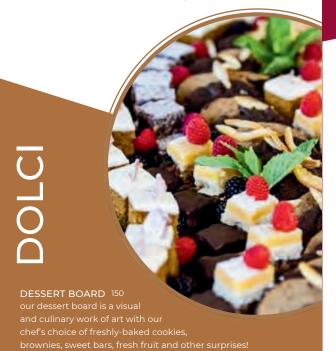


THE BUTCHER'S BOARD 225/115

seasonal meats, cheeses & fruits, marinated olives, spiced tomato jam, herbed olive oil, rustic italian baquette

OLIVE & CHEESE BOARD 200/100

marinated imported olives, buffalo mozzarella, herbed olive oil, balsamic, fire-roasted cherry tomatoes, fresh basil, rustic italian baguette



DRINKS

onsite and offsite available ask us for selection and pricing

BEER GROWLERS WINE BY THE BOTTLE **ICED TEA*** LEMONADE* AND MORE ...

*Only available in-house

HOW IT WORKS

CONTACT US

Email catering@basilandboard.com to schedule your order.

CONFIRM YOUR ORDER

we will contact you within 24-hours Tuesday-

CHOOSE PICK-UP, DELIVERY OR IN-HOUSE

All deliveries have a flat delivery fee of \$25.00. All orders have an automatic 18% gratuity

OUESTIONS?

catering@basilandboard.com or (503) 447-3350

*gluten-sensitive items may contain gluten ingredients and share the same cooking surfaces and mixed-use kitchen where wheat flour is present; cross-contamination can occur; gluten-sensitive items are not recommended for people with severe gluten allergies or intolerances; nuts are used in our kitchen: consuming raw or uncooked meat or eggs may increase risk of acquiring a foodborne



CATERING



12" pizza serves 2-3 guests (6 slices) 10" gluten-sensitive crust +\$3.5 vegan mozzarella available

pizzas share regular menu pricing

CLASSIC PEPPERONI

marinara, imported italian pepperoni

marinara, buffalo mozzarella, basil, kosher salt

() ISLE OF THE GODS

marinara, italian sausage, pepperoni, black olives, peppers

LA CAPRA ROSA

olive oil, fire-roasted beets, red onion, goat cheese, fresh dill

ROSSO E VERDE

marinara, pesto, smoked bacon, caramelized onion, forest mushrooms, roasted garlic

() BOUGHT THE FARM

marinara, roasted garlic, sun-dried tomato, peppers, caramelized onion, forest mushrooms, arugula

DIAVOLA

marinara, goat cheese, capicola, arugula, hot honey

AGLIO

garlic crema, artichoke hearts, fire-roasted cherry tomato, buffalo mozzarella, fresh oregano

HAWAIIAN IN ITALY

marinara, capicola, pineapple, caramelized onion

BUTCHER'S WIFE

olive oil, italian sausage, herbed ricotta, caramelized onion, balsamic, honey

DOWNWARD DOG

creamy artichoke, grilled chicken, peppers, basil

BRUSCHETTA

\$60 board serves 12-14 (10 bruschetta = 40 small bites) sub gluten-sensitive* bread +\$15

↑ CHOOSE 10

choose 10 of your favorites below, or order the chef's choice

THAT'S MY JAM

prosciutto, brie, fig jam, balsamic

SAINT ANTHONY

capicola, chicken, bacon, tomato, aged provolone

DANTE'S SISTER

prosciutto, salami, buffalo mozzarella, arugula, cherry jam

SICILIA (in-house only)

brick-fired w/spicy tomato jam, capicola, goat cheese

SCORZA (in-house only)

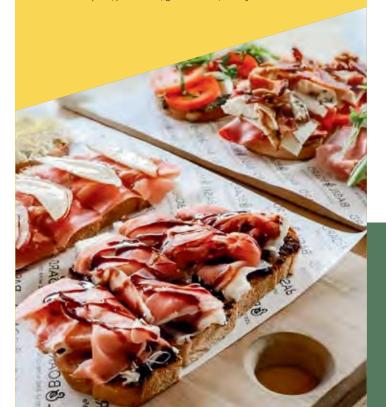
brick-fired w/creamy artichoke, lemon zest

∅ 1948

pesto, buffalo mozzarella, tomato, fresh basil

PEARS IN FRANCE

fresh pear, prosciutto, goat cheese, honey





full-size serves 20-24 / half-size serves 10-12 add grilled chicken \$25 full / \$15 half

FARMHOUSE 81 / 41

cucumber, cherry tomato, red onion, house croutons served w/ two house-made dressings of choice

CAESAR CARDINI86 / 43

romaine, shaved parmesan, house croutons, tossed w/ house-made eggless caesar dressing

BEETS BY NEL90/45

arugula, re-roasted beets, goat cheese, pecans, red onion, basil ranch

OREGONZOLA90 / 45

gorgonzola, hazelnuts, fresh pear, cherry tomato, red onion, house-made creamy gorgonzola dressing

PICASSOS LAST MEAL 192/96

grilled chicken, smoked bacon, avocado, cherry tomato, red onion, house-made honey mustard

CHOP138 / 69

radicchio, cherry tomato, buffalo mozzarella, salami, aged provolone, chickpeas, mama lil's peppers, oregano, house lemon vinaigrette

HOUSE-MADE DRESSINGS

| lemon vinaigrette eggless caesar honey mustard creamy gorgonzola hasil ranch

