



cob + cork

family style catering menu.

## **boards.**

cheese + crackers

charcuterie + pickles

smoked salmon + sauce

fresh veggies + dips

fruit + berries

\$11 per guest. 6 order minimum per selection.

## **salads.**

feta + chickpea - roast cauliflower, garlic, sumac

arugula - chevre, blueberries, candied pecans, balsamic vinaigrette

caesar - kale, romaine, garlic, croutons, avocado, reggiano, lemon

iceberg - dungeness, blue cheese, cucumber, carrot

quinoa - kale, chickpea, carrot, cranberries, peptitas, ginger, lime

\$10 per guest. 6 order minimum per selection.

## **sides.**

zucchini rosettes - balsamic + herbs

herb roasted local potatoes - yukons + yams

rustic mashed potatoes - garlic + cream

cumin roasted cauliflower - lemon + salt flakes

baguette - butter + olive oil

\$6 per guest. 6 order minimum per selection.

## **mains.**

pacific northwest shellfish steamer bowl

maple glazed sockeye salmon

molasses bbq cauliflower steak

rosemary garlic prawn skewers

buttermilk fried jidori chicken

snake river farms steak + guinness stew

slow roasted st. louis style ribs

\$20 per guest. 4 order minimum per selection.

## **desserts.**

strawberry rhubarb crumble

key lime tartlet with muddled strawberries + whipped cream

sheep's milk cheesecake with skagit whiskey peaches + pistachios

vegan/gluten-free chocolate cake with dulce de leche + raspberries

\$10 per guest. 4 order minimum per selection.

a cube of our freshly churned ice cream

\$11 per cube. hand crafted flavors: mint-chocolate chip, vanilla bean, caramel-macchiato and chocolate. made with fresh skagit valley milk and premium ingredients.

dark