



WHEAT & FIRE

NATIONALLY RECOGNIZED PASSION
TO CREATE A REMARKABLE FOOD-CENTRIC
EVENT THAT RESPECTS AND
CONNECTS THE COMMUNITY OF
PEOPLE WHO GROW, PREPARE, AND EAT
THE FOOD WE SHARE ...

... BEYOND THIS UNIQUE MISSION, WE GO WHERE FEW
EVEN DARE, BRINGING THESE COMMITMENTS
TO LIFE IN OUR CRAFT KITCHEN ...



YES 90% organic sourcing
except like pork or fish



Create every ingredient only
cheese is made for us



All food is natural
additive and chemical free



Poultry and eggs are
all pasture raised



Humanely raised hormone
and antibiotic free



Grass feed dairy
superior health and flavor



Natural fermentation using
only wild yeast cultures



Whole grains we grind for
freshness and health



Small batches ensure
quality and chemical free



Olive wood smoke and
fire kissed cooking



No seed oils only chemical
free cold pressed oils.



Vegan options only
plant based ingredients

BORDER IMAGES GROWN CULTIVATED
AND CAPTURED AT OUR FARM



... FROM SEED TO FORK, WE GROW, CREATE AND SOURCE
EVERYTHING AT OUR FARM AND THROUGH
PARTNERS TO THESE STANDARDS.



All heirloom heritage
for health and flavor



From our farms planted
seeds to your fork



Produce from local
farms or our microfarm



We support local farms
and suppliers



Self sustained farm cycle
regenerating our soil



All food waste that can
be is composted



No chemical cleaners
food or service ware



All foreign chocolate vanilla
spices and coffee



25% solar energy
efficient to water reuse



Compostable biodegradable
plant based disposables



Reuse all wood glass
and plastics (BPA free)



Water is triple carbon
filtered to .5 Micron

BORDER IMAGES GROWN CULTIVATED
AND CAPTURED AT OUR FARM



PASSED APPETIZERS - GARNISHED,
PORTIONED, AND DECORATED WITH OUR FARMS
FRESH EDIBLE FLOWERS, HERBS, AND PLANTS

All Grains We Fresh Milled and Ferment with Wild Yeast

⊖ indicates grown organically at our farm

Crostini Cracker

Created like all our wheat products with our organic heritage freshly milled flour and wild yeast, then piped cream cheese and ricotta base garnished with the following:

CALIFORNIA - Smoked chicken, jalapeno⊖, smoked pineapple and a bit of BBQ added to pipped blend

GOAT CHEESE - Heritage cherry tomato⊖, goat cheese, fresh herb⊖ pipped spread

PALM SPRINGS - Smoked pork belly, gorgonzola and date with a hint of lemon⊖

GREEK - Feta, cucumber slice, fresh herb⊖ pipped spread

SPICY ITALIAN - Our Salame, jalapeno⊖, chimi churri⊖ pipped spread (heat)

SALMON - Smoked salmon blended with fresh dill⊖(in season) or a caper

BRUSCHETA(V) - Heritage cherry tomato⊖, basil⊖, fresh herb⊖ pipped spread

BEET LOVE(V) - Smoked beets⊖ pipped spread with, yes a smoked beet⊖ garnish!

American Italian Fusion

SMOKED SALMON OR BEET⊖ "MOUSSE"(GF)(V) - Piped onto an english cucumber slice + seasonal⊖ topper

MAC N CHEESE - Three Cheese Cheddar OR White Fresh Herb⊖ and Bell Peppers⊖

"STUFFED POTATO"(GF)(V) - Red or yellow rounds with cream cheese, potato and spices pipped on top choose a flavor: Italian Classic - Rosemary⊖ & Parmesan - Smoked Pork Belly & Cheddar

DEILED EGGS(GF) - Yolk, mustard, paprika, vinegar, & mayonnaise + seasonal⊖ topper choose a flavor: Italian - Sassy Southern (bit of heat) - Smoke House (smoked pork belly) - Smoked Salmon (hint of lemon)

LASAGNA(GF) - Fresh wild yeast noodles from our milled flour OR buckwheat (specify GF) this is a ricotta forward treat - Fresh Herb⊖ Red Sauce and Italian Sausage OR Vegetable Medley⊖ -

White Garlic Parmesan Sauce with Smoked Chicken OR Vegetable Medley⊖

VEGAN "CRAB" CAKES(V) - Artichokes, jack fruit, spices, bread crumbs with a zesty remoulade sauce

FILLED JALAPENO⊖(GF)(V) - Baked and pipped with sweet craisin cream cheese (hot)

SALAME CUPS(GF) - Baked into a cup and filled with pipped herb cream cheese, goat cheese topping

Cocktail Skewers

ROMAN(GF) - Cut link sausage and petite potato then tossed in honey mustard glaze

MEAT & POTATOES(GF)(V) - Maple glazed sweet potatoes and smoked pork belly

CAPRESE(GF) - Heritage cherry tomatoes⊖, fresh basil⊖, fresh mozzarella with smoked honey drizzle

FRESH MADE PASTA - Cheese tortellini covered in tomato pesto⊖, fresh mozzarella and salame

SUMMER TASTE(GF) - Our Salame, fresh mozzarella and cantaloupe with smoked honey drizzle

VEGAN LOVE(GF) - Smoked marinated sprouted tofu, fermented carrot, pickled radish⊖, smoked honey

ISLAND TIME(GF)(V) - Smoked pineapple and chicken, bell pepper⊖ with smoked honey drizzle

(V)specify vegan (meat replaced with smoked + marinated sprouted tofu) or in description
(GF)gluten free in description or can specify replacing with buckwheat

BORDER IMAGES GROWN, CULTIVATED AND CAPTURED AT OUR FARM

PASSED APPETIZERS – GARNISHED,
PORTIONED, AND DECORATED WITH OUR FARMS
FRESH EDIBLE FLOWERS⊖, HERBS⊖, AND PLANTS⊖

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Artisan Cheese Ball Bites

Cream cheese and ricotta base with your chosen flavor then encrusted in crushed smoked walnut

CRAISIN(GF) – A fall inspiration with dehydrated cranberries (craisins) and hints of cinnamon

SMOKED PORK BELLY(GF) – Blended with bell peppers⊖ with hints of paprika and smoke

SMOKED SALMON(GF) – Blended with garlic greens⊖, lemon juice⊖ spices + sumac for a lemon finish

SMOKED BEET⊖(GF) – Blended with goat cheese and a wonderful hint of smoke

Cauliflower Florets

Tumbled in coating and fired with a soft crunch

SWEET AND SOUR(GF)(V) – Sweet and a hint of Asian spice

HONEY MUSTARD(GF)(V) – Honey mustard glaze, slightly caramelized and smoky

THREE CHEESE(GF) – More like mac n cheese this is covered in our creamy cheese sauce

THAI SPICE(GF)(V) – Vegan Thai inspired fusion of flavors with medium heat

BUFFALO(GF)(V) – Smoked and fire roasted pepper with spices (heat)

GARLIC PARMESAN(GF)(V) – Hints of smoke and Italian seasoning with garlic and parmesan

SMOKED BEET⊖(GF)(V) – White and purple with hints of smoke, balsamic and a slightly sweet finish

Flame Kissed Stuffed Heritage Sweet Mini Box Peppers⊖

A base of cream cheese and ricotta piped into a pepper then fire touched for a light smoky kiss

FRESH HERB(GF)(V) – Light baked filled with fresh herb⊖ & Italian inspired fusion with a hint of lemon⊖

ITALIAN SAUSAGE(GF)(V) – Fresh herb⊖ red sauce, quinoa, mozzarella and Italian sausage

SMOKED PORK BELLY AND CHEDDAR(GF)(V) – Blended with a nice hint of smoke and paprika

Meatballs

BBQ – Blended with sage⊖, onion, garlic, bread crumbs, Italian spices & BBQ glaze

SPICY BBQ – BBQ meatballs with medium heat added to our BBQ glaze

CLASSIC(GF) – More meat focused with red onions, garlic, and spices in its own juices

CHICKEN(GF) – With greens⊖, spices and glazed in its juices with a hint of honey

VEGAN BBQ .75oz@ – Sage⊖, onion, garlic, pea, coconut, rice, cocoa & potato proteins
(made smaller so they hold together when stacked and BBQ sauce dolloped on top)

Purple Polenta Baked Bites

Fresh milled at the farm using blue heritage corn to make a unique appetizer

SMOKED CHICKEN(GF)(V) – With pineapple, jalapeno⊖ and smoked honey drizzle

SMOKED BEETS(GF)(V) – Gorgonzola and smoked honey drizzle

SMOKED PORK BELLY(GF)(V) – Gorgonzola and smoked honey drizzle

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(GF)gluten free in description or can specify replacing with buckwheat

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SALAD MENU – INVENTIVE ARTISAN SALADS A HIT
EVERY TIME THEY ARE SERVED, SUSTAINABLE AND ORGANIC

Due to Volume and our Climate, Salad Greens are Organically
grown by Local Farm County Line Harvests winter crop
in Thermal CA, and summer crop in Petaluma CA

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Garden Variety Salads

GARDEN MEDLEY(GF)(V) – Salad greens mix, seasonal farm heritage vegetables⊖ and purple cabbage
crafted dressing: raspberry with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

TURN UP THE BEET(GF)(V) – Salad greens mix, smoked beets⊖, pepita and sunflower seeds
crafted dressing: honey spice with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

FARM TO FORK(V) – Salad greens mix, croutons, pepitas, sunflower seeds, pickled + fresh radishes⊖
crafted dressing: blueberry maple with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

SWEET PEACH(GF)(V) – Salad greens mix, pepitas, sunflower seeds, and sweet potato baked strips
crafted dressing: peach⊖ with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

Tossed Salads

SNEAKY GREEK(GF) – Romaine, feta, tomato⊖, olive⊖, red onion + sundried tomato⊖ vinegar dressing

THAI SMILE(GF)(V) – Salad greens mix, raisins, and carrots tossed in creamy coconut curry dressing

REAL CAESAR – This is a real caesar - blended anchovies (you won't see them), croutons and parmesan
*yes it must have anchovies, and no Hidden Valley is not Caesar!

VEGAN CAESAR(V) – Walnut, capers, seaweed, lemon juice⊖ + 12 other ingredients.
(we can not give our competitors too much help) - vegan parmesan sprinkles

ITALIAN VEGETABLE PASTA(V) – Seasonal vegetables⊖, garlic greens⊖, and parmesan
sundried tomato⊖ with kombucha⊖ apple cider⊖ wild yeast fermented vinegar

Cheese/Meat Artisan Salads

CANT STOP THE BEET(GF) – Salad greens mix, smoked beets, goat cheese, pepitas and sunflower seeds
crafted dressing: honey spice with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

GREEK FARM(GF) – Salad greens mix, feta, pickled and fresh radishes⊖, pepitas and sunflower seeds
crafted dressing: blueberry maple with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

ITALIAN FARM(GF) – Salad greens mix, raisins, goat cheese and smoked walnuts
crafted dressing: raspberry with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

SMOKE THE CHICKEN – Salad greens mix, smoked chicken, raisins, croutons, and parmesan
crafted dressing: peach⊖ with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

SMOKE HOUSE(GF) – Salad greens mix, smoked pork belly, walnuts and gorgonzola crumbles
crafted dressing: blueberry maple with kombucha⊖ apple cider⊖ wild yeast fermented vinegars

(V)vegan (GF)gluten free

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FOOD SIDE DISHES (GET A VARIETY FOR AN ITALIAN AMERICAN FUSION MEAL)

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VEGETABLE DISHES

ROOT & FUNGUS(GF)(*) - Petite & sweet potatoes, crimini mushrooms glazed in rosemary⊖ dressing

VEGETABLE MEDLEY(GF)(*) - Carrots, brussel sprouts, and cauliflower glazed in lemon⊖ sage⊖ dressing

COVERED OR FILLED VEGETABLE FORWARD DISHES

Cauliflower Florets

tumbled in coating and fired with a bit of a soft crunch

THAI SPICE(GF)(V) - Vegan Thai inspired fusion of flavors with medium heat

HONEY MUSTARD(GF)(V) - Honey mustard glaze, slightly caramelized and smoky

SWEET AND SOUR(GF)(V) - Sweet and a hint of Asian spice

BUFFALO(GF)(V) - Smoked and fire roasted pepper with spices (heat)

THREE CHEESE(GF) - More like mac n cheese this is covered in our creamy cheese sauce

GARLIC PARMESAN(GF)(V) - Hints of smoke and Italian seasoning with garlic and parmesan

SMOKED BEET⊖(GF)(V) - White and purple with hints of smoke, balsamic and a slightly sweet finish

Stuffed Heritage Sweet Mini Peppers Fire Kissed (2 per guest)

A base of cream cheese and ricotta is piped into a pepper then fire touched for a light smoky kiss

FRESH HERB(GF)(V) - Light Bake and blended fresh herbs⊖ Italian inspired fusion with a hint of lemon⊖

ITALIAN SAUSAGE(GF)(V) - Fresh herb⊖ red sauce, quinoa, mozzarella and Italian sausage

SMOKED PORK BELLY AND CHEDDAR(GF) - Blended together with a nice hint of smoke and paprika

FILLED JALAPENO⊖(GF)(V) - Baked and piped with sweet raisin cream cheese (hot)

Potatoes are the Star and Fire Kissed

STUFFED POTATO(GF) - Russets blended with sour and cream cheese, spices and the following flavors:

Italian Classic Spices(V) - Rosemary⊖ & Parmesan(V) - Smoked Pork Belly & Cheddar then piped

MASHED POTATOES(V) - Rich Classic or Vegan - Atlas Olive Oil, Sautéed Onion and Bell Peppers⊖

ITALIAN SHEPHERDS PIE(GF)(V) - Mashed potatoes with a layer of fresh herb⊖ red sauce, onions, vegetables⊖ and mozzarella + can add Italian crumbled sausage +

AMERICAN SHEPHERDS PIE(GF)(V) - Mashed potatoes with a layer of garlic parmesan white sauce, onions, vegetables⊖ and mozzarella + can add smoked chicken +

MEAT FORWARD DISHES AND PROTEIN

Meatballs

BBQ - Blended with sage⊖, onion, garlic, bread crumbs, Italian spices & BBQ sauce

SPICY BBQ - BBQ meatballs with medium heat added to our BBQ glaze

CLASSIC(GF) - More meat focused with red onions, garlic, and spices in its own juices

CHICKEN(GF) - With greens⊖, spices and glazed in its juices with a hint of honey

VEGAN BBQ .75oz@ (V) - Sage⊖, onion, garlic, pea, coconut, rice, cocoa & potato (made smaller and BBQ dolloped on top so they hold together when stacked)

Smoked Meat Options

ITALIAN SAUSAGE LINKS(GF) - Smoked Italian pork sausages with broth, bell pepper and sautéed onions

ROMAN MEAT & POTATOES(GF)(V) - Smoked sliced sausage, petite potatoes in honey mustard glaze

SMOKED SALMON(GF) - 4oz caught by Washington State Native Americans with a light 12 hour marinade

SMOKED CHICKEN 1/4s SKIN ON(GF) - Three day marinade does not need any sauce

SMOKED PORK BELLY(GF) - 5 day marinade and sliced a fun treat or additional topping

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PASTA DISHES (A FEW CAN BE GF)

Tossed Pasta "Salads"

VEGAN & NUT FREE PESTO⊖(V) - Tossed with sunflower, pepita seeds and cherry tomatoes⊖

ITALIAN PASTA - Salame, parmesan, garlic greens⊖, red onions, bell peppers⊖, cherry tomatoes⊖, tossed in sundried tomato⊖ sauce

ITALIAN VEGETABLE PASTA(V) - Zucchini, squash, bell pepper⊖, red onions, garlic greens⊖, cherry tomatoes⊖, and parmesan tossed in sundried tomato⊖ sauce

Penne Pasta Bakes White or Fresh Herb⊖ Red Sauce (which can be vegan)

SMOKED SALMON - Tossed in garlic parmesan white sauce, and onions + mozzarella topped

SMOKED CHICKEN - Tossed in garlic parmesan white sauce, and onions and mozzarella topped

VEGETABLE BAKE - Tossed in garlic parmesan white sauce, onions and mozzarella topped

ITALIAN SAUSAGE - Tossed in fresh herb⊖ red sauce, and onions with mozzarella topped

Oven Pastas

CANNELLONI+(GF) - Ricotta, mozzarella and parmesan are stuffed into our fresh ground flour round shells then covered with red fresh herb⊖ sauce mozzarella topped + can add Italian crumbled sausage +

MAC N CHEESE - Three Cheese Cheddar OR White Fresh Herb⊖ and Bell Peppers⊖

Fresh Noodle Lasagna a rich artisan treat that is soft & ricotta forward

Fresh wild yeast noodles from our milled flour OR buckwheat (specify GF) is a 5 layer treat

RED SAUCE(GF) - Fresh Herb⊖ Red Sauce and Italian Sausage OR Vegetable Medley⊖(GF)

WHITE SAUCE(GF) - Garlic Parmesan Sauce with Smoked Chicken OR Vegetable Medley⊖(GF)

Sicilian Pan Pizza

Wild yeast risen, fresh milled flour, layered with sauce, cut, topped, baked and drizzled with smoked honey

FRESH HERB⊖ RED SAUCE & Mozzarella choose 2-3: Onion, Mushrooms, Olives⊖, Bell Pepper⊖, Jalapeno⊖, Italian Sausage, Salami, Smoked Chicken, Beets⊖, Pineapple or Pork Belly

WHITE SAUCE and Mozzarella choose 2-3: Italian Sausage, Salami, Smoked Chicken, Salmon, Beets⊖, Pineapple or Pork Belly, Onion, Olives⊖, Bell Pepper⊖, Jalapeno⊖

****2-3 toppings is best for rise and moisture content**

INVENTIVE POLENTA

Purple Polenta

Ground blue heritage corn with a creamy consistency with the following toppings:

HERITAGE VEGETABLES(GF)(V) - With white sauce, and crimini mushrooms

SAUSAGE(GF)(V) - Crumbled with parmesan + herb⊖ red sauce

SMOKED CHICKEN(GF)(V) - With smoked pineapple, white sauce and jalapeno⊖

SMOKED BEETS(GF)(V) - With white sauce, seasonal veggies⊖ and parmesan

SMOKED PORK BELLY(GF)(V) - Maple glazed, white sauce and gorgonzola

Purple 4" Baked Round Cake

Ground blue heritage corn backed into a 4" x .5" round with smoked honey drizzle

HERITAGE VEGETABLES⊖(GF) + mozzarella

SALAME(GF) + mozzarella, and crimini mushrooms

SMOKED CHICKEN(GF)(V) + mozzarella, pineapple, optional jalapeno⊖

SMOKED BEETS(GF)(V) + goat cheese and mozzarella

SMOKED PORK BELLY(GF)(V) + gorgonzola, and mozzarella

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LIVE WOOD FIRED PIZZA we focus on unique flavors, fresh herb ⊖ red or garlic parmesan white sauce, fermented wild yeast and our fresh ground heritage flour to make a gluten friendly dough + one dot on each slice + our flavor dot™

⊖ indicates grown organically at our farm

All Grains We Fresh Mill, Ferment with Wild Yeast and Hand Make from Dessert to Pasta



Meat Pizza - Fresh Herb ⊖ Red Sauce and Whole Milk Mozzarella

- +CHICKEN FURY - Smoked chicken, jalapeno ⊖, red onions + chimi churri ⊖ flavor dot™
- +LOST IN THE SAUCE - Italian pepperoni(salame), jalapeno ⊖ + chimi churri ⊖
- +NO GOOD DEED - Crumbled Italian sausage, bell pepper, jalapeno + chimi churri ⊖
- +DON'T BE JEALOUS - Crumbled Italian sausage, crimini mushroom, gorgonzola, + chimi churri ⊖
- +OH NO YOU DIDN'T - Smoked pork belly bacon, red onion, gorgonzola + date marmalade flavor dot™
- +TIPSY TOMATO - Italian pepperoni(salame), heritage cherry tomato ⊖ + date marmalade
- +HOT MESS - Smoked chicken, gorgonzola, red onion, jalapeno ⊖ + garlic aioli flavor dot™
- +LIVE A LITTLE - Italian pepperoni(salame), bell pepper, gorgonzola + garlic aioli
- +NO SHAME - Smoked pork belly bacon, italian pepperoni (salame), crumbled italian sausage + garlic aioli
- +SMELL YOU LATER - Crumbled italian sausage, red onions, gorgonzola + garlic aioli
- +WIGGITY WACK - Italian pepperoni(salame), smoked beets ⊖ + smoked honey flavor dot™
- +SHIZZLE MY DRIZZLE - Italian pepperoni(salame), bell peppers, smoked pineapple + smoked honey
- +COWABUNGA - Italian pepperoni(salame), jalapeno ⊖, smoked pork belly & pineapple + smoked honey
- +YIPPEE KI-YAY - Italian pepperoni(salame), smoked chicken, smoked pineapple + smoked honey
- +JUDGE FREE ZONE - Smoked pork belly, smoked chicken, red onion + pesto ⊖ flavor dot™
- +FORGET ABOUT IT - Crumbled Italian sausage, salame, red onion + sundried tomato ⊖ flavor dot™
- +ITS ALL ABOUT ME - Italian pepperoni(salame) + sundried tomato ⊖
- +OLD SCHOOL - Italian pepperoni(salame), kalamata olives ⊖ + sundried tomato ⊖
- +DIRTY BUSINESS - Italian sausage, crimini mushroom, kalamata olive ⊖ + sundried tomato ⊖

Meat Pizza - Garlic and Parmesan White Sauce with Whole Milk Mozzarella

- +BADA-BOOM - Smoked chicken, red onion, jalapeno ⊖ + chimi churri ⊖ flavor dot™
- +WHY NOT - Smoked salmon, red onion + date marmalade flavor dot™
- +ALWAYS A YES - Smoked chicken, smoked pork belly, red onion + date marmalade
- +PHAT BEETZ - Smoked pork belly, smoked beet, gorgonzola + garlic aioli flavor dot™
- +HOW YOU DOIN - Smoked chicken, jalapeno ⊖, smoked pineapple + smoked honey flavor dot™
- +SMOKEY BEAR - Smoked salmon, red onion, smoked pineapple + smoked honey
- +HONEY TRAP - smoked salmon, smoked pineapple + smoked honey
- +ISLAND TIME - Smoked chicken, jalapeno ⊖, bell pepper, smoked pineapple + smoked honey
- +BOO-YAH - Smoked chicken, bell peppers, red onion + pesto ⊖ flavor dot™

GLUTEN FREE CRUST - individually ordered for each GF guest

cauliflower and blue heritage corn (will touch flour) @\$5

90% OF GF GUESTS EAT OUR WHOLE GRAIN WHEAT DOUGH AND LOVE IT!





LIVE WOOD FIRED PIZZA we focus on unique flavors, fresh herb ⊖ red or garlic parmesan white sauce, fermented wild yeast and our fresh ground heritage flour to make a gluten friendly dough + one dot on each slice + our flavor dot™

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Cheese Pizza

MOTHERS LITTLE HELPER - Fresh herb ⊖ red sauce with mozzarella

+ **HONEY BEE** - Cream base herb sauce with mozzarella + smoked honey flavor dot™

+ **BADA-BING** - Cream base herb sauce with mozzarella + pesto ⊖ flavor dot™

+ **QUEEN MARGHERITA** - Fresh herb red sauce with mozzarella + pesto ⊖



Vegetable Pizza

+ **CRUEL INTENTIONS** - Red sauce, jalapeno ⊖, crimini mushroom, red onion + chimi churri ⊖

+ **MEDITERRANEAN CHIC** - Red sauce, kalamata olive ⊖, heritage cherry tomato + date marmalade

+ **TREAT YO SELF** - White sauce, smoked pineapple, red onion, smoked beets ⊖ + date marmalade

+ **GET OUTA HERE** - White Base, gorgonzola, jalapeno ⊖, smoked beet ⊖ + garlic aioli

+ **SLICE N DICE** - Red sauce, bell pepper, red onion, crimini mushroom, cherry tomato ⊖ + garlic aioli

+ **SWEET N SASSY** - Red sauce, bell pepper, red onion, smoked pineapple + garlic aioli

+ **HOT BEETZ** - White sauce, smoked beet ⊖, smoked pineapple, jalapeno ⊖ + smoked honey

+ **COULDA SHOULDA** - White base, bell pepper, red onion, heritage cherry tomato ⊖ + smoked honey

+ **NO TURNING BACK** - Red sauce, jalapeno ⊖, red onion, gorgonzola, cherry tomato ⊖ + pesto ⊖

+ **BAD REPUTATION** - Red sauce, cherry tomato ⊖, red onion, bell pepper, mushroom + sundried tomato ⊖



Vegan Pizza Fresh Herb ⊖ Red Sauce and Vegan "Mozzarella Cheese"

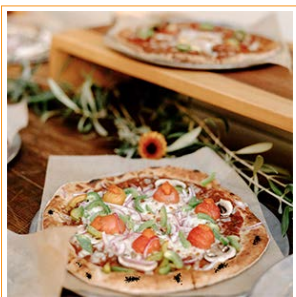
+ **PROVE THEM WRONG** - jalapeno, red onion, marinade smoked tofu + chimi churri

+ **DROPPIN BEETZ** - smoked beets, red onion, bell pepper + date marmalade

+ **FIGHT THE POWER** - marinade smoked tofu, bell pepper, red onion + garlic aioli

+ **SMOKEY & BANDIT** - bell pepper, smoked pineapple, marinade smoked tofu + smoked honey

+ **ALL IN** - heritage cherry tomato, mushroom, red onion, bell pepper + pesto



All Grain is Stone Ground at our Farm Mill and Fermented with Wild Yeast



GRAZING DROP OFF BOXES – APPETIZER UP TO 30

IN WHEAT STRAW CONTAINERS (2" tall 21" long and 12" wide) WITH PLA CLEAR LID. INCLUDE OUR FARM DECORATIONS⊖, FLOWERS⊖ AND FRESH HERBS⊖



LATE NIGHT OR CASUAL, PORTABLE TO REUSE OR STORE FOR LATER

MEAT AND CHEESE BOX

assorted cheeses, our smoked pork belly, sausage and naturally cured salame, with stone ground & dijon mustard, our peach jam⊖, raisins and dates

\$340

CHEESE BOX

assorted hard and soft cheeses cut and garnished with our peach jam⊖, raisins and dates (plus season variations)

\$320

HERITAGE FRUIT & VEGETABLES⊖ + beet⊖ + hummus dip

\$240

CHEESE BALL BOX

2 pumpkin shaped smoked beet⊖, salmon, pork belly or raisin with a smoked walnut crust and heritage vegetable⊖ decorations

\$160

ALL GRAZING TRAYS AND SPREADS COME WITH OUR



WILD YEAST FERMENTED FRESH MILLED WHEAT CRACKERS

ON SITE CATERING TEAM REQUIRED TRAYS

GARNISHED WITH OUR FARM EDIBLE FLOWERS⊖, HERBS⊖, AND PLANTS⊖
DESIGNED FOR GUEST INTERACTION AND FLEXIBILITY TO MOVE TRAYS



SERVED ON CERAMIC AND SLATE TRAYS AS AN APPETIZER OR COCKTAIL SNACK

CHEESE BALL

Served on a ceramic tray to help stay cool choose your flavor: smoked beet⊖, smoked salmon, smoked pork belly or raisin with a roasted walnut crust
UP TO 30 GUESTS PER (2 CHEESE BALLS)

\$180



Desert sun is surprisingly hot shade or inside is best for longer duration if trays or spreads are outdoors.

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BORDER IMAGES GROWN, CULTIVATED AND CAPTURED AT OUR FARM

NO CHEAP FILLER LIKE GARBANZO BEANS OR A BLOCK OF CHEESE
WITH A KNIFE STUCK IN IT – OUR TRAYS AND SPREADS ARE
ARTFULLY HANDCRAFTED FROM INGREDIENTS TO DESIGN



MEAT AND CHEESE TRAYS

Served on ceramic or slate trays, assorted cheeses, our smoked pork belly, smoked sausage glazed in honey mustard and naturally cured salame, with stone ground & dijon mustard, our peach jam, raisins, and dates (plus season variations)

60PPL MINIMUM ORDER

\$18@



DINNER SNACK TRAYS

Set on tables for guests need an 11" x 20" area comes with assorted meats, cheeses, fresh fruit, vegetables, crackers and our peach jam on one porcelain platter best for 8-16 guests depending on overall menu and reach of guests.

5 PLATTER MINIMUM ORDER – MAX PLATTER ORDER 14

\$180@



GRAZING SPREADS (CAN BE ORDERED SEPARATELY)

OUR FARM FLOWERS, HERBS, AND PLANT ARRANGEMENTS, FILLER AND CENTERPIECES WITH WOOD DISPLAYS
TO CREATE A TABLE SCAPE FOCUSED ON GUEST INTERACTION WHILE CREATING "VISUAL ABUNDANCE"



LIGHT DINNER, FULL LUNCH OR BRUNCH



CRAFTED SPREAD

Using assorted wood, metal, slate and ceramic service to decorate and cover tables. Assorted cheeses and cheese centerpiece, our smoked pork belly, smoked sausage glazed in honey mustard and naturally cured salame - seasonal fresh fruit and vegetables with raisins, dates, our peach jam, smoked beet dip, smoked honey, olives, pickled radishes, stone ground and dijon mustard.

60PPL MINIMUM ORDER

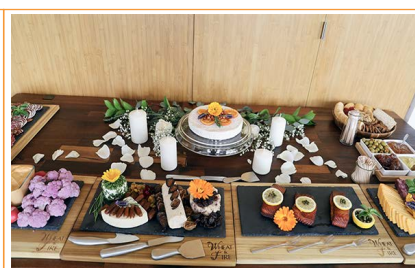
\$26@



DELUXE SPREAD

All of our Crafted Spread and a whole smoked salmon fillet centerpiece with lemon wedges. 60PPL MINIMUM ORDER

\$30@



All Grains We Fresh Milled and Ferment with Wild Yeast

⊖ indicates grown organically at our farm

BORDER IMAGES GROWN, CULTIVATED AND CAPTURED AT OUR FARM

DESSERT OPTIONS – ARTISAN DESSERTS WITH OUR SEASONAL
DECORATIONS ON SELF-SERVE PLANT BASED DISPOSABLE PLATTERS

All Grains We Fresh Mill and Ferment with Wild Yeast

⊖ indicates grown organically at our farm

Cheese Cake Bites (24min in 2.5" Cups) \$4@

VANILLA BEAN(GF) - Madagascar vanilla beans on a wheat OR buckwheat shortbread crust

ESPRESSO(GF) - Our fresh ground wood roasted coffee on a wheat OR buckwheat shortbread crust

PUMPKIN(GF) - Fall spices on a chocolate wheat OR buckwheat shortbread crust (*specify vegan)

LEMON LAVENDER(GF) - Fresh lavender⊖ and lemons⊖ on a wheat OR buckwheat shortbread crust

CHOCOLATE(GF) - Small farm cocoa chocolate nibs on a wheat OR buckwheat shortbread crust

MAPLE & DATE(GF) - With ground smoked walnuts on a wheat OR buckwheat shortbread crust

PEACHES & CREAM(GF) - Our peach puree center & vanilla on a wheat OR buckwheat shortbread crust

DATE(GF) - With a hint of lemon on a wheat OR buckwheat shortbread crust

CRAISIN(GF) - With light fall spices on a wheat OR buckwheat shortbread crust

Bar and Cake Bites (24min in 2.5" Cups) \$4@

RICH RICOTTA LEMON ON LEMON CAKE - Lemon⊖ and lemon⊖ glaze top

CHOCOLATE GOOEY CAKE - Soft center and chocolate ganache top

CARDAMON LEMON⊖ BITE(GF) - On a wheat OR buckwheat shortbread crust

LEMON⊖ LAVENDER⊖ BITE(GF) - On a wheat OR buckwheat shortbread crust

CRAISIN LEMON⊖ BITE(GF) - On a wheat OR buckwheat shortbread crust

BLUEBERRY⊖ LEMON⊖ BITE(GF) - On a wheat OR buckwheat shortbread crust

Chef Specials

(60MIN) MOLTEN CHOCOLATE DROPS - REQUIRES PIZZA OVEN

\$2.50@

(20MIN) **BAKED** COCOA COOKIE SHELL CANNOLI - 4"

\$5@

Baked not fried for a fun, healthy and inventive cocoa cookie shell

Cup Cakes (24min in 2.5" Cups) \$4@

CARROT CAKE WITH SAGE⊖ AND LEMON⊖ BUTTER CREAM(V)

LEMON⊖ LAVENDER⊖ CAKE WITH HONEY BUTTER CREAM

DATE AND SMOKED WALNUT CAKE WITH MAPLE BUTTER CREAM(V)

LEMON⊖ AND CRAISIN CAKE WITH A LEMON⊖ BUTTERCREAM

SMOKED HONEY CAKE WITH BASIL⊖ AND HONEY BUTTER CREAM

ESPRESSO CHOCOLATE CAKE WITH ESPRESSO CHOCOLATE BUTTER CREAM

OLIVE OIL TARRAGON⊖ CAKE WITH LEMON⊖ BUTTER CREAM

PEACH⊖ CAKE WITH PEACH⊖ BUTTER CREAM(V)

Brownies Cups (24min in 2.5" Cups) \$4@

CLASSIC CHOCOLATE - Fudgy 11 ingredients with a hint of our wood roasted coffee

PEANUT BUTTER - With peanut flour to help our allergy challenged friends no whole nuts are used

SMOKED WALNUT - Smoked walnuts finely chopped and added to the brownie

VEGAN + GF (+\$1)(V)(GF) - Sweet potato, coconut oil, chocolate, cocoa, maple syrup and molasses

(V)specify vegan (meat replaced with smoked + marinated sprouted tofu)
or in description

(GF)gluten free in description or can specify replacing with buckwheat

BORDER IMAGES GROWN, CULTIVATED AND CAPTURED AT OUR FARM



All Grains We Fresh Milled and Ferment with Wild Yeast

⊖ indicates grown organically at our farm



Artisan Tarts (20 min 5 inch) wheat flour shortbread crust or buckwheat (requires egg) \$6@

LEMON⊖ CARDAMON(GF) - Fresh meyer lemons⊖

BLUEBERRY⊖ LEMON⊖(GF) - Fresh meyer lemons⊖ and blueberries

CHOCOLATE GANACHE(GF) - Pipped chocolate ganache (V cannot be GF)

FRESH APPLE⊖(GF) - Tossed in spices, maple syrup and brown sugar (V cannot be GF)

PEACH⊖ LOVE(GF) - Our peach⊖ puree and shortbread decoration (V cannot be GF)

FRESH FRUIT(GF) - Mint cream with seasonal fresh fruit (V cannot be GF)

PUMPKIN TART(GF) - Fall spices and pumpkin (V cannot be GF)



Tiramisu Cup Bites (24min in 2.5" Cups) \$5@

CLASSIC - Mascarpone, cocoa sprinkles with espresso soak sponge cake layer

LEMON⊖ CRAISIN - Lemon⊖ and craisin blended in mascarpone with vanilla sponge cake layers

LEMON⊖ LAVENDER⊖ - Lemon⊖ blended in mascarpone with vanilla lavender cake layers

CHOCOLATE - Chocolate blended mascarpone and cocoa sprinkles with vanilla sponge cake layers

RASPBERRY⊖ - Blended with mascarpone and vanilla sponge cake layers

BLUEBERRY⊖ - Blended with mascarpone and vanilla sponge cake layers



Cookies

COOKIE TRAY (15MIN - 45 COOKIES)

Chocolate + Chocolate Chip, Classic Chocolate Chip, Date Oatmeal

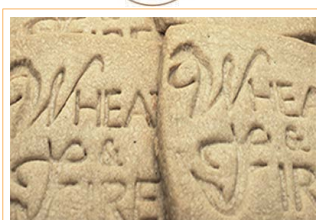
ITALIAN PIPPED BUTTER COOKIES(GF) (30MIN)

Classic, Chocolate or Lemon⊖ Lavender⊖

SHORTBREAD COOKIES(GF) (20MIN)

Cut in heart shape with peach⊖ jam or flower and large chocolate drop

WHEAT & FIRE SHORTBREAD(GF) (10MIN) classic or lavender⊖



\$6@

\$2.5@

\$2.5@

\$3



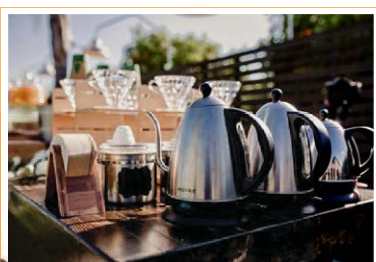
Water Service - We do not pour or bring water unless it is purchased

INFUSED SELF-SERVE TRIPLE FILTERED WATER STATION

Our farm fresh infusions cucumber and mint⊖ or lemon⊖ and lavender⊖ 80+ guests both flavors \$2@ (min 30) add ice .25@ and/or plant plastic cups .25@

We can close out the station before dinner and fill carafes you rent or own (like rented glass wine carafes) placed at tables for guests to self-pour (suggest 1 per 6-8 guests) and we add infusion decorations (pictured).

TABLE SIDE SERVED WATER POUR - Pre-fill water glasses and pour water for guests during dinner, we provide pouring carafes and our triple filtered water (we will need ice) - \$1.25 @ guest



HOT BEVERAGE POUR OVER COFFEE STATION - NO LESS THAN 50% OF GUEST COUNT

WE WOOD ROAST OUR COFFEE + MAKE OUR ORGANIC FAIR TRADE HOT COCOA +

ORGANIC YOGI TEA - Organic dairy and vegan cream with organic vegan sugar

\$4@ + add our plant based hot cups and lids \$.30@ guest

Mandatory coffee staff to setup, create and serve - \$90 (each hr additional hour +10% supplies)