

# CATERING MENU 24 HOUR NOTICE

## BREAKFAST COLD TRAYS

### Yogurt Parfait serves 5 \$48

Vanilla whipped greek yogurt, farm honey, pecan granola, fresh berries

### Quiche serves 4 \$12

Choice of seasonal vegetable or meat quiche

### Smoked Salmon Tartine serves 5 \$75

Thick cut sourdough, whipped herb cream cheese, smoked salmon, cucumber, tomato, pickled red onion, crispy capers, shaved radish and herb salad

### Avocado Toast serves 5 \$60

Thick cut sourdough, whipped burrata cheese, fresh avocado, two eggs over easy, everything seasoning, fresh herbs

### Fresh Pastries 10 each

Donuts \$20

Muffins \$35

Scones \$35

## BREAKFAST HOT TRAYS

### Warm & Goey Cinnamon Rolls serves 5 \$36

soft baked and covered with cream cheese icing

### Cherry Cheesecake French Toast serves 5 \$60

Sweet dark cherry sauce, cream cheese icing, pecan granola,

### Belgian Waffle serves 5 \$60

Crispy Belgian waffle served with maple syrup and whipped honey butter on side. Add-ons: berries, chocolate chips, bananas +9 ea.

### Corned Beef Hash serves 5 \$60

Shredded corned beef, hash browns, caramelized onion, poached eggs

### Shakshouka serves 5 \$60

Spicy stewed tomato sauce, baked eggs, fresh herbs, house made naan

### Scrambled Eggs \$42

Cheddar cheese and herbs

### Sides serves 10 \$45

Sausage

Bacon

Griddled Ham

Chicken Sausage

Hash Browns

Seasonal Fruit

## SANDWICH PLATTERS

### Tuna Salad Melt 10 (1/2 sandwiches) \$60

Olive sourdough, celery, shallot, cornichons, mayo, melted cheddar cheese

### Chicken Salad 10 (1/2 sandwiches) \$60

Ciabatta roll, red onion, celery, cilantro, almonds, lettuce, tomato

### Caprese 10 (1/2 sandwiches) \$48

Baguette, fresh tomato, mozzarella, basil, vinaigrette

### Ham & Havarti 10 (1/2 sandwiches) \$48

Baguette, Ham, cheddar, pickle, mayo mustard sauce

### Turkey & Havarti 10 (1/2 sandwiches) \$48

Croissant, turkey, havarti, grain mustard

## BOX LUNCHES

choice of any sandwich or salad  
with kettle chips a  
chocolate chip cookie or soft drink  
Single \$15  
For 5 \$70  
For 10 \$130

## SOUPS & SALADS

### Tomato Basil Soup serves 4 \$25

Basil oil, sliced chives, sourdough croutons

### Seasonal Soup serves 4 \$25

### Grain Salad serves 5 \$75

Artisan lettuce mix, swiss chard, bulgur wheat, red quinoa, cucumbers, grape tomatoes, marinated apricots, smoked candied pistachios, pepita pesto vinaigrette

### Caesar Salad serves 5 \$75

Romaine, rainbow chard, celery caponata, parmesan cheese, sourdough croutons, poached egg, classic Caesar dressing.

### Chickpea Salad serves 5 \$75

Artisan lettuce blend, cucumber, chickpeas, quinoa, roasted spicy garlic hummus, cherry tomatoes, everything seasoning, pickled red onion, creamy tahini vinaigrette

## CATERING PLATTERS

25 pieces

### Sweet Platters

Donut Holes \$18

Mini Cinnamon Rolls \$30

Mini Danish Assorted \$30

Mini Croissant Assorted \$30

Mini Scones Assorted \$30

Mini Muffins Assorted \$30

### Savory Platters

Chicken Salad Endive Cups \$70

Mini Onion and Gruyere Tarts \$100

Mini Quiche \$100

Deviled Eggs \$60

Seasonal Flatbreads \$70

Cheese and Charcuterie Board \$150

Veggie Board with House Made Hummus &  
Ranch \$120

Hummus Board with Flatbread and  
Marinated Olives \$100

### Dessert Platters

Mini Cream Puffs \$35

Mini Eclairs \$35

Mini Cupcakes \$35

Cake Pops \$85

Brownie Bites \$30

Mini Fruit Tarts \$50

Tea Cookies \$25