

# Menu 2024



## F A L L      W I N T E R

### ABOUT US

#### FOUR CAFE'S CATERING IS AVAILABLE 7 DAYS A WEEK

Whether you're hosting an intimate party for two or an event for two hundred, Four Cafe will personalize the menu and make the date an experience to remember.

### BREAKFAST

#### ASSORTED MINI BREAKFAST PASTRY PLATTER

croissants, chocolate croissants, morning buns, blueberry danish and za'atar croissants

- small: \$45 - 15 pastries
- large: \$72 - 30 pastries

#### HOUSE-BAKED MUFFINS & SCONES - FULL SIZE

bran, ginger peach, brown butter & hazelnut muffins and scones of the day; served with foil wrapped butter

- small: \$49 - 12 pieces
- large: \$78 - 24 pieces

#### BISCUIT PLATTER

little house-made biscuits, split and filled with your choice of: (one choice on a small; two choices on a large)

- vanilla cream cheese and toasted pecans
- chunky peanut butter and strawberry jam

- small: \$97 - 30 finger sandwiches
- large: \$195 - 60 finger sandwiches

#### BREAKFAST BISCUIT PLATTER

little house-made cream biscuits, split and filled with your choice of: (one choice on a small; two choices on a large)

- smoked ham & cheddar
- bacon & tomato
- vegetarian breakfast sausage & white cheddar

- small: \$97 - 30 finger sandwiches
- large: \$195 - 60 finger sandwiches

#### CHIA PUDDING (VEGAN)

date sweetened chia pudding topped with seasonal fruits (v,gf)

- one size: \$120 - serves 10-15 guests
- individual 8oz \$8

#### YOGURT WITH FRESH BANANAS, BERRIES, & GRANOLA

fresh sliced bananas, berries and granola arranged atop a bowl of whole vanilla yogurt

- small: \$70 - serves 10-15 guests
- large: \$108 - serves 20-25 guests

#### BAGEL PLATTER

fresh bagels halved and served with red onion, sliced tomatoes, cucumbers and capers, with your choice of two spreads: \*72 Hour Notice\*

plain cream cheese, bacon scallion cream cheese, honey-walnut cream cheese, veggie cream cheese, hummus (vegan)

- small: \$54 - 24 halves
- large: \$91 - 48 halves

#### QUICHES

Cut into small rectangles suitable for the fingers, in the following combinations:

- Spinach & Gruyere

- small: \$45 - 30 bite size pieces
- large: \$90 - 60 bite size pieces

- Bacon & Gruyere

- small: \$45 - 30 bite size pieces
- large: \$90 - 60 bite size pieces

- Kale, Feta & Sun-Dried Tomato

- small: \$45 - 30 bite size pieces
- large: \$90 - 60 bite size pieces

- Roasted Cherry Tomato, Corn & Goat Cheese

- small: \$45 - 30 bite size pieces
- large: \$90 - 60 bite size pieces

- Mushroom, Turkey Sausage & Gruyere

- small: \$48 - 30 bite size pieces
- large: \$95 - 60 bite size pieces

- Chicken Sausage & Roasted Red Pepper

- small: \$48 - 30 bite size pieces
- large: \$95 - 60 bite size pieces

- Seasonal Vegan Quiche

- small: \$48 - 30 bite size pieces
- large: \$95 - 60 bite size pieces

- Tofu & Mushrooms w/Rosemary Almond Crust (Vegan/Gluten Free)

- small: \$48 - 30 bite size pieces
- large: \$95 - 60 bite size pieces

#### CHICKEN APPLE SAUSAGE PINWHEELS

chicken apple sausage & puff pastry pinwheels; served with a mustard- maple dipping sauce

- small: \$60 - 20 pieces
- large: \$120 - 60 pieces

# Menu 2024



## BREAKFAST cont'd

### FRESH FRUIT SALAD

The freshest seasonal fruit cut into bite-size pieces (gf)(v)

- small: \$56 - 16 - 1/2 cup portions
- large: \$95 - 32 - 1/2 cup portions

### FRESH FRUIT PLATTER

Pineapple, honey dew, cantaloupe, watermelon, kiwi, grapes and berries, cut into portions suitable for fingers

- small: \$59 - 60 Pieces
- large: \$98 - 120 Pieces

### FRESH BERRY BOWL

Sliced strawberries, blackberries, blueberries, and raspberries (gf)(v)

- one size: \$86 - 16 - 1/2 cup portion

## SALADS

### SEASON LIVING SALAD

Baby kale, grated root vegetables, avocado & sunflower seeds (v)(gf)- lemon vinaigrette (vo)(gf)

- half tray: \$37 - serves 6-9
- full tray: \$72 - serves 10-15
- individual \$13.5

### ROASTED ROOT VEGGIE SALAD

Mixed greens, honey roasted root veggies, quinoa-chili mint dressing

- half tray: \$37- serves 6-9
- full tray: \$70 - serves 10-15
- individual \$13.5

### WINTER NICOISE SALAD

Romaine, arugula, radish, chickpeas, pee-wee potatoes, egg, capers, olives (vo) (gf)-meyer lemon vinaigrette

- half tray: \$37 - serves 6-9
- full tray: \$70 - serves 10-15
- individual \$13.50

### COBB SALAD

Romaine, arugula, hard boiled egg, applewood smoked bacon, avocado, blue cheese, chives-red wine vinaigrette

- half tray: \$37 - serves 6-9
- full tray: \$70 - serves 10-15
- individual \$13.50

## SPECIALTY SALADS

### SUMMER MIXED GREENS

Avocado, rainbow carrot, cucumber w/ honey mustard dressing (gf)(vo)

- one size: \$98 - serves 25-30

### CABBAGE CRUNCH

apple, mixed cabbages, w/ cumin dressing (gf)(v)

- one size: \$110 - serves 25-30

### CHOPPED MISO

red & green napa cabbage, crispy shallots, slivered almonds, chives w/ miso vinaigrette (gf)(v)

- one size: \$110 - serves 25-30

### KALE CAESAR

tuscan kale, crispy capers, parmesan, croutons w/ caesar dressing (vo)

- one size: \$108 - serves 25-30

### BBQ CHICKPEA

romaine, arugula, haricot vert, red onion, goat cheese w/buttermilk dressing (gf)

- one size: \$96 - serves 25-30

### CHOPPED KALE

baby kale, cabbage, herbs, parmesan, peanut, jalapeño w/sesame peanut vinaigrette (gf) (vo)

- one size: \$120 - serves 25-30

### SPRING GREENS

Little gem, butter lettuce, asparagus, radish, hazelnuts, egg & feta w/ apple cider vinaigrette (gf) (vo)

- one size: \$120 - serves 25-30

### STRAWBERRY FIELDS

Baby greens, parsley, dill, sugar snap peas, radish, strawberries, smokey siracha pecans, w/ shallot vinaigrette (gf)(v)

- one size: \$110- serves 25-30

### GRILLED VEGGIE GREEK

Mixed greens, spinach, grilled zucchini, grilled onions, cherry tomatoes, kalamata olives & feta w/ oregano vinaigrette (gf) (vo)

- one size: \$120 - serves 25-30

### PORTOBELLO & FLANK STEAK

Seasonal mixed greens, cherry tomatoes, avocado, w/ bleu cheese & balsamic vinaigrette (gf)

- one size: \$150 - serves 25-30

# Menu 2024



## FALL | WINTER

### FINGER FOODS

#### MANCHEGO STUFFED DATES WRAPPED with Prosciutto (gf)

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### MINI CHICKEN & GOAT CHEESE QUESADILLAS

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### HEIRLOOM CHERRY TOMATO CAPRESE SKEWERS (gf)

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### BRIE & TRUFFLE HONEY IN PHYLLO CUPS

- small platter: **\$81** - 36 pieces
- large platter: **\$162** - 72 pieces

#### PARMESAN POLENTA BITES w/ heirloom tomato & micro basil (gf)

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### SPICED CHICKEN SKEWERS w/smoked paprika yogurt sauce (gf)

- small platter: **\$81** - 36 pieces
- large platter: **\$162** - 72 pieces

#### LENTIL MEATBALLS w/ Meyer lemon pesto

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### LAMB MEATBALLS w/ pomegranate molasses (gf)

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### ROASTED TOFU SATAY w/ peanut sauce (v)(gf)

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### GREEN CURRY SHRIMP ENDIVE LEAVES w/ mango

- small platter: **\$70** - 36 pieces
- large platter: **\$140** - 72 pieces

#### JERK TEMPEH ENDIVE LEAVES w/ pickled red onion & arugula (v)

- small platter: **\$81** - 36 pieces
- large platter: **\$162** - 72 pieces

#### JERK CHICKEN BITE

- small platter: **\$81** - 36 pieces
- large platter: **\$162** - 72 pieces

#### ROASTED TOMATO CROSTINI w/ tuscan kale & burrata cheese

- small platter: **\$83** - 36 pieces
- large platter: **\$166** - 72 pieces

#### VEGAN CRABCAKE w/vegan tartar sauce (v)(gfo)

- small platter: **\$83** - 36 pieces
- large platter: **\$166** - 72 pieces

#### TEMPEH REUBEN PANINI BITES (v)

- small platter: **\$83** - 36 pieces
- large platter: **\$166** - 72 pieces

#### SMOKED SALMON, HORSERADISH CREAM CHEESE & CUCUMBER ROLLS (GF)

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### MINI CHICKEN PANINI BITES

w/ green apple, brie & caramelized onions

- small platter: **\$81** - 36 pieces
- large platter: **\$162** - 72 pieces

#### SWISS CHARD ROLLS

stuffed w/ quinoa, raisins & goat cheese (vo)(gf)

- small platter: **\$86** - 36 pieces
- large platter: **\$166** - 72 pieces

#### GRILLED FLANK STEAK WRAPPED FINGERLING POTATOES w/ caper chimichurri sauce (gf)

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### MINI BRAISED SHORT RIB GRILLED CHEESE

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### SMOKED SALMON POTATO PANCAKES

w/ crème fraiche & capers Tuna Tartar on rice crackers (gf)

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### KIMCHI GRUYERE RICE FRITTERS w/ lemon and maldon salt

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

#### MINI PORK SLIDERS w/mango BBQ sauce on a brioche bun

- small platter: **\$180** - 36 pieces
- large platter: **\$360** - 72 pieces

#### MINI GRILLED VEGGIE SLIDERS w/ arugula on a brioche bun (vo)

- small platter: **\$171** - 36 pieces
- large platter: **\$342** - 72 pieces

#### CRAB CAKES w/ roasted tomatillo salsa

- small platter: **\$106** - 36 pieces
- large platter: **\$212** - 72 pieces

# Menu 2024



## FALL | WINTER

### ENTREES

minimum 12 entrees per selection please, you may also order entrees a la carte to be a part of a buffet

#### BAKED PARMESAN POLENTA

w/ Swiss chard & heirloom tomatoes (gf) **\$14.75**

#### QUINOA LASAGNA

w/ wild mushrooms & slow cooked tomato sauce served w/ french green beans (gf) **\$17.75**

#### ROASTED SPAGHETTI SQUASH GRATIN

w/ market summer vegetables, tomato sauce, basil and asiago (vo)(gf) **\$15.50**

#### GRILLED EGGPLANT MOUSSAKA TOPPED

w/ cauliflower & potato puree, served with heirloom tomato sauce, and grilled asparagus **\$17.75 (gf)(vo)**

#### JERK TEMPEH

w/ coconut rice, black beans, garlicky greens, housemade kraut & plantain **\$17.75 (gf)(v)**

#### MEDITERRANEAN WOOD OVEN ROASTED CAULIFLOWER

w/harissa chickpeas, tzatiki, quinoa and arugula with preserved lemon **\$17.75 (gf)(v)**

#### JACKFRUIT CARNITAS

w/ black beans, brown rice, chipotle crema, avocado, and cilantro cabbage slaw **\$17.75 (gf)(v)**

#### SEITEN PICCATA

w/ olives, capers, green beans, and mashed potatoes **\$17.75 (gf)(v)**

#### SPICE RUBBED CHICKEN

w/ kumquat & lemongrass sauce, coconut swiss chard, and black rice **\$24.50**

#### PROSCIUTTO WRAPPED CHICKEN

w/ sage sauce, roasted fingerling potatoes, and broccolini **\$24.50**

#### BALSAMIC MARINATED GRILLED CHICKEN

w/ parmesan, arugula and cherry tomato salad, and quinoa **\$22.95**

#### ROASTED CHICKEN BREAST

w/ chickpeas, cherry tomatoes and smoked paprika yogurt sauce, french green beans, and roasted fingerling potatoes **\$22.95**

#### GRILLED HALIBUT

w/ Meyer lemon salsa verde, french green beans, and cauliflower potato puree **\$29.50**

#### BBQ SPICE RUBBED GRILLED SALMON

w/horseradish crème fraiche, chili glazed sweet potatoes, and garlicky greens **\$27.95**

#### GINGER SCALLION SALMON

w/ miso glaze, brown rice, roasted brussels sprouts **\$25.95**

#### GRILLED FLANK STEAK

w/ caper chimichurri sauce, grilled summer squash, asparagus, and roasted potatoes **\$28.95**

#### BRAISED BEEF SHORTRIBS

w/red wine reduction, horseradish, long cooked greens, and potato puree **\$29.95**

### SIDES

#### RAINBOW CHARD w/ shitake mushroom & garlic (gf) (v)

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### SUMMER FRUIT SALAD w/organic seasonal market fruits (v) (gf)

- half tray: \$50 - serves 9-15  
- full tray: \$100 - serves 16-22

#### LEMON CHILI ROASTED POTATOES (v) (gf)

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### ROASTED BROCCOLI w/ garlic & lemon (v) (gf)

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### FRENCH GREEN BEANS w/ dried cherry and shallot vinaigrette (v) (gf)

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### ORZO, GREEN BEAN FENNEL SALAD w/ dill pesto (v)

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### FINGERLING POTATO SALAD

w/ hard boiled egg, cornichons w/ mustard vinaigrette (gf) (vo)

- half tray: \$48 - serves 9-15  
- full tray: \$96 - serves 16-22

#### PASTA SALAD

w/ roasted cherry tomatoes, basil, pine nuts w/ pecorino oregano vinaigrette

- half tray: \$45 - serves 9-15  
- full tray: \$90 - serves 16-22

#### GRILLED HEIRLOOM TOMATOES w/ fresh herbs (v) (gf)

- half tray: \$60 - serves 9-15  
- full tray: \$120 - serves 16-22

#### BABY BRUSSEL SPROUTS w/ maple Dijon sauce (v) (gf)

- half tray: \$48 - serves 9-15  
- full tray: \$96 - serves 16-22

#### LEEK & HEIRLOOM TOMATO QUINOA (v) (gf)

- half tray: \$50 - serves 9-15  
- full tray: \$100 - serves 16-22

#### KAFFIR LIME BRUSSEL SPROUTS

w/ caramelized onion jam, smoked almonds, kaffir vinaigrette (v) (gf)

- half tray: \$48 - serves 9-15  
- full tray: \$96 - serves 16-22

# Menu 2024



## FALL | WINTER

### SIDES

EGGPLANT w/ herbs and crispy garlic (v) (gf)

- half tray: \$46 - serves 9-15
- full tray: \$92 - serves 16-22

SUGAR SNAP PEAS w/pickled peppers, capers & mint (v) (gf)

- half tray: \$50 - serves 9-15
- full tray: \$98 - serves 16-22

BAKED POLENTA w/ Swiss chard & mascarpone (gf)

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

BEET QUINOA w/ almonds & miso Dressing (v)

- half tray: \$46 - serves 9-15
- full tray: \$88 - serves 16-22

SPRING POTATO SALAD

w/ snap peas, radish, pickled onion w/ mustard vinaigrette (gf) (v)

- half tray: \$50 - serves 9-15
- full tray: \$98 - serves 16-22

CILANTRO LIME CHICKPEAS

w/ spinach, red onion, w/ cilantro lime vinaigrette (gf) (v)

- half tray: \$46 - serves 9-15
- full tray: \$88 - serves 16-22

LEMONY CAULIFLOWER w/ labneh, pinenuts & currants (gf)

- half tray: \$52 - serves 9-15
- full tray: \$100 - serves 16-22

CHILI GLAZED SWEET POTATOES

w/ fried shallots, cilantro & lime (v) (gf)

- half tray: \$52 - serves 9-15
- full tray: \$98 - serves 16-22

MOROCCAN CARROTS

w/ white beans, dates, mint, almonds w/ honey cumin vinaigrette (gf)

- half tray: \$46 - serves 9-15
- full tray: \$88 - serves 16-22

QUATTRO FORMAGE MAC 'N' CHEESE:

Gruyere, Muenster, Parmesan & cheddar (v)

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

BACON MAC N CHEESE

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

MUSHROOM & TRUFFLE OIL MAC 'N' CHEESE

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

### SIDES

GRILLED EGGPLANT & HEIRLOOM TOMATO STACKS  
w/ feta & basil oil (gf)

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

CAULIFLOWER with dates, almonds & smokey vinaigrette

- half tray: \$55 - serves 9-15
- full tray: \$105 - serves 16-22

SUMMER SQUASH GRATIN w/ salsa verde

- half tray: \$47 - serves 9-15
- full tray: \$85 - serves 16-22

TAHINI GLAZED RAINBOW CARROTS w/ blood orange (v)(gf)

- half tray: \$49 - serves 9-15
- full tray: \$90 - serves 16-22

SMASHED POTATOES w/ rosemary & garlic oil (v)(gf)

- half tray: \$45 - serves 9-15
- full tray: \$90 - serves 16-22

ROASTED BROCCOLINI w/ lemon & pickled chili(v)(gf)

- half tray: \$55 - serves 9-15
- full tray: \$110 - serves 16-22

GRILLED ASPARAGUS w/ a balsamic reduction (v)(gf)

- half tray: \$60 - serves 9-15
- full tray: \$120 - serves 16-22

### SANDWICH PLATTERS

TEMPEH REUBEN

Vegan dressing, sauerkraut, caramelized onions (v) on rye bread

- small: \$60 - 20 small sandwiches
- large: \$105 - 40 small sandwiches

CURRIED CAULIFLOWER

Braised greens, apricot chutney, toasted almonds (v) on house made focaccia bread

- small: \$60 - 20 small sandwiches
- large: \$105 - 40 small sandwiches

PORTOBELLO PANINI

Swiss chard, caramelized onions, winter squash romesco (vo) burrata cheese, pesto on olive bread

- small: \$60 - 20 small sandwiches
- large: \$105 - 40 small sandwiches

# Menu 2024



## FALL | WINTER

### SANDWICH PLATTERS

#### BLACKENED CHICKEN

Sliced chicken, peppers, garlic aioli, cheese, caramelized onions on focaccia bread

- small: \$60 - 20 small sandwiches

- large: \$105 - 40 small sandwiches

#### GRASSFED-BEEF SLIDER PLATTER

2 oz. grassfed beef patty with cheddar cheese on a seeded bun

- small: \$60 - 20 small sandwiches

- large: \$120 - 40 small sandwiches

#### FISH BURGER SLIDER PLATTER

Mahi mahi, pickled red onion, cheddar cheese, with tarter slaw on a brioche bun

- small: \$90 - 20 small sandwiches

- large: \$175 - 40 small sandwiches

### DRINKS

BOYLAN SODA CANE COLA \$3.5

BOYLAN SODA CREME SODA \$3.50

BOYLAN SODA ROOT BEER \$3.50

BOYLAN SODA BLACK CHERRY \$3.50

HARMLESS HARVEST COCONUT WATER \$5.50

MOUNTAIN VALLEY STILL WATER \$2.50

TOPO CHICO SPARKLING WATER \$2.50

[ Sandwich Platters Boxed Lunch Style served with mixed green salad plus salted chocolate chip cookies ]

#### TEMPEH REUBEN

marinated tempeh, caramelized onions, saurkraut, russian dressing on rye bread (vegan) \$18

#### PORTOBELLO PANINI

Grilled portobello, Swiss chard, caramelized onions, winter squash romensco, burrata cheese, pesto on olive bread (vo) \$18

#### BLACKENED CHICKEN SANDWICH

Sliced chicken, peppers, chicken, cheese, garlic aioli, caramelized onions \$18.50

#### EGG SALAD SANDWICH

Organic eggs, mayo, dijon, watercress on country white bread \$17.50

#### SHORT RIB GRILLED CHEESE

Slow braised beef short ribs, horseradish sauce, red onions and gruyere on country white \$18.50

Menu

2024



F A L L | W I N T E R

ORDER REQUEST FORM

Email your completed form to catering@fourcafe.net. If you do not receive an email confirmation, your order is not confirmed.

Customer Name, Today's Date, Company / Institution / Dept, Phone, Phone (Day of Event), Delivery Address, E-mail, nearest cross street, access challenges, stairs, etc., Event Day & Date, Requested 1/2 Hour Delivery Window or Pick Up Time, Event Start Time, Quantity, Size, Platter Description, Unit Price, Total Price, single use service items (plates, napkins, eating utensills, & serving utensills): \$1.50 person

Cardholder Name, CC #, Expiration Date, Billing Address, Security Code, Delivery Charge, Subtotal, Gratuity, Total Due

# Menu 2024



## GENERAL PRICING INFORMATION

### TASTINGS:

A tasting can be scheduled and will be reimbursed 50% toward final bill.

### STAFF: (hourly service rates listed below)

The number of servers you need will depend on the menu, the size of the event and the event location. Subject to Change based on Manager Meeting.

Party Manager @ 40.00/hr.

Chef @ 45.00/hr.

Assistant @ 35.00/hr.

Server @ 35.00/hr.

Bartender @ 35.00/hr.

Kitchen Helper @ 30.00/hr.

Gratuity of 20.00 each.

Drive time @ 15.00/hr.

each Servers have a 4-hour minimum.

Overtime will be charged after 8 hours.

### RENTALS:

Rental needs to be determined. As a full service caterer, we are happy to coordinate all your rental needs at cost if you would like us to.

### BEVERAGE:

We will provide Beverage and/or Ice at cost, as desired by client. There is a 350 lb minimum, which serves 90-100 guests for iced drinks and cocktails. Cost is approximately \$150.

### 20% SERVICE CHARGE:

18% of total cost (excluding gratuity and tax). A customary charge which covers one Manager Meeting, Tasting, Walk Thru prior to event, scheduling staff, timelines.

### 9.5% Sales Tax Applicable

### FINAL COUNT:

Due five days prior to the event. Should your count increase after this date, please do not hesitate to call. Any additional guests present at the event will be added to the bill at the same rate. A non-refundable deposit of \$500.00 will secure your date. This will be applied to your final bill. The remainder of the estimated total bill is required 10 days prior to your event.