

{ beverages }

{ beer & cider } \$7

Fieldwork Westcoast IPA

Fieldwork Radios & Rodeos, American Lager

{ wine }

{ sparkling }

Brut Champenoise NV, Domaine St. Vincent, *Sonoma* 25

Brut Rosé Cuvée NV, Domaine Carneros, *Napa* 40

35

{ rosé & orange }

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

Rosé 23', Tablas Creek Vineyards, *Paso Robles* 35

{ white }

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

Pinot Noir Estate 22', Domaine Carneros, *Napa* 65

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

Mighty Booch Kombucha (*on tap*)

Ginger Lime Soda

Raspberry Vanilla Soda

Grapefruit Tonic



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

Bean Salad	Grilled Tofu	Fried 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

Chia Pudding

chia, spirulina, coconut, house granola, blueberries, lemon

zest, cacao nibs, pumpkin seeds

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

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 two varieties

Caesar Wrap

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

choice of protein - mushroom, tofu or veg patty

Vegball Sub

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

Tofu Sandwich on Sourdough

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

Smash Burger Wrap

mini burger patties smashed, tortilla, tomato, onion,

lettuce, cucumber, cashew tzatziki

Sandwiches below available by platter only

Smashed Chickpea Sandwich or Wrap

tomato, pickled onions, tahini, charred broccoli

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

Greek Bowl

rice, cucumbers, tomatoes, cashew tzatziki, onions, olives,

choice of protein

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 } \$AQ

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'