

{ beverages }

{ beer & cider } \$7

Fieldwork Ticket to Anywhere, NZ IPA

Fieldwork Radios & Rodeos, American Lager

{ wine }

{ sparkling }

Brut Champenoise NV, Domaine St. Vincent, Sonoma 25

Brut Rosé Cuvée NV, Domaine Carneros, Napa 40

Rosé Zinfandel Pét-Nat 23', Breaking Bread, Sonoma 35

{ rosé & orange }

Malbec Rosé, Zolo Zero, Argentina *non alcoholic* 25

Rosé 23', Tablas Creek Vineyards, Paso Robles 35

L'orange Gewürztraminer 22', Field, Santa Lucia Highlands 35

{ white }

Chenin Blanc 22', Aperture, Clarksburg 35

Chardonnay 20', Field, Russian River Valley 35

Sauv Blanc 22', The Fableist, Santa Barbara 35

Chardonnay 22', Sequoia Grove, Napa Valley 40

{ red }

Pinot Noir 22', Luli, Santa Lucia Highlands 35

Cabernet 21', Browne, Paso Robles 40

Red Blend 22', Leviathan, California 40

Pinot Noir Estate 22', Domaine Carneros, Napa 55

Cabernet 22', Bricoleur, Kick Ranch / Mayacamas Range 100

{ mocktails and elixirs } \$6

Hobb's Organic Black Iced Tea

House Lemonade

Devils Canyon Rootbeer (*on draft*)

Blackberry Mint Limeade

Hibiscus Fizz

Apple Cider (*chilled or hot*)

Seasonal Shrub

Boochman Kombucha (*on tap*)

Ginger Lime Soda

Raspberry Vanilla Soda

Spiced Pear Soda



BLOSSOM & ROOT

EAT • DRINK • PLANT

CATERING

411 Hartz Ave, Danville, CA. 94526

info@blossomandrootkitchen.com

(925)-588-6180

The Fine Print:

- Most items can be made same day, some require a 48 hour notice.
- Most platters serve up to 10 people.
- \$150 minimum order.
- To go utensils and plateware available to purchase.
- 10% service charge added to all orders.
- \$30 delivery charge within 10 miles of the restaurant times and dates dependent.

{ individual servings or platters }

build a box \$25

Choose any item and build an individual box.

Includes choice of one side and one choc chip cookie

Add a mocktail for \$5

{ sides } \$5 | \$30 platters serve up to 10

Gigantes	Brussels Sprouts	Tofu
Side Caesar Salad	Breakfast Potatoes	Black Beans (x 2)
Arugula Salad	Fruit	Rice (x 2)
Soup of the Day	Sourdough w/fixins	Chips & Guac

{ breakfast } \$18 | \$110 platters serve up to 10

Pancakes

seasonal fruit, maple syrup, whipped 'cream'

Organic Tofu Scramble

breakfast potatoes, sourdough toast

Breakfast Burrito platters have 16 halves

tofu scramble, potatoes, salsa verde, 'cheddar', guac

Chilaquiles

salsa verde, black beans, avocado, 'cotija', 'crema', cilantro

\$9 | \$90 platters serve up to 10

Power Parfait

chia, oats, coconut, house granola, dried & fresh fruit, lemon

Organic Pistachio Bread

topped with pistachio 'cream'

Organic Croissant \$AQ

plain, chocolate or pistachio cream

{ on the lighter side } \$18 | \$110 platters serve up to 10

'Crab' Cakes

mushrooms, horseradish 'aioli', pickled onions, arugula

Caesar Salad

kale, romaine, breadcrumbs, cashew dressing, 'parmesan',

choice of protein - mushroom, tofu or veg patty

Chilled Beet & Avocado Bowl millet, quinoa, white beans,

'feta', mandarins, green goddess

Mushroom or Tofu Lettuce Cups

crispy rice, shallot, lime, fried garlic, peanuts, gem lettuce cups

Mushroom Steak Salad +1 | +10

glazed maitake chargrilled, little gems, radicchio, toasted

sunflower seeds, fried onions, 'bleu cheese' dressing

{ individual servings or platters }

{ sandwiches | wraps } \$20 | \$160 platters have 16 halves mix up to three varieties

Caesar Wrap

romaine, kale, crispy onions, capers, 'parmesan', breadcrumbs,

choice of protein - mushroom, tofu or veg patty

Banh Mi Sandwich

herbs, peanuts, baked tofu, pickled veg, jalapeños

Vegball Sub

vegan 'meat'balls, marinara, 'mozzarella', basil

Tofu Sandwich on Sourdough

white bean spread, mustard, tofu, tomato, onion, lettuce

Sandwiches below available by platter only

Smashed Chickpea Sandwich or Wrap

tomato, pickled onions, tahini, charred broccoli

Smash Burger Wrap

mini burger patties smashed, tortilla, tomato, onion,

lettuce, cucumber, cashew tzatziki

Veggie Burrito

brown rice, black beans, lettuce, guacamole, pico de gallo

{ mains } \$20 | \$120 platters serve up to 10

Roasted Vegetable Yellow Curry

kaffir lime leaf, thai basil, rice, pickled onions & jalapeños

Banh Mi Bowl

rice, herbs, peanuts, baked tofu, pickled veg, jalapeños

Spicy Tofu Noodle Bowl

cabbage, mushrooms, peanuts, herbs, grilled tofu

Pasta Alfredo or Chipotle Pasta

bucatini, spinach, tomato, 'parmesan' (alfredo has cashews)

Mains below require 24 hour notice and platter size only

Lomo Saltado

grilled tofu, rice, french fries, tomatoes, onion, garlic, soy

Butter Chickpeas

chickpeas, curry, cashew butter, tomato, soy, onion

{ kids } \$8 | \$70 platters serve up to 10

Kid's Pasta

your choice of marinara, 'butter', 'cheesy' or plain

Grilled Cheese Minis

sourdough, 'cheddar'

Tofu & Rice

grilled or crispy tofu served with brown or white rice

{ dessert } \$40

Warm Apple Crisp (12 ounces)

oatmeal streusel, whipped 'cream'

Chocolate Chip Cookies (dozen)

dark chocolate chips, sea salt

Chocolate Mousse

dark chocolate, coconut crumbled cookies, whipped 'cream'