

## Nibbles & starters

### **Brandade de Morue**

A rich, whipped—and swoon-worthy—spread of salt cod and potatoes.  
\$7.95 half pint (serves 3-5)

### **Chicken liver mousse**

With port jelly. Good Food Award winning.  
\$9.95 for 4 ounce jar

### **Mixed pickled vegetables**

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

### **Seeds & cheese crackle**

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

### **Crimini mushrooms stuffed with winter greens & feta**

Crowd-pleasers, ready to bake in an oven-safe tray. \$10.95 dozen

### **Traditional deviled eggs**

Organic, cage-free eggs.  
\$6.95 half dozen

### **Crab cakes with spicy rémoulade**

\$19.95 dozen

### **Fried artichokes with lemon aioli**

\$14.95 dozen

### **Teriyaki chicken wings**

\$24 dozen

## Dinner is served

### **Salmon skewers with za'atar yogurt olive oil sauce**

Succulent salmon grilled with thin lemon slices. \$14.95 each (serves 1-2)

### **Beef bourguignon**

Beef and aromatic vegetables cooked in red wine until meltingly tender and deeply flavorful. \$20 friends size (serves 2-3) \$40 family size (4-6)

### **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)

## Sides that shine

### Buttery rice pilaf

A fluffy mix of basmati rice, wheat berries and caramelized onions.

\$4 pint (serves 2-3)

\$8 quart (serves 4-6)

### Turkey soup

With wild rice and greens.

\$9.95 quart (serves 3-4)

## Desserts

### Chocolate pot de crème

A silken, luscious chocolate dream.

\$4.50 each (serves one)

### Citrus verrine

Creamy citrus-laced panna cotta topped with citrus segments set in gelée.

\$6.50 each (serves one)

### Lemon mousse tart

Silky lemon curd piled into a tender shortbread crust.

\$25.95 each (serves 8-10)

### Truffled potato & mushroom gratin

Tender potato slices and earthy mushrooms, fragrant with truffles.

\$15 family size (serves 4-5)

\$45 feast size (14-16)

### Celery root rémoulade

Shredded celery root dressed in a tangy, creamy mustard sauce.

\$10 pint (serves 2-3) \$20 quart (4-6)

## First day brunch

### NEW Ricotta, kale & chive frittata

Creamy and custardy, with kale, chives and Parmigiano-Reggiano.

\$5.95 each (serves 1-2)

### Cheese blintzes

Comes with a side of fruit compote.

\$8.25 for 4 (serves 2-4)

### Quiche

\$26 Lorraine (Bacon & Swiss) (serves 6-8)

\$24 Spinach & Mushroom (6-8)

Place your New Year's Party order in store, by phone or online at [rockridgemarkethall.com](http://rockridgemarkethall.com)

Find more holiday party foods on our Holiday Gatherings Menu, and other order-ahead options on our Deli Favorites & Add-Ons Menu.

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

**market  
hall  
FOODS**

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All orders must be placed by noon on Thursday, Dec. 28.

On New Year's Eve we close early at 6pm.

We are closed New Year's Day.