



The following catered menu items are priced per person. We recommend that you order a serving for each guest at your event. Menu items can be picked up hot or cold based on your preference. There is a 10 serving minimum on any menu item you select. There is a \$350 minimum per catering order. If we can accommodate your group size and date, a 50% non-refundable deposit is required at the time the order is placed and the date is held. The balance of your invoice is to be paid at the time of pick up.

Appetizer Platters

We recommend 2 appetizer selections if you are serving a main course.

We have a limit of 5 appetizer selections per event.

Each selection must be ordered as a minimum of 10 orders.

Pricing includes black recyclable service platters for presentation to your guests.

Appetizers can be picked up hot and ready to serve or refrigerated for you to reheat at your convenience.

Chicken Satay with fresh grilled pineapple and Thai style peanut sauce (GF)(DF) \$10

Seasoned grilled **Beef Skewers** with horseradish cream (GF) \$12

Smoked Salmon Dip with artichokes, fresh herbs and cream cheese served with house made crostini \$7

Charcuterie Assortment with cured meats, imported olives, and crostini (DF) \$12

Artisan **Cheese Plate** with dried fruits, nuts, and assorted crackers (V) \$12

Vegan **Edamame and Pea Hummus** with radish, cucumber and carrots (GF)(DF)(V) \$7

Jumbo **Shrimp Cocktail** with house made spicy cocktail sauce and fresh lemon (GF)(DF) \$10

Caprese Salad with basil, fresh mozzarella, vine ripe tomatoes, balsamic glaze and extra virgin olive oil (GF)(V) \$7

Flank Steak Crostade with caramelized leeks, fresh rosemary and gorgonzola dolce \$9

Roasted **Mushrooms** stuffed with spinach and creamy brie (GF)(V) \$8

Cold **Smoked Atlantic Salmon** with cucumber, fresh dill and creme fraiche (GF) \$9

Pan seared **Blue Crab Cakes** with tarragon and caper remoulade \$10

Salads

Please limit choice to one or two selections per event. Each selection must be ordered as a minimum of 10 orders.

Salads are served family style in large recyclable containers. House made dressings are served on the side.

Proteins are served sliced and presented in a separate container.

Fresh **Arugula** with strawberry, toasted almonds, English cucumber and citrus vinaigrette (GF)(DF)(V) \$9

Romaine heart with applewood smoked bacon, tomato, radish and house made creamy gorgonzola (GF) \$9

Mixed Greens with fresh beets, pistachio, green apple and house poppy seed dressing (GF)(DF)(V) \$6

Classic **Caesar** with fresh Romaine lettuce, crostini, Grana Padano cheese and house made dressing \$7

Add grilled all natural **Chicken** (GF)(DF) \$5 or grilled all natural **Flank Steak** (GF)(DF) \$7



Main Courses

Please limit choice to one or two selections per event. Each selection must be ordered as a minimum of 10 orders. These main courses are presented in recyclable aluminum chafing pans ready for buffet service. Main courses can be picked up hot and ready to serve or refrigerated for you to reheat at your convenience.

- Grilled all natural **Flank Steak** with herb roasted fingerling potatoes, asparagus and horseradish cream **(GF)** \$24
- Smoked **Pork Shoulder** with house BBQ sauce, green beans with red pepper and onion and jicama slaw **(GF)** \$16
 - Add **Kaiser Rolls** \$1.50
- Lemon thyme **Chicken Breast**, herb roasted new potatoes, and sautéed broccolini with red pepper **(GF)** \$24
- Rigatoni Pasta** baked in our house red sauce with fresh basil, Ricotta, Grana Padano and Mozzarella **(V)** \$16
 - Add **Italian Sausage** link **(GF)** \$4
- Vegan **Ratatouille** with peppers, eggplant, zucchini, celery, tomato, onion and Jasmine rice **(GF)(DF)(V)** \$18
- Tikka Masala** with all natural chicken, creamy tomato Indian curry and cardamom Basmati rice **(GF)** \$21
- Vegan **Thai Yellow Curry** with broccoli, zucchini, potato, red pepper, Thai basil and Jasmine rice **(GF)(DF)(V)** \$18
- Grilled **Atlantic Salmon** with cucumber basil salsa, herb roasted new potatoes and grilled zucchini **(GF)(DF)** \$25
- Roasted all natural **Pork Loin** with pineapple salsa, roasted yams and grilled asparagus **(GF)(DF)** \$22
- Coconut **Red Curry with Shrimp**, green beans, red peppers, carrots and zucchini and Jasmine rice **(GF)(DF)** \$22

Dessert Options

Please limit choice to one or two selections per event. Each selection must be ordered as a minimum of 10 orders. Desserts are presented on disposable black plastic platters and garnished with fresh berries

- Seasonal fresh **Fruit Buckle** with hazelnut streusel topping **(V)** \$8
- Flourless Chocolate Hazelnut **Truffle Torte** **(GF)(V)** \$8
- Key Lime Pie** with graham cracker crust **(V)** \$8
- Dark **Chocolate Grand Marnier Tart** **(V)** \$8
- Bourbon molasses **Pecan Pie** **(V)** \$8

Chafing dishes with stands and sterno fuel are available to rent for \$15 each

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian