



**Blossom**  
CATERING COMPANY  
**Drop Off Platters**

**Side Of Cold Smoked Salmon**

Red Onion, Crème Fraiche, Capers, Toast

**Cheese and Charcuterie**

An Assortment of Local Cheeses Served With Seasonal Preserves, Crackers, Fruits and Nuts  
Charcuterie From The Fatted Calf Napa, Served With Mustards and Pickles

**Crudite**

Biodynamic Farm Vegetables Served with a Roasted Garlic Aioli and a Tahini-Lime Dip

**Mini Sandwich Platters**

New England Lobster Rolls  
Smoked Salmon & Watercress Tea Sandwiches  
Chicken Salad Croissant

**Dessert Platter**

Assorted Tartlets and Cookies

**Salads**

**Mixed Greens** with Balsamic Vinaigrette, Roasted Portobello Candied Pecans, Goat Cheese

**Smoked Chicken** Arugula, Apples, Pt. Reyes Blue, Hazelnut-Apple Vinaigrette

**Local Heirloom Tomato Caprese** Fresh Mozzarella, Globe Basil (Summer)

**Grilled Asparagus** Grapefruit Vinaigrette, Toasted Almond (Spring)

**Baby Beets** Cardamom Yogurt Vinaigrette (Fall/Winter)