

PRIMAL  ALCHEMY
LOCAL, SEASONAL, HANDCRAFTED CATERING

— Sample Reception —

Tray Passed Appetizers

Braised Beef Shortrib Skewers
w' Coffee Char Siu Sauce & Chives

Savory Onion Tartlets
w' Gorgonzola Mousse, Candied Walnuts & Aged Balsamic

Fingerling Potatoes
w' House-Smoked Salmon, Vodka Crème Fraiche & Dill

Stationary Appetizers

Farmer's Market Fresh Crudite Platter
w' Choice of Dip (Green Goddess, Red Pepper Almond Romesco or Smoked Beet Hummus)

Italian & Spanish Style House-Cured Charcuterie
Prosciutto, Coppa, Lonza, Finocchiona & Speck Ham
w' Whole Grain Beer Mustard, Toasted Caraway Mustard, Fig Mostarda,
Pickled Carrots, Radishes & Cornichons, Rustic Breads *selection may vary

And / Or

Artisan Cheese Board
Black Truffle, Spanish Manchego, Flower Petal Goat Cheese, Dill Havarti, Castello Blue,
Belle Toile Brie w' Blenheim Apricots, Mission Figs & Marcona Almonds, Wheat &
Seeded Crackers

*selection may vary (min 10 guests)

Let us prepare a customized estimate for you as a starting point

Menus are fully customizable for any occasion, dietary accommodations and preferences;

Note: this menu is a sample - please call us for more options

Primal Alchemy Catering | www.primalalchemy catering.com | 562.400.5994