

## Salads

### **Shaved Brussels Sprout (\$8 per person)**

Mustard seed vinaigrette, hazelnuts and Parmigiano-Reggiano

### **Winter Squash Panzanella (\$8 per person)**

Confit garlic, fresh herbs, sherry vinaigrette and grilled sourdough

### **Chicories (\$10 person)**

Gorgonzola picante, aged balsamic and marcona almonds

### **Fennel (\$7 per person)**

Fresh citrus, olive oil and mint

### **Tuscan Potato Salad (\$7 per person)**

Confit garlic, red wine vinaigrette, rosemary and tarragon

### **Quinoa Salad (\$8 per person)**

Roasted root vegetables, fresh herbs and balsamic vinaigrette

### **Farro and Barley Salad (\$8 per person)**

Pickled red onion, shaved radish, carrot top pesto and pepitas

### **Kale Caesar (\$8 per person)**

Anchovy vinaigrette, garlic croutons and Parmigiano-Reggiano

### **Arugula (\$8 per person)**

Meyer lemon and shaved Parmigiano-Reggiano

### **Roasted Mushroom Salad (\$8 per person)**

Shiitake and maitake mushroom with shaved Parmigiano-Reggiano, arugula and meyer lemon

## Soups

Mushroom Velouté (\$5 per person)

Carrot Coconut Soup (\$5 per person)

Spiced Lentil Soup (\$5 per person)

## Platters

### **Roasted Vegetable (\$6 per person)**

Roasted carrots, squash, brussel sprouts and beets with seasonal dip

### **Charcuterie Platter (\$7 per person)**

Chef's selection of salumi with crostini and seasonal accompaniments

### **Cheese Platter (\$8 per person)**

Chef's selection of cheese with crostini and seasonal accompaniments

### **Charcuterie and Cheese Platter (\$8 per person)**

Chef's selection of salumi and cheese with crostini and seasonal accompaniments

# ROIA

## Seasonal Lunch Catering



## Autumn/Winter

### 2018/2019

## Sandwiches

### **Coppa Sandwich (\$10 per person)**

Thin sliced pork shouder with lettuce, tomato, onion, garlic aioli and Calabrian chili paste

### **Chicken Salad Sandwich (\$8 per person)**

Dijon, garlic aioli, fresh herbs and arugula

### **Porchetta Sandwich (\$12 per person)**

Braised pork shoulder with arugula, spicy aioli, pickled fennel and carrots

### **Cured Arctic Char Sandwich (\$10 per person)**

Thin sliced arctic char with avocado, radish, chili oil and yogurt

### **Roasted Mushroom Sandwich (\$9 per person)**

Gruyère and leek vinaigrette

### **Grilled Broccoli Rabe Sandwich (\$9 per person)**

Parmigiano-Reggiano, cherry pepper aioli and garlic confit

## Dessert

### **Chocolate Pavé (serving 10-15 person, \$60)**

Flourless chocolate cake

### **Cheesecake (serving 10-15 person, \$60)**

NY style cheesecake with graham cracker crust

### **Fruit Torta (serving 10-15 person, \$60)**

Almond flour sponge cake with seasonal fruit

### **Madeleines (serving 10-15 person, \$60)**

Butter and almond sponge cake cookies

## Drinks

Coffee (\$6 per person)

Tea (\$6 per person)

Water (\$5 per person)

Fresh Squeezed Orange Juice (\$7 per person)

Fresh Squeezed Grapefruit Juice (\$7 per person)