

CURED CATERING

DROP OFF DINNER MENU



TO START

Cured's Classic Grazing Board

Cheese, charcuterie, olives, nuts, pickles, edible flowers, fresh and dried fruit, artichoke dip, hummus, crudites, bread and crackers. A beautiful edible display that is both delicious and exciting to enjoy.

Available on a large wooden board to share or built in smaller format boxes for 2 guests each

SALAD OPTIONS

Cured's Shaved Salad *with pickled golden beets, carrots, Oxford Garden's arugula, seed mix, chevre and a lemon vinaigrette.*

OR

Burrata Caprese Salad *made with Italian Burrata, Basil and Heirloom Tomatoes*

MAIN COURSE

Herbed Organic Chicken *with roasted potatoes, lemon and herbs*

OR

Lamb Ragu Baked Pasta *to be re-heated and finished with Parmigiano Reggiano*

DESSERT

Lemon Tart with fresh berries

OR

Flourless Chocolate Cake with seasonal fruit

\$77 per person, 8 person minimum. 7 day notice required.

All served family style with 1 choice per section.

Drop off or pickup available. 20% gratuity included.