



Brunch Menu: On-Site Events

Starters

- Mason Jar Parfaits with Fresh Berries and Granola**
- Tri-Color Melon Skewers with Vanilla Poppy Seed Dip**
- Strawberry French toast with Whipped Mascarpone and Toasted Almond**
- Mini Frittata Bites: Spring Onion & Gruyere, Broccoli & Cheddar, Sausage & Pepper**
- Gravlax Crostini with Capers, Red Onion, and Dill Yogurt**
- Grilled Peaches with Lemon Maple Ricotta**
- Mini Avocado Toast with Radish and Pickled Onions**
- Potato Pepper Chorizo Empanadas**
- Grilled Flatbread with Peaches, Ham, Burrata and Arugula**
- Crab Cakes with Watercress and Verde aioli**
- Mini Sandwiches: Strawberry Bruschetta Grilled Cheese, Muffelitta, Caprese**

Egg Dishes

- Frittata with Mushroom, Asparagus, Sundried Tomatoes, Basil, and Goat Cheese**
- Frittata with Spinach, Spicy Sausage, Caramelized Onion and Cheddar**
- Eggs in Purgatory– Eggs, Tomato Sauce, Parmesan, Basil and Grilled Bread**

Mains

- Potato and Spring Vegetable Hash with Sous Vide Egg**
- Duck Confit over Mesclun with Champagne Vinaigrette and Poached Egg**
- Grilled Hanger Steak with Romesco**
- Italian Roast Pork and Egg Biscuit Sandwiches with Pesto Aioli**

Sides

- Breakfast Papas Fritas with Bell Peppers, Onion, Thyme, and Parmesan**
- Potato and Andouille Hash**
- Thick Crispy Bacon (Maple, Black Pepper, or Smoked)**
- House Made Breakfast Sausage**
- Grilled Asparagus with Salsa Verde, Cornichon, and Hard Boil Egg Dressing**
- Grilled Zucchini and Squash w/ Pine Nuts, Dill, Smoked Tomato Relish and Verde**

Salads

- Arugula, Basil, Parmesan with Lemon Vinaigrette**
- Baby Kale Salad with Snap Peas, Oranges, Blue Cheese and Champagne Vinaigrette**
- Antipasto Pasta Salad**
- Mixed Greens with Radish, Fennel, Cherry Tomatoes, Buttermilk Poppy Seed Dressing**
- Kale Caesar Salad, Lemon & Thyme Croutons, Shaved Parmesan**



Dinner Menu: On-Site Events

Starters

Assorted Meat and Cheese Board
Cornbread Bite with Pimento Cheese and Quick Pickles
Peach, Tomato, and Avocado Bruschetta
Country Pate with Pickled Mustard Seed and Relish
Chicken Liver Pate with Raspberry Jam
Beef Sliders with Arugula and Buttermilk Dressing
Tuna Tartar with Cucumber, Jalapeno, Ginger, Soy and Sesame Seeds
Grilled Shrimp Skewers with Feta, Lemon, and Dill
Grilled Sausage with Grilled Shallot Pepper Relish and Ricotta
Smoked Mushroom and Fried Fingerlings with Urfa Aioli and Arugula
Corn Bread with Ham and Fresh Peach Salsa
Arancini with Sauce Pomodoro
Salt Cod Croquette with Sauce Grabciche
Grilled Sausage, Pepper, and Onion Skewers
Cucumber Quinoa Cups with Preserved Lemon, Roasted Red Pepper, Mint and Tarragon

Mains

Grilled Chimichurri Skirt Steak
Slow Braised Pineapple Pork Shoulder
Braised Chicken Thighs with Spring Onion and Bacon
Chicken Schnitzel with Lemon, Thyme, Parmesan and Arugula
Chicken and Sausage Jambalaya
Clam Bake with Shrimp, Corn, Potatoes, Fennel and Tomatoes
Roasted Lamb Chops with Curry and Apple Cauliflower

Sides

Lemon Thyme Roasted Baby Potatoes and Cremini Mushrooms
Pasta with Sun Dried Tomato, Almonds, Capers, Garlic, and Lemon
Charred Green Beans with Blistered Cherry Tomatoes, Almonds and Romesco
Warm Potato Salad with Cornichons, Pickled Celery, and Roasted Garlic Aioli
Braised Collard Greens with Smoked Bacon
Assorted Grilled Vegetables with Salsa Verde

Salads

Baby Mixed Green Salad with Crispy Shallot, Beets, Feta and Fig Dressing
Baby Romaine Salad with Radish, Cucumber Cherry Tomato, and Salsa Verde dressing
Cherry Tomato, Parmesan and Pesto Pasta Salad
Seasonal Vegetable Fruit and Grilled Panzanella Salad with Burrata



Breakfast Drop-Off Buffet Style

Light Start

**OJ & Grapefruit Juice
Green Goddess Smoothie
Blueberry and Coconut Smoothie
Avocado Toast
Yogurt, Granola, and Berries
Fruit Platter**

Bakers Bounty

**Banana Buckwheat Bread
Blueberry Croissant Bake
Assorted Muffins
Biscuits and Jam**

Breakfast Staples

**Fresh Eggs
Breakfast Potatoes
Sausage or Bacon**

Bigger Bites

**Breakfast Tacos
Egg, Spinach, and Potato Frittata
Egg, Arugula, and Sausage Frittata
Biscuit Sandwiches with Egg, Cheese and Bacon**



**Lunch Drop-Off
Box Lunch or Buffet Style**

To Share

**Vegetable Crudite with Assorted Dips
Cured Meat and Cheese
Fresh Fruit**

Wraps & Sandwiches

**Grilled Vegetable and Hummus
Grilled Vegetable, Pesto, and Mozzarella
Chicken Salad with Grapes and Walnuts
Pulled Chicken with Apple Radish Slaw
Biscuits with Ham, Pickles, and Pimento Cheese
Roasted Turkey Reuben with Sauerkraut, Swiss, and Thousand Island**

Entrees

**Grilled Pesto Chicken
Grilled Romesco Chicken
Grilled Citrus Salmon**

On the Side

**Potato Salad with Cornichons, Pickled Celery, and Aioli
Antipasto Salad with Baby Romaine, Celery, Olives, Peppers, Cucumbers, Smoked Gouda
Assorted Grilled Vegetables with Salsa Verde
Tomato, Basil, and Mozzarella Platter
Cherry Tomato, Parmesan, and Pesto Pasta Salad
Spinach Salad with Red Onion, Strawberry, Feta, and Walnuts
Kale Caesar Salad with Parmesan and Lemon Thyme Croutons
Mixed Green Salad with Radish, Cucumber, and Buttermilk Dressing**

Dessert

**Chocolate Chip Cookies
Double Fudge Brownies
Fresh Fruit Platter**



Dinner Drop-Off Buffet Style

To Share

**Vegetable Crudités with Assorted Dips
Cured Meat and Cheese
Fresh Fruit**

Mains

**Grilled Pesto Chicken
Roasted Chicken with Apple Radish Slaw
Grilled Citrus Salmon
Grilled Tandoori Shrimp Skewers with Lemon Lime Salsa Verde
Pork Schnitzel with Lemon, Thyme, and Arugula**

On the Side

**Warm Potato Salad with Cornichons , Pickled Celery, and Roasted Garlic Aioli
Cherry Tomato, Parmesan, and Pesto Pasta Salad
Assorted Grilled Vegetables with Salsa Verde
Roasted Lemon and Thyme New Potatoes
Tomato, Basil, and Mozzarella Platter**

Salads

**Antipasto Salad with Baby Romaine, Celery, Olives, Peppers, Cucumbers, Smoked Gouda
Spinach Salad with Red Onion, Strawberry, Feta, and Walnuts
Kale Caesar Salad with Parmesan and Lemon Thyme Croutons
Mixed Green Salad with Radish, Cucumber and Buttermilk Dressing**

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Dessert

**Pumpkin Cake with Toasted Meringue
House-made Chocolate Chip Cookies and Double Fudge Brownies
Fresh Fruit Platter**