Catering Menu

bespoke menu options available

breakfast

Minimum of 20 people

Continental

$15 per person

Assorted Danish and GF Muffins
Fresh Cut Fruit Skewers - melon, pineapple, grape, strawberry, **Vegan and GF**
Overnight Oats - carrot cake, **Vegan and GF**
Honey Spun Yogurt - **GF**

Classique

$17 per person

Pancakes - gluten-free pancakes available on request with a small upcharge
Scrambled Eggs, **GF**
Bacon
Turkey Sausage
Home Fries, **GF and Vegan**
syrup and blueberry compote.

Bagel Party

$15 per person

Assorted bagels
Cream cheese
Assorted preserves
Lox, red onion, and capers
Vegan cream cheese adds 50 cents per head
Gluten-free bagels available upon request. $2 per bagel

Burrito Bar

$13 per person

Selection of proteins: Bacon, Sausage, Pork Green Chile, Chipotle, and Lime Tofu
Burrito bar - scrambled egg, cheddar, and potato wrapped in a local flour tortilla
Gluten-free bowl available upon request
Pico de gallo
Hot sauce
Lime cilantro sauce
Sliced Fruit

bespoke menu options available

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breakfast and brunch

Minimum of 20 people

The Grand

$22 per person

Croque monsieur bake - ham, mustard, gruyere, bread, baked with egg
Overnight oats - choice of carrot cake, blueberry, or marmalade
French toast - with bavarian cream and macerated strawberries
Egg bites - mushroom & spinach, bacon & tomato **GF**
Fruit plate - beautifully displayed assortment of sliced fruits - **GF and Vegan**
Churro cruffins - muffin-shaped croissant, filled with custard, dusted with cinnamon and sugar
Shakshuka - a middle-eastern style dish of egg, tomato, peppers, and onion
Avocado smoked salmon - on toast with thinly sliced hardboiled egg, everything seasoning

Sammie Bar

$13 per person

Bacon, egg, and Swiss croissant
Sausage, egg, English muffin
Veggie sausage, tofu scramble, and GF options available for a $2 charge per person
Vietnamese coffee pot Vegan GF
Sliced Fruit

Breakfast Burritos

$5 each available as an individual purchase or add-on to any of the above
Selection of proteins: Bacon, Sausage, Pork Green Chile, Chipotle, and Lime Tofu
scrambled egg, cheddar, and potato wrapped in a local flour tortilla
Gluten-free bowl available upon request

Breakfast add-ons

Egg bites - $3 a head, spinach & mushroom, bacon & tomato - **GF**
Bacon, egg, and Swiss croissant $5
Sausage, egg, English muffin $5
Sliced fruit $4 per person
Vietnamese coffee pot $4 Vegan GF

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coffee and tea

Minimum of 20 people

Drink Service

Coffee - $3 per head

Freshly brewed coffee served with a selection of sweeteners, one dairy creamer, and one plant-based creamer

Coffee and Tea - $4 per head

Freshly brewed coffee served with a selection of teas, sweeteners, one dairy creamer, and one plant-based creamer

Coffee and Juice - $5 per head

Freshly brewed coffee served with a selection of juice, sweeteners, one dairy creamer, and one plant-based creamer

All Day Coffee - $4 per head

Freshly brewed coffee served with a selection of sweeteners, one dairy creamer, and one plant-based creamer.

$50 pick up fee

All Day Water - $2 per head

Cold water and disposable cups for your event.

bespoke menu options available

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box lunch

$16 per person

Minimum of 20 people
Boxes include one each entrée, side, dessert
Pick 4

Entrées

Roast Chicken and Pesto - Roasted chicken, basil pesto, provolone, and sundried tomato
Buffalo Chicken Wrap - roasted chicken tossed in buffalo sauce, lettuce, and blue cheese
Turkey Bacon Ranch- with roasted turkey, ranch, bacon and lettuce
Italian Hoagie - sliced italian meats, crispy lettuce, tapenade, oil, and seasoning
Turkey Swiss Sandwich - classic turkey swiss on hearty bread with dijonniase, lettuce, tomato
Southwest Chicken Wrap - roasted chicken, pickled jalapeno, tomato, cheese, black bean, and smoked ranch available as a salad for **GF**
Curry Chicken Wrap - marinated chicken with shredded lettuce, red onion, cucumber, spices and yogurt
Cobb Salad - chopped romaine, cheddar, chicken, tomato, boiled egg, bacon
Falafel Fattoush - chopped romaine, radish, chickpeas, tomato, falafel, dressed with oil & vinegar **GF and Vegan**
Chicken Caesar Salad- romaine, roasted chicken breast, parmesan, anchovy, and classic caesar dressing

Sides

Chips
Side Salad - mixed greens, tomato, cucumber, vinaigrette on the side

Desserts

Seasonal cookies
Fruit Cup - melon, pineapple, grapes, strawberries - **GF and Vegan**
Upgrades available upon request

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executive lunch

$24 per person

Minimum of 10 people
Includes entrée, side, and dessert
Pick 3 entrees

Entrées

Premium entrée salads

Steak & spinach, blue cheese salad with pickled onions and oven-roasted tomatoes - **GF**
Grilled salmon citrus salad with cucumber, orange segments, and shaved fennel - **GF**
Falafel and mediterranean salad with garbanzo beans, olives, and hummus **- GF**
Grilled chicken caesar salad

Sandwiches

Shaved prime rib with caramelized onions and horseradish on ciabatta
Smoked salmon and dill wrap with cucumber and mixed greens
Prosciutto and fig on focaccia, whipped goat cheese, and arugula

Sides

All sides GF and Vegan
Kettle chips
Side Salad - mixed greens, tomato, cucumber, vinaigrette on the side
Quinoa and roasted vegetables

Desserts

Fruit Cup - fresh cut melon, pineapple, grapes, strawberries **- GF and Vegan**
Chocolate pot au creme - GF
Coconut rice pudding with mango - GF, Vegan
Upgrades available upon request

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rice hot lunch buffet

$19 per person
$17 per person without dessert

Minimum 20 people.

Proteins

Teryaki chicken **GF**
Black pepper tofu - **GF and Vegan**
Add salmon for $3 a head

Rice options - GF and Vegan

Vegetable fried rice
Sticky rice

Veggies

Garlic and ginger broccoli - **GF and Vegan**
Crunchy cabbage salad - **GF and Vegan**

Toppings

Green onions
Sesame seeds
Shredded carrot
Sriracha
Tamari sauce **GF**

Desserts

Assorted cookies and brownies
Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, strawberries - **GF and Vegan**

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meze lunch buffet

$19 per person
$17 per person without dessert

Minimum 20 people.

Proteins

Roasted chicken
House-made falafel - **GF and Vegan**
Add salmon for $3 a head

Grains and greens

Romaine
Mixed Greens
Quinoa

Toppings - all GF

Tomatoes, cucumber and olives
Carrot and beets
Garbanzo beans, feta cheese, and cucumbers
Pickled cabbage and red onion
Pita chips (not GF)
Hummus
Balsamic dressing
Harissa za'atar garlic dressing

Desserts options

Assorted cookies and brownies
Mini Cannoli - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries - **GF and Vegan**

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north end lunch buffet

$18 per person
$16 per person without dessert

Minimum 20 people.

Proteins

Roasted chicken **GF**
Beyond meat meatball - **Vegan and GF**
Add salmon for $3

Rigatoni pasta in sauce pick 2

Marinara **GF**
Alfredo
Nut free pesto - **GF**
GF pasta is available on request at $2 per head

Toppings

tomatoes, roasted bell pepper, olives, chopped spinach, zucchini, chili flakes and shaved parmesan

Sides

Caesar salad and Garlic Bread

Desserts options

Assorted cookies and brownies or **Mini Cannoli** - two shells filled with lemon cream cheese, dipped in rainbow sprinkles
Fruit Cup - fresh cut melon, pineapple, grapes, and strawberries - **GF and Vegan**

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vegan box lunch

$19 per person
$17 per person without dessert

Boxes include one each entrée, side, dessert. Minimum 10 people.
Add water $2.00 each

Entrées

House Made Falafel Salad - shredded romaine, radish, tomato, cucumber, carrots, garbanzo beans, za'atar dressing
Teriyaki Rice Bowl - garlic fried rice with crispy tofu, edamame, vegetables, furikake
House-made Gnocchi - with roasted squash, squash puree, and kale
Roasted Corn and Arugula Salad- with polenta croutons, vegan smokey ranch GF
Beet Poke - ginger and garlic rice with carrots, sesame soy marinated beets, wakame, sesame

Sides

Side Salad - mixed greens, tomato, cucumber, vinaigrette on the side
Salted Potato Chips

Desserts

Blueberry Chia Seed Pudding - chia seeds, coconut yogurt, blueberry juice, fresh blueberries, lemon
Coconut Rice- rice pudding cooked in coconut milk and topped with caramelized pineapple

bespoke menu options available

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picnic menu

Choice of 2 proteins, 2 sides, 1 desserts - $28 per person

Minimum 20 people. Chef fee will apply for attended service.

Proteins - all GF

Marinated grilled chicken - sliced garlic herb marinated chicken
Pulled pork - smoked and braised pork butt with carolina, and memphis-style BBQ sauces
Black pepper tofu lettuce cups - fried tofu tossed in black pepper and korean bbq sauce - **Vegan**

Sides and Salads

Caprese salad - sliced fresh mozzarella, tomato, basil, and balsamic reduction
Grilled asparagus with gribiche dressing - grilled asparagus dressed with hard-boiled egg, capers, shallot, and parsley
Grilled stone fruit with burrata and balsamic reduction -sliced grilled peaches with burrata cheese and balsamic vinegar reduction
Zoodles with chorizo and garlic and herb sauce - zucchini noodles with chorizo crumbles and a creamy herb sauce
Antipasto pasta salad - a tortellini salad with diced salami, pepper jack, tomatoes, olives, and pepperoncini

Desserts

Strawberry shortcake - classic angel food cake, strawberry compote, whipped cream
Blueberry cheesecake - NY-style cheesecake with blueberry compote
Coconut and chocolate bars - shaved coconut, chocolate chips, coconut oil - **Vegan**
Buttermilk pannacotta - rhubarb and strawberry compote - **GF**

bespoke menu options available

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high tea

$45 per person

Minimum 20 people.

Tea Sandwiches

Smoked salmon and dill horseradish
Cream cheese and cucumber
Egg salad and cress
Aged cheddar and apple butter
Coronation chicken salad

Pastries

Scones with jam and cream
Macaroons
Victoria sponge cake
Yuzu eclair

Tea selection, pick one

Green tea
English breakfast
Earl grey
Assam

1840s by the Duchess of Bedford, Anna Russell, a lifelong friend of Queen Victoria and a prominent member of London society. During a visit to the Duke of Rutland, she requested a light refreshment consisting of tea and cake or sandwiches to stave off 'that sinking feeling' between lunch and dinner. As time went on, the custom became increasingly popular. Afternoon Tea transformed from a light, mid-afternoon snack to the grand ceremony it is today.

bespoke menu options available

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canapés

Price is per piece.
Minimum: pick three choices. Minimum 20 people

Braised Short Rib with Polenta
braised beef short rib with creamy polenta and a tomato jam

Shrimp on Paella Rice Cake
poached shrimp on a vegetable and saffron rice cake

Gougère filled with porcini cream
a choux bun filled with rich porcini cream

Mushroom Truffle Tart
mushroom duxelles with a truffle sauce topped with grated parmesan and chives

Arancini with Hatch Chili Romesco
a fried risotto ball with almond and a hatch chili romesco sauce

Sweet Chili Tofu or Korean BBQ Pork Lettuce Cup

Mini Pork & Caramelized Onion Rolls
this British holiday classic rolled in puff pastry

Peking duck pancakes
with hoisin sauce and green onions

Beet and Whipped Ricotta
served on a crostini

Blini with caviar and creme fraiche

Tandoori Chicken Skewer
with yogurt, cucumber, and mint sauce

House-made Falafel, olive, tomato skewer
with house-made hummus **GF and Vegan**

Ox cheek Croquette
with black garlic aioli

Turkey and sage meatballs
with a cranberry glaze

Colorado Smoked Trout Pate on a Crostini
topped with trout roe and chives

Spicy Tuna cones
spicy tuna tartare served in a mini cone with wasabi cream

Sushi jar
with cashew wasabi cream**, GF and Vegan**

Buffalo Cauliflower with Tofu Caesar drizzle
crisp spicy cauliflower with a cooling sauce**, Vegan**

Mini Lobster Roll
a New England staple of lobster, mayo, and celery served in a toasted brioche bun

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bar choices

Hot Chocolate Bar
$7 per person
minimum of 20 people

Hot Chocolate - house made with milk, sugar, cocoa powder, and a pinch of salt
Decorate with the following:
mini marshmallows
crushed peppermint
whipped cream
caramel drizzle
sprinkles

Add dairy alternative - $15 flat fee
Add cake pops, mini churros - $4 per person
Add eggnog for - $2 per person
Add apple cider for - $2 per person

Snack bar
$12 per person
popcorn and movie candy
minimum of 20 people

Assorted popcorn - sea salt, white cheddar, caramel, ranch
Candy - gummy bears, whoppers, chocolate covered peanuts, m&m's, red licorice, milk duds

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bar choices

Lemonade and Ice Tea Bar
$5 per person
minimum of 20 people, pick one of each

Lemonade - original, strawberry, mango and tajin, blueberry, lavender
Ice Tea - sweet, unsweetened, peach, hibiscus, blackcurrant blueberry
Add extra garish fruit $1 per person .

Mojito and Margarita Mocktails
$12 per person
minimum of 20 people, choose one

Mojito - mojito mixture, turbinado, mint, lime
Choose one add-on - strawberry, blueberry, ginger, mango-pineapple.

Margarita - margarita mixture, lime , lime juice, salt, sugar
Choose one add-on - strawberry, spicy blend, mango, pineapple

bespoke menu options available

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bar choices

Trail mix bar
guests build their own 6 oz bag
minimum of 20 people

Choice of 6 items - $8 per person
Choice of 8 items - $10 per person
Choice of 10 items - $12 per person

Trail mix ingredients:
house made granola
peanuts
m&m's
raisins
chocolate chips
peanut butter chips
almonds
dried pineapple
shredded coconut
craisins
toasted pumpkin seeds
rice crackers
wasabi peas
chia seeds
toasted quinoa
sunflower seeds
banana chips
cashews

bespoke menu options available

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bar choices

Mashed Potato or Mac and Cheese Bar

guests build their own creation
minimum of 20 people

Choice of 6 items - $10 per person
Choice of 8 items - $12 per person
Choice of 10 items - $14 per person

Comes with salt, pepper, and butter

Ingredient options:

cheese
chives
bacon
gravy
caramelized onions
sour cream
corn
peas
green onion
shredded chicken
broccoli
toasted pumpkins seeds
mushrooms
horseradish cream
turkey sausage
bbq sauce
ham
baked beans
truffle oil
hot sauce

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desserts

mini composed desserts
minimum of 20 people

Choice of 3 items - $14 per person
Choice of 4 items - $18 per person

Raspberry yuzu and white chocolate mousse - layered white chocolate mouse, raspberry, yuzu
Strawberry shortcake - classic angel food cake, strawberry compote, whipped cream
Rhubarb fool - tangy rhubarb compote with chantilly cream
Coconut and chocolate bars - shaved coconut, chocolate chips, and coconut oil
Mini apple crumble tarts - apple compote topped with strussle topping
Buttermilk pannacotta- Strawberry and rhubarb compote
MIni Rainbow Canolli- Lemon creamcheese filled canolli with rainbow sprinkles
Mini pumpkin pies
Chocolate pot - topped with crushed peppermint
Chocolate dipped pretzels

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feast boards

$14 per person
Minimum 10 people

pick three meats

prosciutto, coppa, bresaola, spanish style chorizo, salami, salami with fennel pollen

pick two chesses

gouda, cheddar, sage darby, blue cheese, goat cheese

Garnished with fruits, nuts, honey, quince paste, and seasonal jams
Served with assorted crackers and crostini

bespoke menu options available

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flatbreads

$14 per person

Minimum 25 people. Choice of 3.

sausage and caramelized onion

paladori sausage crumbles, caramelized onions and mozzarella

BBQ chicken

roasted chicken, BBQ sauce, diced red onion, jack and cheddar cheese

roast chicken and arugula

arugula pesto, roasted chicken and goat cheese topped with wild baby arugula

ricotta and sweet corn

a herb ricotta base topped with blistered baby tomatoes diced zucchini and roasted corn with a drizzle of truffle oil

Spinach and artichoke

Spinach and artichoke dip on a flatbread topped with fried spinach

caprese

fresh mozzarella, sliced tomato, basil, olive oil, balsamic reduction

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dips and chips

$12 per person

Minimum 10 people. Choice of 3.

Served with assorted crackers, ruffles and/or tortilla chips

Cowboy Caviar

corn, tomatoes, black beans, red onion, cilantro, lime

Spinach Artichoke

gouda, cheddar, sage darby, blue cheese, goat cheese

Buffalo Chicken

roasted chicken, franks red hot, cheese

Confit Garlic Hummus

chickpeas, garlic, tahini, olive oil, lemon, cumin

Jalapeno Popper

jalapeno, cheese, cilantro, bacon, bell pepper, sour cream

Salsa Verde

roasted tomatillos, garlic, onion, cilantro, jalapeno

Pickle Dip

kosher dill pickles, cheese, sour cream, seasoning

French Onion

sour cream, onion, garlic, seasoning

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happy hour menu

$19 per person

Minimum 20 people.

Chip and Dip

Chef seleceted dip and chips

Flatbreads

Chef selected flatbread

Feast board

2 sliced meats and one cheese with acompinements

Dessert

Chocolate dipped pretzels and cookies

Soda

Selection of coke products

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