

# Workplace Events

BY JUST FARE & POTLIQUOR

Just Fare and Potliquor collaborate to create custom and à la carte menus for corporate clients. Using responsibly sourced, local and in-season ingredients, the food is thoughtfully prepared by people who are well taken care of. Menus can be curated to satisfy any dietary preference. One percent of revenue from every event goes to making meals for underserved East Bay communities.



# Workplace Events

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## LUNCHES & MEETINGS

Seasonal, well-sourced food for your next meeting or simple get together.



À la carte platters or a custom menu.

## HAPPY HOUR

Small bites that pair well with fun conversation and a suggested drink list.



A workplace tradition.  
Bar handled separately.

## TEAM BUILDING & OFF-SITES

Fully customized menus to feed everyone for multiple meals.



Within 150 miles of  
Oakland, CA.

## PARTIES & LAUNCHES

One of a kind menus crafted for your team's special event.



To make your colleagues  
feel truly appreciated.





# Lunches & Meetings

SAMPLE MENUS

## **BUFFET STYLE LUNCH MEETING**

### **mains - 12pm**

wheat berries, snap pea & artichoke heart salad  
roasted cauliflower - spiced chickpeas  
beet & roasted rhubarb salad  
smoked & confit chicken  
baby braising greens & herb galette

### **snacks - 2pm**

smoky thyme almond crackerjack  
furikake bar mix - pretzels and nuts  
rye brownies - TCHO chocolate, sea salt

### **beverages - all day**

mint, spring herbs, cucumber water  
seasonal herb iced tea - meyer lemon  
coffee & tea

## **SUMMER À LA CARTE PLATTERS LUNCH**

### **snacks & appetizers**

vegan charcuterie - walnut lentil paté  
summer stuffed eggs  
smoked carrot barhi date

### **salad**

little gems - orange flower citronette

### **mains & sides**

roasted & marinated summer vegetables  
french green lentil - fennel, broccoli rabe, mint  
grilled chicories - creamy lemon dressing

### **sweets**

meringues  
chocolate crinkle cookies

### **beverage**

blackberry shrub



# Happy Hour

SAMPLE MENUS



## AFTER SCHOOL THEMED HAPPY HOUR

### welcome snacks

goldfish style crackers - cheddar shortbread  
mt. tam cheese, apple chip, rosemary walnuts  
delicata squash skewers - turmeric yogurt  
not so classic deviled eggs - fried shallot, oxalis

### passed food

housemade salami & parmigiano hot pocket  
housemade broccoli & vegan cheddar hot pocket  
dagwood sandwich skewers

### sweets

salted butterscotch mousse push up pops  
chocolate brownie - whipped cream

### late night snack

everything pretzels - mustard cheese sauce  
cracker jack in a popcorn box

## SPRINGTIME HAPPY HOUR

### snacks

everything cheese straws  
charcuterie & pickles - housemade chutney  
spring stuffed eggs - lemon, flowers

### appetizers

sesame fried chicken - smokey chile paste, honey  
prosciutto & oven dried pear

### mains

lamb, english pea & potato hand pie  
spring onion, ricotta & farm egg hand pie  
spring panzanella - sherry vinaigrette  
asparagus & new potato tart

### sweets

berry jam thumbprint cookies  
chia tapioca pudding

# Team Building & Off-Sites

SAMPLE MENUS



## TEAM BUILDING LUNCH

### placed food

impossible meatball pita - root slaw, harissa  
stuffed turmeric egg - calendula flowers  
smoked duck breast & rillette - armagnac fig  
fried chicken - sticky honey glaze

### sweets

confetti cupcake - petals, sprinkles  
chocolate covered strawberries

### beverage

asian pear,  
ginger & rosemary sparkler

## ALL DAY OFF-SITE

### lunch - 1pm

vegetarian borscht - horseradish cream  
lamb kefta - sesame yogurt sauce, flatbread  
lentil, fava leaf & citrus salad  
cucumber, snap pea & potato salad  
carrot date salad - orange flower, coriander

### snack - 3pm

rogue river blue, fig mostarda, rye crackers

### dinner - 6pm

butter lettuce & shaved radish salad  
grilled asparagus - green garlic aioli, fried capers  
lemony white beans - salsa verde  
celery root skordalia stuffed artichokes  
grilled chicken & baby fennel

### sweets

rhubarb crisp

**J**

& POTLIQUOR



# Parties & Launches

## SAMPLE MENUS



### **PRODUCT LAUNCH MIXER**

#### **placed snacks**

sweet spiced nuts - rosemary, fir tips

#### **placed & passed appetizers**

mcfarland springs smoked trout on endive  
winter squash tamales  
roasted, marinated, pickled & raw vegetables  
mozzarella, pepadews, & castelvetroano skewers  
coca cola ham sandwiches

#### **sweets**

spritz cookies  
mexican wedding cookies  
peanut brittle

### **WINTERTIME DINNER PARTY**

#### **snacks - 7pm**

smoky caramel corn - paprika, smoked salt  
marinated olives - garlic, herbs, citrus

#### **placed food - 7:30pm**

celery root soup - brown butter, chestnuts  
beef meatball - parmigiano-reggiano  
smoked black cod - scallion crème fraiche  
cheddar & apple chutney on country bread  
winter squash, greens & sage hand pies

#### **sweets**

maple nutmeg brown butter cookies  
chocolate cookies with cinnamon ganache  
cocoa nib meringues



# Tastes Good, Does Good.

[JUSTFARE.CO/EVENTS](https://www.justfare.co/events) | [HELLO@JUSTFARE.CO](mailto:HELLO@JUSTFARE.CO) | 510.982.6672