

# CROSSROADS

KITCHEN



## PARTY TRAYS TAKE OUT MENU

Half trays serves: 8-12 people • Full trays serves: 15-20 people  
Please allow a 24 hour lead time.

### APPETIZERS

#### IMPOSSIBLE CIGARS

spicy almond yogurt  
**half tray** \$60 (20 pieces)  
**full tray** \$120 (40 pieces)

#### MEATBALLS

marinara / almond ricotta / basil  
**half tray** \$75 (30 pieces)  
**full tray** \$150 (60 pieces)

### SALADS

#### CAESAR SALAD (GFO)

Choice of romaine or kale  
garlic focaccia croutons  
Caesar dressing  
**half tray** \$65  
**full tray** \$130

#### WEDGE SALAD (GF)

iceberg / cherry tomatoes  
Umaro bacon / pickled red onion  
house blue cheese dressing  
**half tray** \$65  
**full tray** \$130

#### MIXED BABY LETTUCE (GF)

cucumber / radish / Vidalia onion  
picked herbs / red wine vinaigrette  
**half tray** \$65  
**full tray** \$130

### SIDES

#### BRUSSELS SPROUTS (GF)

pine nuts / currants / maple dijon vinaigrette  
**half tray** \$55  
**full tray** \$110

#### TRUFFLE POTATOES (GF)

fresh thyme / parmesan cheese  
**half tray** \$70  
**full tray** \$140

### PASTAS

#### SPICY RIGATONI VODKA

**half tray** \$100  
**full tray** \$200

#### ROASTED VEGETABLE LASAGNA

grilled leeks / eggplant / roasted peppers  
pesto ricotta / puttanesca sauce  
**half tray** \$100  
**full tray** \$200

#### CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper  
**half tray** \$100  
**full tray** \$200

### PROTEINS

#### HEIRLOOM BUTTER BEANS (GF)

kale / oven roasted tomatoes / parmesan cheese  
**half tray** \$70  
**full tray** \$140

#### HOUSE MADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce  
**half tray** \$80  
**full tray** \$160

#### TOFU MARSALA (GFO)

foraged mushrooms / marsala demi  
**half tray** \$95  
**full tray** \$180

#### SCALLOPINI MARSALA (GFO)

foraged mushrooms / marsala demi  
**half tray** \$95  
**full tray** \$180

#### SCALLOPINI PICCATA (GFO)

lemon / caper / herbs  
**half tray** \$95  
**full tray** \$180

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.