

CATERING MENU

The Bottlehouse catering menu is designed around our space. We like food to be comfortable, beautiful, and most of all, delicious. Our menu is meant for mingling and sharing. Perfect as nibbles or heavy appetizers, our menu is also flexible enough to create a more substantial meal for your guests.

Bon appétit!

ICE BREAKERS

PRICE PER SERVING

Perfect, fussfree bites to get the event started and appetites going!
Serves approx 4

HERB ROASTED ALMONDS
HERB ROASTED HAZELNUTS
CASTELVETRANO OLIVES
MARINATED SPANISH CHEESE [*garrotxa goat cheddar*]
HOUSE POTATO CHIPS
[truffle + herb -- parmesan + herb -- smoked paprika]
ROASTED MUSHROOMS [*stuffed w/ herbed cream cheese*]

CHEF BOARDS

PRICE PER SERVING

Serves approx 16

GRILLED FLANK STEAK BOARD
[served w/ sauteed market vegetables, chimichurri, roasted limes, fresh radish]
PORCHETTA BOARD
[served w/ fresh arugula, roasted seasonal vegetables, seasonal demi-glace]
SEASONAL VEGETABLE CRUDITÉ BOARD
[assortment of marinated, raw, pickled and/or grilled vegetables served w/ accoutrements + housemade dips. Dips include herbed garlic stracciatella, green goddess dressing, honey whipped ricotta, beet hummus, green tahini]

SKEWERS

PRICE PER DOZEN

MARKET SAUSAGE
[roasted marinated seasonal vegetables, market sausage -- choose chicken or pork]
HERBED CHICKEN
[herbed grilled chicken, fennel, apple]
THE STEAKHOUSE
[marinated + grilled tri-tip, mushrooms, marble potatoes, chimichurri sauce]
CAPRESE
[fresh mozzarella, mini heirloom tomato, fresh basil, sherry reduction]
MELON + MINT
[seasonal melon, grilled haloumi, fresh mint]
**add prosciutto for an extra \$6 per dozen*
HERBED MUSHROOM
[seasonal marinated + grilled mushrooms, shaved parmesan, garden herbs]
ROASTED SQUASH
[seasonal roasted squash, grilled apple, halloumi cheese, garden herbs]

TOASTS

PRICE PER DOZEN

BAKED SALMON RILLETTES
[w/ dill aioli, radish, pickled shallot, micro greens]
BURRATA
[w/ garbanzo pea mash, mint, lemon zest]
DUCK CONFIT
[w/ seasonal mushrooms, micro greens, thyme onion jam]
GRILLED STEAK
[w/ roasted beet dijon, gorgonzola, micro arugula]
SEASONAL SQUASH
[w/ grilled treviso, humboldt fog, toasted pine nuts, cranberry vinaigrette]
CHEF'S SEASONAL SELECTION [*ask your curator*]

TARTLETS

PRICE PER DOZEN

BLUE CHEESE [*w/ fig + prosciutto*] **avail after July 1st*
GREEN GARBANZO [*w/ herbed goat cheese + spiced almonds*]
COPPA [*w/ herb aioli, pickled pepper + olive relish*]
ROASTED PUMPKIN [*w/ whipped feta, thyme + pepitas*]

CHEESEMONGER BOARDS

Our signature boards feature artisan cheese and charcuterie, from both near and far, all purveyed by our resident cheesemonger. Boards are accompanied by a rotating selection of housemade condiments, nuts, relishes, pickles and mustards.

SMALL *10-15 servings*
MEDIUM *15-20 servings*
LARGE *20-25 servings*

CHEESE TABLETOP

[selection of artisan cheeses from both local + international creameries]

CHEESE + FRUIT

[selection of artisan cheeses from both local + international creameries, accompanied by an array of seasonal fresh and preserved fruits]

CHARCUTERIE TABLETOP

[selection of artisan charcuterie (cured meats, pate, and/or rilette) from both local + international butchers]

COMBO CHEESE + CHARCUTERIE TABLETOP

[selection of artisan cheeses and charcuterie from both local + international creameries]

DESSERT CHEESE BOARD

[chocolate, housemade truffles, triple creme cheese, seasonal fresh fruit, grilled campagna bread]

Please inquire about specific milk preferences.

BAGUETTE BOARD

Includes the following combination of Columbia City Bakery breads and housemade accoutrements. *Serves 12*

[Ballard Bee honey, housemade sweet cream butter, house ganache, black lava salt, farm fresh chèvre, xtra virgin olive oil, sea salt, cracked black pepper]

SANDWICHES + SLIDERS

PRICE PER DOZEN

ROASTED PORK SLIDER
[slow-roasted pork, apple slaw + fennel on Columbia City Bakery brioche bun]
GRILLED CAULIFLOWER SLIDER
[grilled cauliflower, lentil hummus or aioli, herbed greens on Columbia City Bakery brioche bun]
MINI GRILLED CHEESE
[house tomato jam, cornichon]

GREENS

PRICE PER SERVING

HOUSE SALAD
[crisp greens, hazelnuts, aged provolone, pickled shallot vinaigrette]
SEASONAL GREEN SALAD
[seasonally rotating selection -- ask your curator]
SEASONAL FRUIT PLATE
[seasonal fruit and fresh burrata]

SWEETS

PRICE PER DOZEN

HOUSEMADE SEASONAL FRUIT SHORTCAKES
MINI WHOOPIE PIES *3 dozen min order*
[red velvet -- chocolate mocha -- carrot cake]
FRUIT TARTS [*w/ housemade lemon curd*]
TRUFFLE PLATTER [*rotating seasonal flavors*]

All items priced per dozen have a dozen minimum per item.

Due to our commitment in supporting our community by using local, seasonal, and sustainable foods, menu items and prices may change without notice. Please contact your event curator for an updated list of seasonal ingredients.

Drop in

SUN-THUR...3PM-LATE
FRI-SAT...3PM-MIDNIGHT

BOTTLEHOUSE
WINE BAR | SHOPPE | EVENTS

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