

## Crowd-pleasers

### **Kale caesar salad with farro**

Components are separate; just toss and serve. \$16.95 each (serves 6–8)

### **Chicken pot pie**

A rich, hearty mix of chicken, mushrooms, Yukon Gold potatoes and colorful vegetables in a flaky, buttery pastry crust.

\$8.95 individual (serves one) \$35 large (6–8)

### **Mushroom harvest pot pie**

A savory mix of mushrooms, Yukon Gold potatoes, peas, carrots and celery in pastry crust.

\$8.95 individual (serves one)  
\$35 large (6–8)

### **NEW Pimentón chickpeas**

With roasted mushrooms and chard. A wonderful meatless entrée with complex flavors—great over rice. Also excellent as a side. (vegetarian, gluten free)

\$20 family size (serves 4–5)

### **Quiche**

\$24 Spinach & Mushroom (serves 6–8)

\$26 Roasted Winter Squash (6–8)

### **Lasagne**

Choose from: Beef Ragù; Balsamic Chicken; Porcini & Truffle; or Butternut Squash & Chard. \$45 tray (serves 9–12)

### **Baked pasta with sausage & greens**

With a creamy tomato-mushroom sauce.

\$45 tray (serves 9–12)

### **Braised chicken with wild mushrooms**

With aromatic thyme and caramelized onions. Freezes well.

\$31 family size (serves 4–5)

### **Chicken meatballs**

Tender, pancetta-studded meatballs in a bold sauce of roasted tomatoes, peppers, capers and olives. \$15.95 for 10 meatballs (serves 3–4)

### **NEW Warriors chili**

A mildly spicy team-up of pinto beans, housemade chorizo and sausage slow-cooked with Anaheim, ancho & jalapeño chiles. Go, champions! \$9.95 quart (serves 3–4)

## Hors d'oeuvres

### **Phyllo triangles and cigars**

Choose from Spinach & Feta Triangles or Moroccan Chicken Cigars. \$9.95 dozen

### **Empanadillas**

Choose from Spicy Beef, Wild Mushroom or Goat Cheese & Fig. \$9.95 dozen

### **Crostini**

Slightly garlicky crostini, a perfect vehicle for dips, spreads, pâté or cheese.

\$5.95 bag (half pound)

### **Dips & spreads**

(half pint each, serves 3–5)

Artichoke & Parmigiano-Reggiano	\$6.95
Crab & Spinach	\$6.95
Fig & Olive Tapenade	\$6.95
Smoked Trout & Horseradish	\$7.95
Pimento Cheese	\$6.95
Beet Hummus	\$6

## Charcuterie & accompaniments

### Chicken liver mousse

With port jelly. Good Food Award winning.  
\$9.95 for 4 ounce jar (serves 2-4)

### Vegetable terrine

\$9 half pound (serves 4-6)

### Mixed pickled vegetables

Our Good Food Award winning pickles. \$12.95 for 16 ounce jar

### Truffle mousse

Silken pâté of chicken liver and pork with truffles, mushrooms and white wine.  
\$10.50 half pound (serves 4-6)

### Prunes soaked in armagnac

Wonderful with a cheese plate, topped with ice cream or stuffed with our Chicken Liver Mousse.  
\$8.75 half pint

### Seeds & cheese crackle

Irresistible crisps of Asiago and Fontina cheese loaded with sesame, pumpkin, sunflower and poppy seeds. Enjoy as snacks or over salads.  
\$9.95 each (serves 8-10)

### Cured specialties

Duck confit \$24.95 for 2 legs  
House cured gravlax \$16 half pound (serves 4-6)  
House smoked salmon \$16 half pound (serves 4-6)  
House smoked trout \$15.95 each

## Festive platters

### Antipasti platter

An Italian-inspired array of marinated fresh mozzarella bocconcini, roasted tomatoes, balsamic beets, roasted bell peppers in olive oil, grilled eggplant, housemade olive mix, and Mixed Pickled Vegetables. Served with breadsticks and La Panzanella Croccantini crackers. (vegetarian)  
\$70 (serves 10-15)

### Salumi platter

Prosciutto di Parma, finocchiona, mortadella, coppa and soppressata, olives, our Mixed Pickled Vegetables and whole-grain mustard. Served with sliced baguette and breadsticks. Also available with a selection of cheeses.  
\$80 salumi only  
\$105 with cheeses  
(serves 10-15)

### Poached salmon platter

A full side of salmon, poached until delicate and flaky, garnished with lemon and dill and served with refreshing cucumber-yogurt sauce. (please give us 48 hours notice)  
\$120 (serves 8-10 as entrée, 25-30 as appetizer)

Be sure to check out our wide selection of fresh, housemade Holiday Pasta on our Holiday Gatherings Menu online.

Place your Holiday Gatherings order in store, by phone or online at [rockridgemarkethall.com](http://rockridgemarkethall.com)

Find other order-ahead options on our Deli Favorites & Add-Ons Menu.

[View ingredients and heating instructions online.](#)

**market  
hall  
FOODS**

ROCKRIDGE MARKET HALL  
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4TH STREET - BERKELEY  
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All menu items available  
for ordering Saturday,  
Nov. 18-Sunday, Dec. 31.