BOUTIQUE
Bites
EST. 2008

DROP OFF MENU

Boutique Bites Drop Off Menu

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DROP OFF POLICIES

$500 food & beverage minimum for all orders
all orders must be received 72 hours in advance

- all items are delivered in disposable foil pans
- staff and rentals are not provided with drop off service
- plates, utensils, and napkins available upon request for an additional fee
- set up available upon request for an additional fee
- some items require additional "assembly" or reheating but don't worry, we'll provide you with easy instructions
- 1 hour delivery window required
- items subject to seasonality and availability
- prices listed do not include tax and delivery
- delivery starts at $25 and is based on date, time, and location
- credit card payment only

SALADS

$75 | serves 12-15 guests

Boutique Bites Chopped Salad
romaine, bacon, avocado, tomato, blue cheese, scallions, balsamic-dijon vinaigrette

Harvest Salad
mixed greens, dried cranberries, toasted pepitas, goat cheese, sherry-honey vinaigrette

Honey Crisp Apple Salad
maple walnuts, frisee, mixed greens, pickled plums, cider vinaigrette

Baby Beet Salad
endive, baby beets, orange segments, mint, champagne vinaigrette

Poached Pear Salad
baby arugula, walnut dust, brie, bacon, shallot vinaigrette

Chicken Salad
roasted chicken breast, globe grapes, celery, mayonnaise, lettuce cup

Melon + Mâche Salad
watermelon, cantaloupe, honeydew, prosciutto, basil vinaigrette

Heirloom Tomato Salad
mixed greens, assorted tomatoes, fried capers, avocado, champagne vinaigrette

Warm Elote Salad
summer corn, radish, cilantro, cotija cheese, chile-lime mayonnaise

Vegetable Sangria Salad
heirloom cherry tomatoes, arugula, corn, avocado,
mango, fava beans, cilantro, sangria vinaigrette

Bacon & Brussel Sprout
almonds, pecorino-romano, citrus-shallot vinaigrette

Mediterranean Salad
chickpeas, cucumber, tomato, feta, lemon-dill vinaigrette

Whole Grain Pasta Salad
green beans, roquefort, bacon, chives

California Quinoa Salad
arugula, red onion, raisins, edamame, almonds, avocado, balsamic vinaigrette

GOURMET SANDWICHES

$8 each | 5 sandwich minimum per selection

Turkey & Brie
fig jam, baguette

Ham & Gouda
apple chutney, pretzel bun

Pesto Chicken Salad
tomato, micro greens, ciabatta

Roasted Veggie Wrap
zucchini, red onion, spinach, roasted garlic hummus, whole wheat wrap

Roast Beef
butter lettuce, caramelized onions, horseradish aioli, potato bun

Caprese
tomato, marinated fresh mozzarella, pesto, focaccia

B.L.T. Plus
thick cut bacon, bibb lettuce, tomato, avocado, basil mayonnaise, pullman loaf

Mediterranean Chicken
red onion, cucumber, feta, tomato, tzatziki, pita bread

Croque Monsieur
ham & gruyere on toasted brioche; served warm

Truffle Grilled Cheese
house made brioche, truffle butter, tomato; served warm

Cuban Sandwiches
pulled pork, ham, swiss, mustard, grilled cuban bread; served warm

MARKET STATIONS

{serves 12-15 guests}

Taco Market

$115 - vegetable | $145 - choice of chicken, pork, or skirt steak |
$175 shrimp, duck, or pork belly

includes tortillas, avocado, cotija, onion, and pico de gallo

Poke Market

$225 - ahi tuna or salmon

includes white rice, cucumber, pickled red onion, avocado,
edamame, jalapeño, scallion, pineapple, tempura crunch
sauces: sesame-soy, ponzu aioli, and wasabi aioli

Yogurt Parfait Market

$80

housemade granola | fresh berries | shredded coconut | chocolate chips | bananas | pepitas |
honey | plain yogurt | greek yogurt

Mac N Cheese Market

$115 - classic mac n cheese served with your choice of toppings

please select 2: bacon | chorizo | pulled pork | buffalo chicken |
smoked salmon | chipotle shrimp {+$25} | lobster {+$40}

please select 3: tomato | grilled zucchini | roasted red peppers | caramelized onions |
roasted jalapeño | roasted corn | artichokes | roasted garlic | mushrooms | broccoli

Chili Market

$75 - vegetable | $100 chicken, beef, or turkey

includes shredded cheese, sour cream, tortilla strips, and scallion

PARTY PLATTERS

{serves 12-15 guests}

Cheese & Charcuterie
artisanal cheese | salumi | olive oil & sea salt crackers |
fig jam | candied nuts | grapes | marinated olives
$125

Chips & Guacamole
guacamole | pico de gallo | tortilla chips
$55

Chips & Caramelized Onion Dip
caramelized onion dip | yukon gold potato chips
$40

Hummus & Pita
classic hummus | pita chips
$40

Crostini Platter
bruschetta mix | homemade spinach & artichoke spread | olive tapenade | crostini
$75

Roasted Vegetable Platter
seasonal roasted vegetables | pesto | lemon-herb aioli
$65

Smoked Salmon Platter
house smoked salmon | toast points | whipped cream cheese
capers | red onion | hard boiled egg
$150

Fresh Fruit Platter
seasonal fruit | greek yogurt dip
$65

MINI HORS D'OEUVRES

{1 to 2 bites each}
$36/dozen | 2 dozen minimum per selection
*additional assembly required

Mini Lobster Roll
brioche bun, creamy lobster salad, celery

Tomato Burrata Bites
cherry tomato, truffle whipped burrata, micro basil

Brie Beignets
tomato jam

Patatas Bravas
chile-tomato puree, garlic aioli, chive

Turkey & Provolone Tea Sandwiches
pesto mayonnaise

Beef Tenderloin Sandwiches
brioch roll, horseradish aioli, arugula

Brie & Fig jam Sandwiches
micro greens

Ham & Swiss Tea Sandwiches
dijon remoulade

Smoked Salmon & Cucumber Tea Sandwiches
dill cream cheese

Vegetable Tea Sandwiches
watermelon radish, baby vegetables, lemon-herb butter

Peanut Butter-Bacon Tea Sandwich
topped with sliced banana

Avocado Toast
toasted baguette, diced avocado, olive oil, thinly sliced heirloom radish

Mini Quiche
english pea, gunthorp farm's ham, roth kase gruyere

Mediterranean Crostini Open-Face Sandwiches
prosciutto, manchego cheese, olive tapenade, tomato-sherry spread

Baby Deviled Eggs
quail eggs, spiced mayonnaise, caper, chive

Watermelon Cups
feta, olive tapenade, micro arugula, balsamic drizzle

Grape & Goat Cheese Lollipops
pecan-thyme dust

Truffle-Parmesan Popcorn
served in mini popcorn boxes

Bloody Mary Pipettes
spicy bloody mary shooters with grilled baby shrimp

Corn Bisque Chilled Soup Shooter*
cotija, cilantro

English Pea Chilled Soup Shooter*
white truffle oil, parmesan crisp, pea tendrils

Summer Gazpacho Chilled Soup Shooter*
tomatoes, melon, mint, balsamic

Chilled Peach Soup Chilled Soup Shooter*
peach, goat cheese, chipotle crouton

Squash Ribbon & Prosciutto Skewers
mint vinaigrette

Vietnamese Meatballs
sesame-soy drizzle, cilantro

Mini Reubens
corned beef, baby swiss, mustard and caraway braised sauerkraut

Mini Croque Monsieur
ham & gruyere on toasted brioche

Mini Truffle Grilled Cheese
housemade brioche, truffle butter, tomato

WARM APPETIZERS

{3 to 4 bites each}
$48/dozen | 2 dozen minimum per selection
*additional assembly required

Individual Shepherd's Pie
horseradish potato puree, braised beef short ribs, pearl onions, english peas, phyllo "cup"

Individual Harvest Lasagna Cups
homemade pasta, sweet potato, wild mushrooms, spinach, gruyere, sage béchamel

Mini Chicken Pot Pies
peas, carrots, jus

Mini Vegetable Pot Pies
peas, carrots, pearl onions, celery, jus

Pulled Pork & Jalapeño Cornbread
pork jus

Crab Cakes
dijon remoulade

Meatloaf Cups
potato puree, tomato

Chicken & Waffles*
korean fried chicken served in a waffle cone, coconut brown-butter syrup

Popcorn Shrimp
served in mini popcorn boxes

WARM ENTREÉS

{serves 12-15 guests}

Grilled Chicken Breast
served sliced with grilled lemons, lemon zest and fresh herbs
$120

Chicken Roulade
mozzarella, pesto, roasted tomato, chicken jus
$140

Grilled Beef Tenderloin
marinated and grilled, served sliced with black lava salt
$200

Salmon + Pineapple
lightly seared salmon, pineapple, cucumber, pickled red onion, pineapple vinaigrette
{served room temperature}
$175

Wagyu Braised Beef Short Ribs
red wine jus
$200

Bacon Wrapped Pork Tenderloin
whiskey & peach barbecue glaze
$185

Shrimp + Grits
bacon, scallion, cheddar
$130

Paella
seasonal vegetables, saffron rice
$100 vegetable | $110 chicken | $125 shrimp

WARM SIDES

{serves 12-15 guests}

Mac N Cheese
3 cheese, breadcrumbs
$75

Layered Potato Dauphinoise
potato squares layered with cream and gruyere cheese, baked until golden brown
$100

Loaded Hasselback Potatoes
mini yukon gold potatoes, cheddar, bacon, scallions, sour cream
$85

Roasted Fingerling Potatoes
olive oil, sea salt
$75

Roasted Brussel Sprout + Cauliflower Gratin
breadcrumb, parmesan
$55

Local Rainbow Carrots
olive oil, sea salt
$75

Wilted Kale
shallot vinaigrette
$65

French Green Beans
lemon-tarragon butter
$75

MINI DESSERTS

{1 to 2 bites}
$30/dozen | 2 dozen minimum per selection

Lemon Tarts
housemade lemon curd, fresh whipped cream

Key Lime Pie Tarts
housemade lime curd, toasted meringue

Mini Milk + Cookie Sandwiches
buttermilk crème filling

Salted Caramel Donuts
topped with sea salt

Fruit Skewers
fresh seasonal fruit

Mini Chia Seed Pudding Cups
served in fresh strawberries, topped with toasted coconut

Boutique Brownies
dark chocolate ganache

PARFAITS & PIE JARS

$36/dozen | 2 dozen minimum per selection

Bread Pudding Parfaits
candied pecans, vanilla crème anglaise

Peach Pie in the Sky
peach streusel, homemade biscuit, whipped cream

Coconut Panna Cotta
fruit "jewels", raspberry reduction

Apple Pie
cinnamon streusel, apple compote

Angel Food Cake Parfaits
chocolate hazelnut crème anglaise, whipped cream

Cheesecake Jar
salted caramelized chocolate mousse, sweet crumble,
italian meringue, butterscotch spiral

INFUSED JUICES

$60/gallon | serves 12-15 guests

Apple Cider + Cinnamon Chai

Pear + Ginger

Pomegranate Lemonade

Hibiscus Tea + Agave Rosemary

Watermelon + Basil

Strawberry-Lavender Lemonade

Cucumber-Mint Limeade

Cantaloupe-Thyme

HOT BEVERAGES

$25 | serves 12-15 guests

Regular Coffee
cream + sugar

Decaf Coffee
cream + sugar

Hot Tea
assorted tea bags | sugar cubes | honey | lemon wedges

Hot Chocolate
marshmallows | chocolate chips

Apple Cider
cinnamon sticks

COCKTAIL BUILDS

$7 each | minimum order of 10 cocktails per selection

includes all ingredients listed + step by step instructions to build
the perfect cocktail for your event.
all you have to do is provide the alcohol!

Party Paloma
blood orange soda, lime, housemade thyme simple syrup, fresh thyme garnish
just add tequila or vodka

Modern Moscow Mule
housemade blueberry syrup, lime, ginger beer, fresh mint
just add vodka

Whiskey Smash
peach preserves, triple sec, orange juice, club soda, orange twist garnish
just add whiskey/bourbon

The Perfect Pear
fresh pear-lime juice, club soda, lavender sprig
just add vodka + elderflower liquer

La Vie En Rose
blackberry-sage simple syrup, frozen blackberry
just add prosecco

Bubbles for Your Troubles
housemade vanilla bean syrup, lemon juice, lemon twist
just add bourbon + prosecco

Sippin' on Gin & {Cucumber} Juice
cucumber-lime juice, simple syrup, club soda, muddled cucumber, mint garnish
just add gin + elderflower liquer