

Small platters provide several delicious bites for 8-10,
medium platters do the same for 10-15,
& large platters are just right for 15-20.

CHEESE PLATTERS

Artisan cheese add an elegant touch to any event, as an hors d'oeuvre or a dessert course. Our expert cheese man, Ryan Dawe-Stotz, has designed a number of artisan cheese platters for the discerning palate, each including cow's milk, sheep's milk & goat's milk cheeses, plus a blue cheese. For a more casual event, our café cheese platter offers an array of tasty, familiar cheeses in slightly larger amounts. ♦

DOMESTIC ARTISAN CHEESES

An assortment of American cheeses, with roasted local Evonuk Farm hazelnuts & dried fruit.

small 70.00
medium 105.00
large 140.00

FRENCH ARTISAN CHEESES

An assortment of French cheeses, with niçoise olives & herbs.

small 70.00
medium 105.00
large 140.00

EUROPEAN ARTISAN CHEESES

An assortment of Italian, Spanish & French cheeses, with imported marcona almonds & quince paste.

small 70.00
medium 105.00
large 140.00

CAFÉ CHEESES

An assortment of classic domestic & imported cheeses, with dried fruit & nuts.

small 55.00
medium 80.00
large 110.00

CHARCUTERIE & SALUMI

CHARCUTERIE

The French do beautiful work in charcuterie—curing meats & preparing all sorts of wonderful pâtés & terrines. We've applied this rich tradition to our local products, using the classic recipes & techniques. On our charcuterie platter, you'll find pâté maison, pork rillettes & special seasonal offerings. Each platter includes cornichons, stone ground mustard & niçoise olives. ♦

small 60.00 medium 90.00 large 120.00

SALUMI

The Italian equivalent to charcuterie, the salumi tradition is focused on air-cured pork & salami. Provisions salumi platters contain house-cured meats & products from Paul Bertolli's Fra'Mani & Armandino Batali's Salumi Artisan. Each platter includes citrus-marinated olives & fruit mostarda. ♦

small 45.00 medium 60.00 large 90.00

SEASONAL PLATTERS

GLORIOUS NORTHWEST

A sampling of the flavors of Oregon—pair this with some wine from the Willamette Valley to welcome a newcomer or just to celebrate this wonderful region. This platter includes smoked salmon mousse, Rogue Creamery blue cheese, roasted hazelnuts with sea salt & Oregon pear chutney. ♦

small 50.00
medium 70.00
large 100.00

GRILLED & ROASTED VEGETABLE PLATTER

Seasonally-changing oven-roasted & grilled vegetables—a perfect accompaniment to dinner from the grill or a wonderful addition to an hors d'oeuvres party. These delicious vegetables are served with housemade herb aioli for dipping.

small 30.00
medium 45.00
large 60.00

PROVENÇAL PLATTER

We call on the bold flavors of the sunny South of France for this crowd-pleaser. Roasted red pepper spread, olive tapenade, herbed goat cheese, toasted almonds, Provisions croutes & Mediterranean olives make for a light, simple platter.

small 45.00
medium 60.00
large 90.00

ANTIPASTI PLATTER

A delicious sampling of salumi, Italian cheeses & marinated seasonal vegetables, olives & fruit mostarda. This platter offers a wonderful mix to please a variety of tastes. ♦

small 55.00
medium 80.00
large 110.00

SMOKED FISH

Explore the wonderful flavors of the sea with our house-smoked sturgeon, trout & salmon, served with crème fraiche, lemon, pickled red onion & capers. ♦

small 55.00
medium 80.00
large 110.00

VEGETABLE CRUDITÉ

A seasonally-changing selection of colorful blanched & raw vegetables with housemade buttermilk vinaigrette and seasonal dressing for dipping.

small 25.00
medium 38.00
large 50.00

TEA SANDWICHES

A selection of delicate tea sandwiches on our pain de mie—lovely for a light lunch or tea party.

small 35.00
medium 45.00
large 70.00

BREAD BASKETS & CRACKERS

We have a variety of artisan breads available to accompany your platters—just let us know when you order and we'll provide an attractive bread basket.

small 10.00 medium 15.00 large 20.00

SWEETS PLATTERS

FRUIT PLATTER

A seasonally-changing selection of fruits, from fall & winter's citrus & tropical fruits to spring strawberries, summer stone fruit & berries, & fall's pear & apple harvest. When you order, ask us what's in season.

small 30.00 medium 45.00 large 60.00

COOKIES & SWEETS

A selection of fresh-baked cookies, handmade truffles, mini cupcakes & shortbreads.

small 20.00 medium 30.00 large 40.00

We also have a variety of cakes & pastries available for special order—come try a slice from the case, & ask about seasonal specials.

TO ORDER

These platters can be ordered to pick up at Provisions, or as part of a catering at your home or office. For small orders, please allow 24 hours notice. For more than 50 people, please give us four days notice. (If you have a party-platter emergency, we'll do what we can as quickly as we can—just call.)

HOW MANY DO WE NEED?

One platter is wonderful for a light reception, two or three make for a slightly more substantial event, and four or five could stand in for a meal.

DELIVERY & SETUP

Your order can be picked at Provisions, or we can deliver your order right to you. For orders less than \$200, there is a \$25 delivery charge. If you'd like us to set up your buffet & provide disposable plates & utensils, there's a \$30 setup fee.

Marché PROVISIONS

PROVISIONS FOR ENTERTAINING

LET US DO THE COOKING FOR YOU
(WE WON'T TELL)



seasonal sustainable delicious

743-0660 ♦ DOWNSTAIRS IN THE 5TH STREET PUBLIC MARKET