



# the larder at tavern

LOS ANGELES

## superbowl take-home menu

orders must be placed 48 hours in advance. you can place your order by calling **310.806.6464** or emailing **lardermanager@gmail.com**

### bites -

- marinated olives (pint) 16
- julie's spiced nuts (pint) 16
- marcona almonds (pint) 12
- AOC dates with bacon & parmesan (per dozen) 12
- spiced shrimp with horseradish cocktail (per dozen) 24
- deviled eggs with chives (per dozen) 15

### dips -

- sweet potato chips with onion dip (serves 8) 16
- chorizo-queso dip with poblanos and tortilla chips (serves 8) 24
- chickpea puree with feta, olives & pita chips (serves 8) 24
- artichoke & parmesan dip with crostini (serves 8) 26

### mains -

- turkey meatballs with tomato sauce & parmesan (serves 8) 22
- new england clam chowder (serves 3 - 4) 24 per quart
- cocktail ribs with bbq sauce (per dozen) 18
- spicy drumettes with house-made bleu cheese dressing (per dozen) 18
- bbq brisket sliders (per dozen) 24

### platters -

- cured meat and salumi platter (serves 8) 48
- artisanal cheese platter with grapes & toasts (serves 8) 68
- market vegetable crudites platter with buttermilk dressing (serves 8) 40
- sandwich platter: chef's selection or choose from - the angeleno, the american in paris, the pilgrim, and the niçoise (min. 8 people) 12/person
  - add house-made sweet potato chips and pickles (min. 8 people) 2/person
- assorted ficelle sandwich platter (8 ficelles) 48 (roasted turkey & provolone, spanish cured meats, american ham & cheddar)

### sweets -

- cookie extravaganza (serves 10) 48
- nutter butters (dozen) 42
- peppermint patties (dozen) 21
- peanut butter cups (dozen) 18
- pastry platter (serves 10) 56



PLEASE BE ADVISED THAT CONSUMING RAW OR SEAFOOD, SHELLFISH AND EGG MAY INCREASE THE ILLNESS.

UNDERCOOKED MEAT, POULTRY, RISK OF FOOD BORNE RELATED