

FRESHLY-PACKED MEALS

All Meals will be Individual Packaged when Available or Served Under a Plex-Glass Unit.
Minimum of 12 Guests Per Order.

BREAKFAST

Açaí Bowls

\$5.25 per guest

Individual Açaí Bowls with Honey Drizzle, Peanut Butter, Chia Seeds, House-Made Granola, Blueberries, Bananas & Strawberries

Breakfast Sandwich

\$3.95 per guest

Breakfast Sandwich with Fried Egg, Avocado, Blistered Tomatoes & Bacon
Served on an Everything Bagel

Brioche French Toast

\$11.50 per guest

With Vanilla Crème Fraîche, Fresh Assorted Berries & Maple Syrup Drizzle

BREAKS

Petit Déjeuner

\$5.00 per guest

Coffee, Tea & Decaf Coffee Served in Disposable Carafes, Individual Fruit Salad Cups with your Choice of House-Made Assorted Muffins or Bagels

Coffee Break

\$2.50 per guest

Coffee, Tea & Decaf Coffee Served in Disposable Carafes & Bottled Water

Sweet, Savory & Salty

\$5.00 per guest

Individually Wrapped Assorted Cookies, Individual Potato Chip Bags, Individual Pretzel Bags, Individual Trail Mix Packs
Bottled Iced Tea & Bottled Water

Mini Charcuterie Box

\$7.50 per guest

Snack Size Charcuterie Box with Chefs Choice of Assorted Meat, Cheeses, Breads, Assorted Fresh Berries, Crackers & Spreads

Charcuterie Box

\$12.50 per guest

Meal Size Charcuterie Box with Chefs Choice of Assorted Meats, Cheeses, Breads, Assorted Fresh Berries, Crackers & Spreads

SALADS

Pre-Assembled Salads served with Tuscan Bread,
Pre-Packaged Assorted Cookies, Bottled Water &
Bottled Iced Tea

Caesar Salad

\$10.00 per guest

Romaine Lettuce, Croutons,
Shredded Parmesan Cheese
with Caesar Dressing

Garden Salad

\$10.00 per guest

Romaine Lettuce, Tomatoes,
Cucumbers & Croutons with
Ranch Dressing

Greek Salad

\$10.00 per guest

Romaine Lettuce, Kalamata
Olives, Red Onions, Feta
Cheese & Cucumbers with
Greek Vinaigrette

Seasonal Field Green Salad

\$12.00 per guest

Field Greens with Raspberries,
Toasted Almonds, Shaved Red Onions, Dried
Craisins & Goat Cheese with Raspberry
Vinaigrette

ARTISIANAL SANDWICHES

Pre-Assembled Sandwiches served with Individual Bags of
Potato Chips, Pre-Packaged Assorted Cookies, Bottled
Water, Bottled Iced Tea
\$12.00 per guest

Maximum Sandwich Selection per Order—Two

Cranberry Almond Chicken Salad Sandwich with
Green Leaf Lettuce on Toasted 7 Grain Bread

Grilled Turkey Sandwich with Sundried Tomatoes,
Green Onion Cream Cheese, Cheddar Cheese, Beefsteak
Tomatoes, Green Leaf Lettuce on Brioche Roll

Crispy Speck Sandwich with Pickled Red Onions,
Arugula, Mozzarella & Roasted Red Pepper Aioli on
Sour Dough Bread

Boxed Lunches

Each Boxed Lunch Includes an Apple, Individual Bag of Chips, Chocolate Chip Cookies & Bottled Water
\$8.00 per box

Maximum Sandwich Selection per Order—Three

Rosemary Roasted Turkey Breast with Cranberry Chutney, Brie & Arugula Served on Whole Wheat Bread

Shaved Pepper Crusted Roast Beef with Creamy Horseradish, Pickled Red Onions & Arugula Served on Sour Dough Bread

Ham & Swiss with Red Onions, Tomatoes, Green Leaf Lettuce & Herb Aioli Served on Italian Bread

Grilled Vegetable Wrap with Spinach, Tomatoes, Cucumbers & Roasted Garlic Hummus in a Spinach Wrap

SPRING BUFFET

Served with Tuscan Bread, Bakers Choice of Assorted Desserts, Bottled Iced Tea & Bottled Water
\$20.00 per guest

Mesclun Greens, Avocados, Golden & Red Beets, Orange Wedges, Goat Cheese & Toasted Pepitas with Citrus Vinaigrette

Primavera Pasta with Spring Peas, Asparagus, Leeks, Arugula & Pecornio Cheese with Lemon Herb Carbonara Sauce

Apricot Dijon Glazed Salmon with Quinoa Pilaf & Asparagus
OR

Pan Roasted Chicken Breast with Lemon Dill Beurre Blanc, Roasted Asparagus & Fingerling Potatoes

HORS D'OEUVRES

Minimum Order per Item—One Dozen

Spring Herb Tartlets with Goat Cheese & Honey Drizzle
\$2.95 per piece

Lemon Ricotta & Blueberry Compote on Brioche Crostini with Mint
\$2.95 per piece

Asparagus Tempura with Horseradish Cream Sauce
\$3.95 per piece

Blistered Tomatoes, Burrata Cheese, Prosciutto Basil on Toasted Crostini
\$3.95 per piece

SWEET TREATS

Individually Packaged Desserts

Signature Carrot Cake

Minimum Order for Cupcakes—One Dozen

Carrot Cupcakes	\$16.00 per dozen
Jumbo Carrot Cupcakes	\$27.00 per dozen
8" Round Carrot Cake	\$8.00 per cake
<i>*8" Round Carrot Cake Serves 8 ppl</i>	

Cookies, Brownies & Bars

Minimum Order Per Item—One Dozen

Chocolate Chip Cookies	\$8.00 per dozen
Fudge Brownies	\$8.50 per dozen
Rice Krispies Treats	\$8.00 per dozen
Lemon Bars	\$9.00 per dozen

Gluten Free Selection

Minimum Order—One Dozen

All Gluten Free Items are Made with Rice Flour

7 Layer Bars	\$8.50 per dozen
Coconut Macaroons	\$8.00 per dozen
Brownies	\$9.00 per dozen

CATERING POLICIES

Spring 2021 Modified Service

No Plated Meals/Table Service will be permitted during this time.

All food items, unless individually packaged, must be covered by Plexi-Glass shields.

Cold beverage options must be bottled.

No condiments (i.e. salt & pepper) will be permitted at dining tables.

Plates/utensils will be disposable items.

Gloves are provided to utilize buffets/stations.

Guests in line for buffet/station items must follow social distancing protocols.

Staff member will inform each table when to come up to the serving area to avoid crowding and encourage social distancing.

Serving utensils will be changed every 30mins during event/buffet service time.

Guests Requirements

No Outside Groups/Guests will be permitted during this time.

Guests must wear masks at all times, unless actively eating or drinking.

Guests in line for buffet/station items must follow social distancing protocols.

Event planner must maintain a list of all guests who attend (to be provided to Scheduling Office prior to event date).

Venue Requirements

Proper social distance seating must be met for the total group count.

Hand sanitizing stations will be placed throughout the venues for use by guests/staff members.

Supply of masks will be available in the event a guest forgets, loses or damages their mask.

All high touch public areas will be cleaned throughout the event such as bathrooms, entry doors, exit doors, light switches, etc.

