

OLD GRANITE STREET Catering

snack

- ...
- marinated olives*~4.00
 - sweet potato hummus*~5.00
 - farm fresh deviled eggs*~5.00
 - butternut squash bruschetta*~5.00
 - house made pickled vegetables*~5.00
 - sweet bacon chips*~6.00
 - beer cheese*~7.00
 - shishito peppers*~8.00
 - ahi & greens*~8.00
 - charcuterie plate*~12.00
 - daily cheese selections*~12.00

soup & veggies

- ...
- tomato soup*~crouton & fried basil~6.00
 - seasonal quiche*~ *featuring city green gardens*~9.00
 - citrus salad*~orange, grapefruit, spinach, fennel, chevre, honey vinaigrette & pistachios~12.00
 - delicata squash salad*~kale, proscuitto, maple balsamic vinaigrette, pecans & golden raisins~12.00 add chicken \$5.00
 - lentil salad*~arugula, avocado, carrot & roasted beets~12.00
 - grilled chicken salad*~lemon pepper dressing~13.00
 - crab cake salad*~vegetable succotash, arugula & remoulade dressing~14.00

*gluten free pasta available upon request
**contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

entrée

- ...
- wood grilled veggie burger***~barley, mushrooms, oats, nuts, aged white cheddar, shoestrings or potato medallions~12.00
 - fish 'n chips*~ lemon tartar & potato medallions~12.00
 - sausage plate*~elk pear/boar blueberry sausage, sauerkraut & whole grain mustard~13.00
 - ziti*~fall vegetables, house dried tomatoes, capers, white wine butter reduction~13.00 add basque chorizo or chicken~5.00
 - wood grilled burger*~aged white cheddar, shoestrings or potato medallions~13.00
 - wood grilled tomato chutney burger*~goat cheese, shoestrings or potato medallions ~14.00
 - impossible burger*~vegan impossible patty, aged white cheddar, mayonnaise & dijon ~15.00 100% vegan option available
 - boneless chicken thighs***~housmade stuffing & gravy 21.00
 - fulton valley chicken breast*~couscous, quinoa, coconut milk, roasted vegetables, garam marsala & ginger yogurt~23.00
 - double cut pork chop*~brussels, onion, bacon & cherry demi glace~28.00
 - wood grilled sirloin*~demi glace, jalapeno butter, root vegetable medley~29.00
 - fresh market catch*~ seasonal, regional~market price

sides

- ...
- green salad*
 - grilled asparagus*
 - mushroom sauté* ~5.00~
 - cashew sweet potatoes*
 - brussel, bacon & onion*

dessert

- ...
- butterscotch pudding*~chocolate graham cracker, whiskey whipped cream & lace cookie~ 6.00
 - pumpkin crème brûlée* ~7.00
 - apple cobbler*~ 8.00
 - chocolate cake***~8.00
 - white chocolate bread pudding*~8.00
 - daily cheese selections*~12.00

We would like to thank the following farms and ranches for the time and care they put into the products we use.

5 Dot Ranch...Standish, CA
Eggs & Quackers Farm...Sparks, NV
Lattin Farms...Fallon, NV
Minton Family Farms...Yuba City, CA
City Green Gardens...Reno, NV

