



Baguette About.it

ARTISAN SANDWICHES • CROSTINI • SHARE PLATES • DESSERTS



About BaguetteAbout.it

The food truck [BaguetteAbout.it](https://baguetteabout.it) serves food with a smile. **Food is love and creates community**, and we want customers in the 805 area to **taste excellence in every bite**. We offer affordable, locally sourced ingredients and healthy food options.

We are experienced catering specialists with an **eye for detail and service with a smile**. We will create a delicious customized menu for your special event.

- ▶ <https://baguetteabout.it>
- ▶ <https://instagram.com/baguetteabout.it>
- ▶ <http://facebook.com/baguetteabout.it>



Menu

Our signature dishes include **baguette sandwiches, crostini, soups, salads and baked desserts**. We are serving fresh, healthy food and sophisticated platters to share with friends.

We utilize **local organic produce, eggs, cheeses, honey and seasonal vegetables**. The menu will be **customized to fit your expectations**, we can adjust to **any culinary preference or dietary restrictions**, incl. vegetarian, vegan and celiac.

Contact us with your ideas, we would love to develop the **perfect menu** for your event at California's Central Coast.



Signature Sandwiches/4-Bite Crostini

What a Catch

\$15.50 per sandwich / \$4.00 per crostini

Smoked Salmon, Egg, Tomato, Micro Greens, Arugula, Pickled Red Onions, Avocado-Caper-Spread

Piggy Meets Goat

\$15.50 per sandwich / \$4.00 per crostini

Prosciutto, Whipped Pesto'd Goat Cheese, Micro Greens, Tomato, Arugula

Feelin' Peachy

\$15.50 per sandwich / \$4.00 per crostini

Turkey, French Brie, Peaches, Arugula, Walnut Gremolata

Cali Caprese

\$15.50 per sandwich / \$4.00 per crostini

Mozzarella, Heirloom Tomatoes, Basil, Orange Hummus, Olive Tapenade

Harvest Turkey

\$15.50 per sandwich / \$4.00 per crostini

Turkey, Provolone, Tomato-Thyme-Rosemary Chutney, Micro Greens, Arugula

Please contact us for vegan/vegetarian options. Gluten-free baguettes are available. *10 piece minimum per item and catering order.*



Gourmet Soups

Coq au Vin

\$10.00 per 12 oz. bowl

Braised Chicken, Bacon, Tomato, Mushrooms, Onion

Mediterranean Vegetable Soup

\$9.50 per 12 oz. bowl

Roasted Eggplant, Roasted Peppers, Tomatoes, Zucchini, Garlic, Onion, Cream

Vegetarian Chili

\$8.50 per 12 oz. bowl

Black Beans, Kidney Beans, Tomato, Carrots, Corn, Onions, Green Chiles, served with Toppings

Melon Gazpacho

\$8.50 per 12 oz. bowl / \$4.00 per 5 oz. shooter

Watermelon, Cantaloupe, Cucumber, Tomato, Bell Pepper, Green Onion

Pumpkin Soup

\$9.00 per 12 oz. bowl / \$4.00 per 5 oz. shooter

Coconut milk, Chickpeas, Pumpkin, Garlic, Chili, Roasted Pepitas, Pumpkin Seed Oil

Soups are served with fresh sourdough baguette slices (GF available).

Add grilled shrimp skewer for \$3.50 each.

5 bowls/10 shooters minimum per item and catering order.



Farm-fresh Salads

Mediterranean Salad

\$7.50 per 12 oz. / \$3.50 per 5.5 oz.

Cucumber, Tomatoes, Feta, Olives, Herbed Balsamic Dressing

Pesto Zoodle Salad

\$7.50 per 12 oz. / \$3.50 per 5.5 oz.

Zucchini, Cherry Tomatoes, Pecorino, Roasted Sunflower Seeds, Pesto'd Goat Cheese



Farmer's Bounty

\$7.50 per 12 oz. / \$3.50 per 5.5 oz.

Green Leaves Mixed with Local Farmer's Market Vegetables, Green Goddess Dressing

Colorful Veggie Slaw

\$7.50 per 12 oz. / \$3.50 per 5.5 oz.

Cabbage, Carrots, Scallions, Corn, Peppers, Agave-Mustard Vinaigrette

Tortellini Salad

\$8.50 per 12 oz. / \$4.00 per 5.5 oz.

Cheese Tortellini, Cherry Tomatoes, Pesto'd Goat Cheese, Olives

Salads are served with fresh sourdough baguette slices (GF available).
10 minimum per item and catering order.



Grazing Boards

GOURMET CHEESE BOARDS

served with select cheeses, fresh seasonal berries, seedless grapes, dried fruit, toasted nuts, cherry tomatoes, marinated olives, chipotle apricot jam, tomato-thyme chutney, crackers, fresh sourdough baguette slices.

\$15.50 per person, 10 person minimum

ARTISAN CHARCUTERIE BOARDS

served with select charcuterie, marinated olives, pepperoncini, artichoke hearts, toasted almonds, figs, apricots, whole grain mustard, roasted red pepper hummus, crackers, fresh sourdough baguette slices.

\$17.50 per person, 10 person minimum

Combine cheese & charcuterie boards for \$16.50 per person.

Customize with our delicious salads and signature bites!



Signature Appetizers

Deviled Eggs

\$1.75 per piece

Free-range Eggs, Mayonnaise, Dijon Mustard, Smoked Paprika, Chives

Stuffed Dates

\$1.75 per piece

Medjool Dates, Cream Cheese, Vegan Bacon Bits, Walnuts

Filled Mini Peppers

\$2.00 per piece

Colorful Mini Peppers, Pesto'd Goat Cheese and Walnut Gremolata

Belgian Endive Canapés

\$2.00 per piece

- Endive Leaves, Blue Cheese, Toasted Walnuts and Local Honey
- Endive Leaves, Pear, Celery, Gorgonzola, Pomegranate
- Endive Leaves, Orange Hummus, Olive Tapenade, Italian Herbs

Caprese Skewers

\$2.25 per piece

Herbed Mozzarella, Grape Tomatoes, Basil, Olive, Balsamic Reduction

20 piece minimum per item and catering order.





SLOcal Grazing Boxes

The perfect solution for **on-the-go grazing**. Our SLOcal Grazing Boxes are perfect for wine club events, private parties and anywhere you prefer a personalized catering option.

Select from **various Grazing Box options**, they can be **fully customized** to fit your appetite and budget.

Typically, they contain fresh sourdough baguette slices, dips, salads, appetizers and/or desserts.

► See next page for pricing and examples, please contact us for a custom quote.

TIP: Our boxes are COVID-19 friendly, as they contain the meal and utensils for each individual guest.





SLOcal Grazing Boxes - Examples

- 4 Baguette Slices, 2 Cheeses, Artisan Salami, 2 oz. Dip, Nuts
\$14.00 per person
- 1 Dressed Crostini, 7 Baguette Slices, 2 oz. Dip
\$14.50 per person
- 1 Dressed Crostini, 4 Baguette Slices, 2 oz. Dip, 5.5 oz. Salad
\$16 per person
- 2 Dressed Crostini, 4 Baguette Slices, 2 oz. Dip, 5.5 oz. Salad
\$22 per person
- 2 Dressed Crostini, 4 Baguette Slices, 2 Salad Skewers, 2 oz. Dip
\$24.50 per person
- 3 Dressed Crostini, 5.5 oz. Salad, 1 Baked Dessert
\$26 per person

Dip Options:

Garden Fresh Bruschetta Dip, Orange Hummus, Spinach-Artichoke Dip, Pesto'd Goat Cheese, Olive Tapenade



SLOcal Pretzel Boxes - Examples

- Organic Sourdough Soft Pretzel
Pickle
5.5 oz. Salad
2 oz. Beer, Cheddar and Cream Cheese Dip (made with a local brew)
\$12.00 per person



- Organic Sourdough Soft Pretzel
Pickle Slices
2 oz. Dip
Mustard
\$10.00 per person

Dip Options:

Orange Hummus, Spinach-Artichoke Dip, Blue Cheese Dip
Beer, Cheddar and Cream Cheese Dip, Mustard and Sour Cream Dip



Baked Goods

Strawberry/Blueberry Cake

\$5.00 per slice / \$35.00 half sheet / \$70.00 full sheet

Fresh Strawberries and Blueberries, Vanilla Custard on Delicate Sponge

German Apple Streusel Cake

\$4.50 per slice / \$30.00 half sheet / \$60.00 full sheet

Apples, Sugar, Flour, Butter, Butter Streusel

Vegan Baguette Pudding

\$4.00 per order / \$40.00 for 9x13" pan

Baguette, Plant Milk, Sugar, Flax Seeds, Seasonal Fruits

Chocolate-Bourbon Pecan Bars

\$5.00 per bar / \$35.00 half sheet / \$70.00 full sheet

Semi-sweet Chocolate, Bourbon, Flour, Sugar, Eggs, Pecans

Lemon Bars

\$4.00 per slice / \$30.00 half sheet / \$60.00 full sheet

Organic Lemons, Sugar, Flour, Butter, Eggs



Please contact us for vegan options. Gluten-free options are available.
10 slice/bar minimum per item and catering order.



BaguetteAbout.it Owner

Conny Liegl

When it comes to food, Conny's passion has always revolved around sharing new recipes with others. A native German, she gives back to her chosen community as an avid volunteer and previous owner of a registered cottage kitchen in San Luis Obispo County. Conny also adds her skills as a professional designer and marketer to the business.

She develops her creative recipes with inspiration from European cuisine, regional ingredients, and sustainable practices. Conny believes in giving back to the community and donates a part of all proceeds to the [SLO Food Bank](#) and other local charities.



Meet Lola, the Food Truck

Our **vehicle differs** from the regular step vans and food trailers: The food truck is a **converted 1972 Ford Econoline E-300**.

This old lady got a **full overhaul** by Conny and friends in 2020. We planned, designed, and built the entire food truck to code, added new high-end commercial equipment and painted it in bright colors.

After 10 months, “Lola” was finally ready for action.

The food truck certainly stands out from regular mobile food vehicles and will be an **essential part to making your event unforgettable**.



Why choose us?

We work with you to create a menu that fits your **taste, budget and style**. We work with quality ingredients to ensure **exceptional taste**.

Our unique food truck will be the perfect addition for weddings, corporate and private events, parties, celebrations and more.

Each meal may be served in **your choice of style**:

- as a buffet,
- a plated three to five course meal,
- in platters and bowls, family-style in courses,
- or served directly to your guests from the food truck.

Contact us today for a custom quote!



Impact on Community

We are **environmentally conscious**, and push to implement a green operation for our food truck: biodegradable packaging, eco-friendly cleaning supplies and applied sustainable practices.

Giving back is important to us, and **we are donating a part of all our proceeds** to the local San Luis Obispo Food Bank.



SLO

FOOD BANK

We are very excited to support this wonderful organization near and dear to our hearts!



Baguette About.it

Conny Liegl

Owner/Manager/Chef



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