



Hors d'Oeuvres

(MINIMUM ORDER PER ITEM OF 3 DOZEN HORS D'OEUVRES)

ITALIAN SAUSAGE EN CROUTE WITH WHOLE GRAIN MUSTARD DIP
MARINATED SKEWER OF CHICKEN WITH THAI PEANUT SAUCE
SKEWER OF BEEF TENDERLOIN WITH A GORGONZOLA DEMI-GLAZE
MINIATURE CRAB CAKES WITH TARRAGON RÉMOULADE
\$ 2 PER PIECE

SEAFOOD STUFFED BUTTON MUSHROOM
GOAT CHEESE AND CARAMELIZED ONION TART
STUFFED MUSHROOM WITH SPINACH, WALNUTS AND GORGONZOLA CHEESE
FRESH SEASONAL MELON WITH PROSCIUTTO DI PARMA
\$1.50 PER PIECE

TAPENADE

COUNTRY OLIVES AND ROASTED GARLIC TAPENADE
COSTEAUX CHEDDAR CHEESE AND OLIVE SPREAD
EGGPLANT ABONDONZA
ROMESCO SAUCE
\$8 PER PINT

Appetizers

ANTIPASTO PLATTER

BOUNTIFUL DISPLAY OF SEASONAL GRILLED, STEAMED AND RAW VEGETABLES WITH DIPPING SAUCES, LOCAL ARTISAN AND IMPORTED CHEESES,
OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS AND CURED MEATS AND SALAMIS ACCOMPANIED BY COSTEAUX AWARD WINNING
BREADS
\$6 PER PERSON



CHEESE PLATTER

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES WITH PANFORTE,
CANDIED NUTS, DRIED FRUITS AND GRAPES
\$5 PER PERSON

SEASONAL FRESH FRUIT PLATTER

ASSORTMENT OF FRESH SEASONAL FRUITS
\$4 PER PERSON

VEGETABLE PLATTER

MEDLEY OF FRESH SEASONAL VEGETABLES PREPARED GRILLED, STEAMED AND RAW WITH
COSTEAUX ROMESCO SAUCE — DOUBLE GOLD WINNER SONOMA COUNTY HARVEST FAIR
\$3.50 PER PERSON

GOURMET MEAT PLATTER

ROAST BEEF, TURKEY, BLACK FOREST HAM, MOLINARI SALAMI
\$4.50 PER PERSON

CONDIMENT PLATTER

MAYONNAISE, MUSTARD, ONION, PICKLE, LETTUCE, PEPPERONCINI AND TOMATO
\$2 PER PERSON

DEVEILED EGGS

\$1 EACH
(MINIMUM ORDER OF 12)

PETIT GOURMET SANDWICHES

ARTISAN ROLLS AND CROISSANTS FILLED WITH CHEESE, LETTUCE, AND TOMATO, ROAST BEEF, SALAMI, ROASTED TURKEY AND BLACK FOREST
HAM WITH A DIJON VINAIGRETTE DRESSING
\$3.50 EACH

PATE

PATE GARNISHED WITH CORNICHONS AND WHOLE GRAIN MUSTARD
\$50



BAKED BRIE EN CROUTE

FRENCH BRIE FILLED WITH GRANNY SMITH APPLES, WALNUTS AND HERBS ENROBED IN PUFF PASTRY
\$55

STUFFED BRIE

FRENCH BRIE WITH PESTO, SUN DRIED TOMATOES OR OLIVES AND HERBS
\$45

COSTEAUX QUICHE

DEEP-DISH QUICHE WITH SQUASH, YELLOW ONION, HAM, BACON, MUSHROOM, SPINACH, CHEDDAR AND JARLSBERG CHEESE
\$45

COSTEAUX CHEESE BOULE

SOURDOUGH BOULE FILLED WITH COSTEAUX CHEDDAR CHEESE OLIVE SPREAD
\$20

FOCACCIA

(YIELDS APPROXIMATELY 90 2-INCH SQUARE PIECES)

OLIVE OIL AND KOSHER SALT \$30

OLIVE OIL, KOSHER SALT, GARLIC AND ROSEMARY \$35

MARINARA OR PESTO SAUCE WITH THREE TOPPINGS, MUSHROOM, RED ONION, OLIVES, CHEESE, SAUSAGE, BACON OR SALAMI \$45

Sandwiches

RING LEADER

SESAME OR POPPY SEED GREEK BREAD FILLED WITH GOURMET MEATS,
CHEESES, LETTUCE AND TOMATO WITH DIJON VINAIGRETTE
\$35

HAUTEUR SANDWICHES

TURKEY, MOLINARI DRY SALAMI, BLACK FOREST HAM, ROAST BEEF, CHEESE, LETTUCE, TOMATO, ONION ON OUR AWARD WINNING
SOURDOUGH BAGUETTE \$24
BY THE FOOT (MINIMUM 3 FEET AND MAXIMUM 6 FEET) \$18 PER FOOT