

# BOFFO CART

## Sample Catering Menu

### Appetizers

#### FISH & SHELLFISH

Ceviche of Local Rock Cod with Habanero, Lime and Olive Oil  
Smoked Potatoes Stuffed with Chilean Crab Gratin  
Maine Style Crab Cakes with Basil and Corn  
Mussels Cooked on the Piastara (flat griddle) with Garlic Olive Oil and Herbs  
Potato and Prawn Rosemary Skewer

#### GAME AND CHARCUTERIE

Rabbit Rillettes with Toasts and Cornichon  
Duck Confit with Grilled Bread  
Pork Rillettes with Toasts and Cornichon

#### MEAT

Skewers with Pork Loin, Pancetta, Onions and Bread  
Grilled Chicken Wings  
Polpette Meatballs with Green Garlic, Chili Flakes and Oregano  
Individual Young Lamb Chop Pounded and Seared Hard,  
served on the bone with Roasted Red Pepper Sauce  
Bresaola Rolls with Arugula, Parmesan, Olive Oil, and Grape Must Reduction  
Prosciutto San Danielle with Pears and Apples and Hard Cheeses  
Lao Lemongrass Pork Sausage

#### VEGETABLE, DAIRY, AND EGGS

Seasonal Fruit Plate  
Pickle Platter  
Deviled Eggs – Organic Free Range Eggs  
Young Cheese Plated with Rosemary and Pinot Grigio Crackers, Clover Honey  
Fava Bean Crostini with Goat Ricotta  
Grilled Peaches with Goat Cheese and Orange Blossom Honey  
Bocconcini Mozzarella with Mint, Chilies and Flowers  
Seasonal Vegetable Crudit  with House-Made Sour Cream Ranch Dressing  
Young Cheese Plated with Rosemary and Pinot Grigio Crackers, Clover Honey  
Green Chickpea Hummus with Grilled Flatbread

#### SALAD

Tangerine Salad, with Dates, Hazelnuts, Goat Cheese, and Arugula  
Orach and Hazelnut Salad with Avocado and Citrus Dressing  
Crab with Avocado, a Citrus Dressing and Watercress  
White Beet and Rhubarb Salad with Chervil, and Horseradish  
Well-Roasted Honeynut Squash Tossed with Apple Cider Vinegar, Honey and Dandelion Greens  
Quina, Pea, and Mint Tabbouleh  
Ceaser Salad

Major Credit Cards Accepted.

CONTACT US: 510-326-8863 (mobile); [catering@boffocart.com](mailto:catering@boffocart.com)

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## Sample Catering Menu

### Entrées

#### MEAT

Lamb Sausage \$6 Pork Sausage

Grilled Pancetta-Wrapped Trout with Roasted Grapes and Verjus

Grilled Hanger Steak with A Frantoia Olive Oil and Herbs

Duck Breast, Sautéed Red Onions, Walnuts, and Marjoram Topped with  
a Thin Slice of Pecorino, Black Pepper, and Fruity Olive Oil

Braised Lamb Shanks with Garlic and Artichokes

Grilled Pork Chops with Macerated Apricot, Scallion, Ginger and Soy

Grilled Free-Range Crispy Skin Chicken

Fried Chicken with Green Pepper Relish

Grilled Black Sea Bass with Lemon and Garlic Oil

Herb Marinated Grilled Pork Ribs Chops (Priced Per Rack) Serves 20

Roasted Filet Mignon served with a Madera Demi-Glace (Whole Roast Medium Rare) Serves 15

Half Pig Prepared in Various Ways and Served Grilled (Priced Per Half Pig) Serves 50

Full Standing Rib Roast with Black Trumpet Mushrooms and A Porcini Crust  
(Whole Roast Medium Rare) Serves 20

#### SIDES

Cannellini Beans, With Spring Onions, Basil, Olive Oil and Overnight Tomatoes

Parsley, Butter, Garlic, Fennel and Potato

Grilled New Potatoes, Garlic, and Rosemary

Creamed Bloomsdale Spinach with Baby Leeks

Lima Beans

Green Chickpea Hummus with Grilled Flatbread

Grilled Asparagus with Green Garlic and Prosciutto

Roasted Baby Carrots and Wild Fennel

Stewed Swiss Chard with Green Garlic

Spring Onion Cilantro and Chervil with Grilled Wild Mushrooms

Mashed Potatoes

Grilled Chicories, Baby Carrots, And Caramelized Onions

White-Corn Polenta

Grilled Artichokes with Lemon and Frantoia Extra Virgin Olive Oil

Spring Peas with Pancetta and Onions

Breads from Acme Bakery

#### DESSERT

Baked Lemon Pudding with Blueberries

Butter Cake with Chantilly Cream, Raspberries, And Blackberries

Chocolate Cake

Valrhona Chocolate with Toasted Nuts & Figs

Dark Plum & Armagnac Upside Down Cake with Tahitian Vanilla Crème Anglaise

Panna Cotta Flavored with Fennel and Almond Served on a Biscotti Crumb with Lavender Honey

Burrata & Honey with Citrus

Coffee and Tea Service