs, flowers 30 pieces <i>gf</i> <i>vg</i>	\$	95.00	0	\$ -
sesame fried chicken, chile paste, honey, parsley 24 pieces	\$	115.00	0	\$ -
make the fried chicken without gluten	\$	5.00	0	\$ -
prosciutto, bahri date, pistachio olive pistou, on picks 24 pieces <i>gf</i>	\$	95.00	0	\$ -
stilton tartlets, wildflower honey, chestnut 24 pieces <i>gf</i>	\$	84.00	0	\$ -
asparagus ricotta tart, 24 pieces 2 rectangular tarts <i>vg</i>	\$	95.00	0	\$ -
hand pies:				
slow-cooked beef hand pies, horseradish cream for dipping 24 pieces	\$	150.00	0	\$ -
squash, spigiarello & ricotta salata hand pies 24 pieces <i>vg</i>	\$	130.00	0	\$ -
carrot, leek and fromage blanc open-faced tarts 24 pieces <i>vg</i>	\$	150.00	0	\$ -
small tamales:				
sweet potato, aji amarillo, pepita 24 tamales <i>v</i> <i>gf</i>	\$	144.00	0	\$ -
carnitas, long-cooked onion, red chile 24 tamales <i>gf</i>	\$	162.00	0	\$ -
<i>sweets</i>				
cookies:				
roasted chestnut butter 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	\$ -
almond meyer lemon marmalade thumbprints 4 dozen <i>gf</i> <i>vg</i>	\$	72.00	0	\$ -



fig jam pop tarts 12 tarts <i>vg</i>	\$ 72.00	0	\$ -
fudgy brownies, tcho chocolate, 18 pieces <i>vg</i>	\$ 65.00	0	\$ -

| *v* | - vegan | *gf* | - made without gluten | *vg* | - vegetarian, containing eggs and/or dairy

beverages

shrub & co. shrub soda, 750 ml bottle			
strawberry meyer lemon	\$ 24.00	0	\$ -
grapefruit	\$ 24.00	0	\$ -
platters total*		0.00	\$ -

*please note, there is a \$1500 minimum on food before tax, disposableware, and delivery.

disposableware - we recommend 1.25 pieces per guest.

		pieces	
small bamboo or palm leaf plates	\$ 1.00	0	\$ -
compostable forks	\$ 0.25	0	\$ -
paper napkins	\$ 0.25	0	\$ -
compostable cups	\$ 0.50	0	\$ -
disposableware total			\$ -
delivery and pick-up, based on event's location, starting at \$100			\$ -
subtotal			\$ -
sales tax, based on event's location		0.00%	\$ -
total			\$ -

deposit, to confirm order \$ -
 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
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