



There is a \$500 minimum to order from this catering menu. The following menu items are each prepared and presented to serve 25 guests. Additional servings can be added in increments of 5 or by simply ordering multiples of the same menu item. Please limit your total event selection to six items. If we are able to 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. There is a 3% service charge if paying with a credit card.

Appetizer Selections

We recommend 2 appetizers if you are serving a main course. The following items are served on black plastic reusable/recyclable platters for presentation to your guests.

Sesame crusted Ahi Tuna with cucumber salad, pickled ginger and wasabi (GF)(DF)	\$299
Bruschetta with heirloom tomato, capers, pine nuts and Grana Padano (V) (can be made vegan)	\$189
Spruce Point Cold Smoked Salmon with mustard, capers, crostini and lemons (DF)	\$239
Charcuterie with artisan meats and cheeses, olives, roasted red peppers, crackers and baguette	\$359
Crudit� Platter with an assortment of seasonal vegetables and creamy Gorgonzola dip (GF)(V)	\$139
Smoked Salmon Dip with fresh dill, sliced cucumbers and toast points	\$199
Artisan Cheese Plate with dried fruits, roasted nuts, crackers and crostini (V)	\$279
Vegan Sweet Pea and Edamame Hummus with English cucumber and grilled flatbread (DF)(V)	\$169
Jumbo Shrimp Cocktail with spicy cocktail sauce and fresh lemon (GF)(DF)	\$189
Roast Beef Sliders with baby arugula and creamy horseradish sauce	\$239

The following appetizers can be picked up hot and ready to serve or refrigerated for you to reheat at your convenience. These items are presented in recyclable oven ready aluminum pans for warming prior to serving.

Housemade beef and pork meatballs with red pepper tomato sauce (DF)	\$209
Thai style Chicken Satay with grilled pineapple and spicy peanut sauce (GF)(DF)	\$199
Vegan Falafel served with tahini dipping sauce (GF)(DF)(V)	\$169
Blue Crab & Artichoke cheese dip with Asiago and crusty French baguette	\$219
Grilled Flank Steak Croustade with caramelized leeks & Gorgonzola cheese	\$299
Spinach & Brie stuffed mushrooms (GF)(V)	\$199

Green Salad Selections

Dressings will be packaged and presented on the side. Salads are presented family-style in large bowls.

Baby arugula with fresh strawberry, jicama, sunflower seed, almond and citrus vinaigrette (GF)(DF)(V)	\$159
Romaine heart with apple wood smoked bacon, heirloom tomato, radish and creamy gorgonzola (GF)	\$169
Classic Caesar with house dressing, crouton, parmesan and Spanish white anchovy (DF)	\$149
Mixed greens with fresh beets, hazelnuts, fresh fennel root, and poppy seed dressing (DF)(V)(GF)	\$169

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

**Chafing dishes with stands and sterno fuel are available to rent for \$25 each
Sets of recyclable black serving utensils for a buffet line are available to purchase for \$25**

Entrée Selections

These menu items require a minimum order of 15 servings.

Please limit your selections to 2 entrée choices per event. These entrées include two side dishes per event.

Grilled Atlantic Salmon with cucumber-basil relish (GF)(DF)	\$32
Char Grilled Jumbo Shrimp with fresh basil pesto (GF)(DF)	\$29
Braised Pork shoulder with cassis mustard (GF)(DF)	\$24
Grilled wild caught Mahi Mahi with mango-jicama salsa (GF)(DF)	\$30
Lemon Thyme roasted all natural boneless chicken breast (GF)(DF)	\$28
Grilled Flank Steak with chimichurri sauce (GF)(DF)	\$32
Braised Pork Osso Bucco with red pepper coulis (GF)(DF)	\$28
Pan Roasted Atlantic Cod with olive tapenade (GF)(DF)	\$28

Side dishes. Please choose 2 per event.

Sautéed broccolini with red pepper and onions (GF)(V)	Garlic mashed potatoes (GF)(V)
Sautéed green beans, peppers and onions (GF)(DF)(V)	Fresh grilled asparagus (GF)(DF)(V)
Herb roasted new potatoes (GF)(DF)(V)	Roasted butternut squash and hazelnuts (GF)(DF)(V)
Wild rice pilaf (GF)(DF)(V)	Grilled zucchini with fresh herbs (GF)(DF)(V)

The following entrée selections do not include side dishes.

Mediterranean style grilled squash, eggplant, artichokes, peppers, and onions with basil pesto (GF)(DF)(V)	\$26
Penne Pasta with roasted exotic mushrooms, Tuscan kale, artichoke hearts, and Grana Padano (V)	\$25
Seafood Paella with shrimp, mussels, fresh fish, saffron rice, peppers and green peas (GF)	\$35
Three Cheese Lasagna with Ricotta, fresh Mozzarella, Parmesan and house tomato basil sauce (V)	\$25
Vegan Thai yellow curry with broccoli, basil, green beans, carrots, peppers and Jasmine rice (GF)(DF)(V)	\$25

House smoked meat by the pound

10 lb. minimum of any type of house smoked meat. One pound of meat serves approximately 3 people.

All natural Baby Back Ribs	\$28.99 / lb.
Red Bird all natural Chicken (bone-in)	\$18.99 / lb.
All natural pulled Pork Shoulder	\$18.99 / lb.
Dry rubbed Beef Brisket	\$35.99 / lb.

Barbecue sides and sauces

Each selection serves approximately 25 people.

Sweet corn pudding (V) \$79/tray	Green beans with peppers and onions (GF)(DF)\$89/tray
Jicama cabbage coleslaw (GF)(DF)(V) \$59/gallon	Kansas City Style house made BBQ sauce (GF)(DF) \$19
Macaroni and cheese (V) \$89/tray	Molasses baked beans with bacon (GF)(DF) \$69/gallon
Jalapeno cornbread (V) \$69/tray	Carolina Style house made BBQ sauce (GF)(DF) \$19
Creamy horseradish sauce (GF)(V) \$19	Slider buns \$29 (per 25) Brioche buns \$49 (per 25)

Dessert Selections

Please limit your dessert selections to no more than 2 choices per event.

New York style cheesecake with fruit compote (V)	\$219
Chocolate dipped coconut macaroons (GF)(V)(DF)	\$129
Fresh seasonal berry buckle with almond streusel (V)	\$179
Matcha almond cookies (GF)(DF)(V)	\$119
House made key lime pie with graham cracker crust (V)	\$199
Dark Chocolate Mousse tart with fresh berries (V)	\$219