SUMMER PICNIC MENU



Crytrées

BEEF TENDERLOIN with horseradish créme fraîche • \$45

GRILLED SALMON with basil cream • \$38

GARLIC LIME CHICKEN BREAST • \$32

Each picnic is served with summer orzo on a bed of greens.

Soup & Salad

TRIO OF SALADS (VEGAN/GF) • \$16.50 with Joan's vinaigrette

CHINESE CHICKEN SALAD • \$15.50 with crunchy wontons, rice sticks, toasted almonds and scallions

SOUTHWEST SALAD • \$15.25 with chickpeas, jicama, red peppers, tomatoes, roasted corn, avocado, tortilla strips and a spicy cilantro dressing

WATERMELON GAZPACHO • pint • \$8

PICNIC BOX + UTENSILS • \$7

To Share

CHEESE PLATE • \$24

SEASONAL FRUIT • pint • \$14

MIXED OLIVES • \$11

ROSEMARY MIXED NUTS • \$12

JOAN'S POTATO CHIPS • \$7.50 per bag

HOUSE MADE DIPS
apple onion \$8 • spinach and leek \$8
jalapeño pimento cheese dip \$9

Sweets

CHOCOLATE CHIP COOKIE • \$4.25

BROWNIES • \$4.25

LEMON BARS • \$4.25

CARROT CAKE • \$6

LEMON BLUEBERRY TRIFLE CAKE • \$7

PEACH GALETTE • \$5

VEGAN/GF COOKIE • \$7

Beverages

BOTTLED WATER • \$4.25 sparkling or still

SUMMER WATER ROSÉ individual bottles \$7 • bottle \$24 light & fresh rosé from the Central Coast

 $\label{eq:hoxie} \mbox{HOXIE} \, \bullet \, \7 the original dry wine spritzer in a can

ATMA ASSYRTIKO • \$26 crisp and citrusy white wine from Greece

CHERRIES & RAINBOWS • \$25 organic fruity red blend from France

To place your order, call or email our Catering Department 323-655-2285 - catering@joansonthird.com