



## PRIVATE GROUP MENU

### SMALL BITES

**Mini Frittata Platter** | \$30 for 10 | *Bite-sized seasonal frittata with AOOA's signature red barn sauce for dipping*

**Mini Egg Salad Tartine Platter** | \$30 for 10 | *Small pieces of focaccia topped with our classic egg salad*

**Crudite Platter with Dip** | \$40, serves 10 | *Freshly harvested assorted vegetables with house-made hummus dip*

### MAINS

**Chicken Dinner** | \$35, serves 4 | *One roasted pasture-raised chicken, duck fat potatoes, garden greens salad*

**Yard-Long Tartine** | \$24, 8 pieces | *Selection is based on the season; for example: olive oil, garlic, tomato; grilled vegetables with mint pesto; ricotta, arugula, honey vinaigrette; with chicken salad (+\$20)*

### SIDES

**Seasonal Vegetable Salad** | \$80, serves 10 | *Chef-prepared family-style dish showcasing in-season vegetables from the farm*

**Green Salad with Herbs and House-Made Dressing** | \$60, serves 10 | *AOOA Salad Mix with house-made vinaigrette*



## BAKED GOODS

**Bread Basket: Fresh-Baked Focaccia** | \$30 for 10 | *House-made focaccia bread, served with butter & local honey*

**Muffins** | \$40 for 10 | *Seasonal muffins made with local Wild Hive flour*

**Tea Cakes** | \$40 for 10 | *Small cakes made with local Wild Hive flour and hazelnut or almond flour (nut-free version also available), glazed upon request*

## DESSERTS

**Cookies** | \$35 for 10 | *Bite-sized cookies prepared by our chef*

**Individual Jar** | \$7 each

**Crème Caramel** | *vanilla custard and a layer of caramel, made with our pastured egg yolks*

**Cocoa Mousse** | *made with Valrhona chocolate, pastured egg whites*

**Chocolate Celebration Cake** | \$45, serves 6-8 | *Multilayer 8" chocolate cake made with Valrhona chocolate and creamy frosting*

**Popsicles** | \$6 each | *(June-September) House-made summertime treats made with seasonal ingredients*

**French Fruit Tart** | \$45 (serves 6-8) | *(June-September) House-made 8" fruit tart made with seasonal fruit*



## BEVERAGES

**Farm Fizz Station** | \$50, serves 15 | *One 16-ounce flavor of house-made syrup and sparkling filtered well water*

**Coffee Service** | \$35, serves 10 | *Valkyrie Coffee Roasters drip coffee. Includes regular milk, non dairy milk, sugar*

***\$375 minimum spend. 8.125% sales tax on all food and beverage. Food & beverage is served family style. Selections must be pre-ordered at least one week in advance.***



## LIQUOR PACKAGES

**Tipsy Tea Pitcher** | \$65, serves 6

**Open Bar** | Customizable Tab | *Full bar includes AOOA's signature liquors on the rocks or Tipsy Fizz style, plus three seasonal cocktail options.*

***\$195 minimum spend for Liquor Service. Includes personal attendant. 8.125% sales tax on all food and beverage. Selections must be pre-ordered at least one week in advance.***